

# WINE CLUB — SPRING 2020

**Hello Jamie Slone Wine Family!**

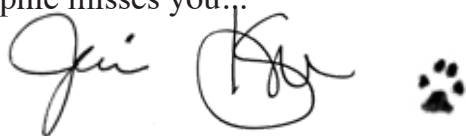
**Two New Vintages in this shipment!**

We are so excited about this 2020 Spring Wine Club shipment and all of the fun and interesting wines it brings! With unprecedented times come unprecedented wines! Depending on your level of membership and types of wines (red or mixed) we not only have some information enclosed about your wine but also tasting and food pairing notes. New wines this shipment are the 2018 vintage of Sauvignon Blanc and 2016 vintage of BoRific.

As you may recall Kym and I had a wonderful visit to the Loire Valley and enjoyed some delicious Sancerre (famous for their Sav Blanc) and the 2018 JSW Sauvignon Blanc is ours... Sancerre in style! Know what I'm super jacked up about? The 2016 BoRific baby! Wow is that drinking SOOO NICE right now.

We realize these are crazy times and we hope that our wines bring you the joy you are all looking for. Just think... it's Free Corkage time at home with your favorite restaurant take out or delivery! Be Safe and Stay Healthy!

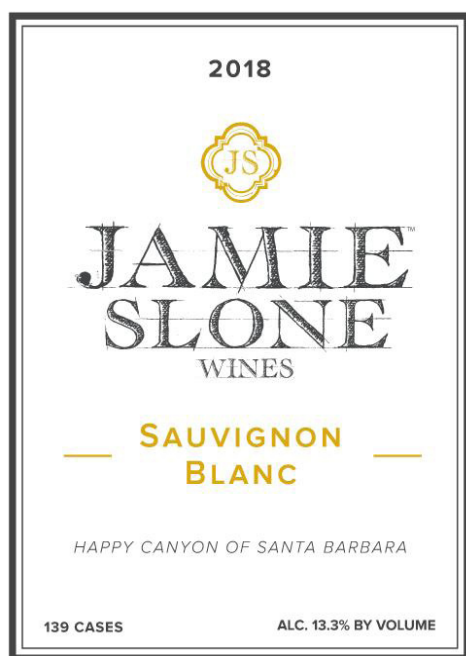
Sophie misses you...



Jamie, Kym and little Sophie Slone

## 2018 SAUVIGNON BLANC

HAPPY CANYON OF SANTA BARBARA



### APPELLATION

Happy Canyon of Santa Barbara

### VARIETAL

Sauvignon Blanc

### PRODUCTION

139 cases

### AGING: 12 Months

100% Neutral French Oak

### RELEASE DATE: April, 2020

### ALCOHOL: 13.3%

\$28

### TASTING NOTES:

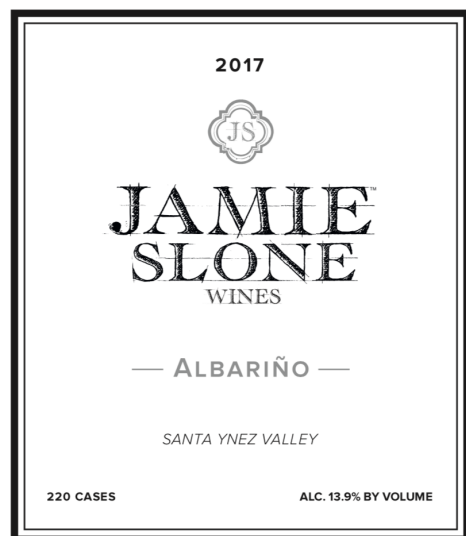
It's dry and balanced. Acidity and aromas tease with notes of honeydew, honeysuckle and thyme. Richly textured on the palate it releases flavors of lemon meringue and passion fruit.

### FOOD PAIRING:

This wine pairs best with herb driven sauces, salty cheeses like Gouda, Cheddar and Parmesan. Also enjoy with light meats and Asian food.

# 2017 ALBARIÑO

SANTA YNEZ VALLEY



## APPELLATION

Santa Ynez Valley

## VARIETAL

Albariño

## PRODUCTION

220 cases

## AGING: 12 Months

20% Stainless Steel

80% neutral French Oak

## RELEASE DATE: Fall, 2018

## ALCOHOL: 13.9%

\$28

## TASTING NOTES:

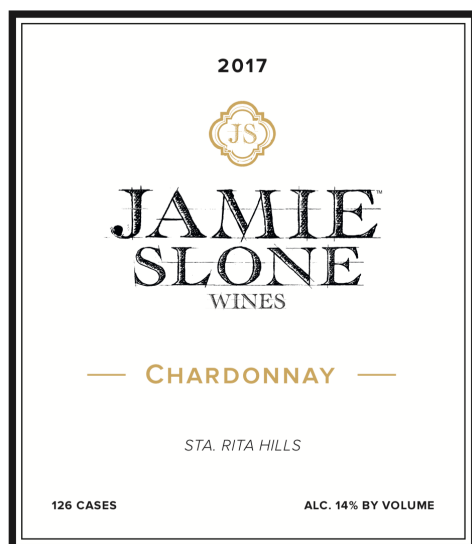
Mineral-driven, fresh and aromatic. Aromas of stone fruit, jasmine and honeysuckle with lime zest, nectarine and honeydew on the palate.

## FOOD PAIRING:

Fin fish and light meats with leafy herbs. Fish tacos, seafood pasta, ceviche. Brie cheese, cream cheese and Feta.

# 2017 CHARDONNAY

STA. RITA HILLS



## APPELLATION

Sta. Rita Hills

## VARIETAL

Chardonnay

## PRODUCTION

126 cases

## AGING: 16 Months

Partial new French Oak

Partial neutral French Oak

## RELEASE DATE: Spring, 2019

## ALCOHOL: 14%

\$39

## TASTING NOTES:

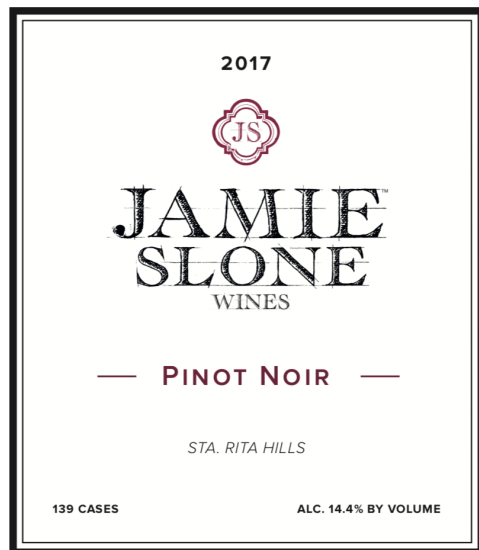
A luscious expression of chardonnay, this wine is bright with a medium body. Notes of pineapple, lemon custard, vanilla and toasted marshmallow.

## FOOD PAIRING:

Raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, chicken, pasta and risotto with Spring vegetables. Triple cream brie, medium cheddar cheese.

# 2017 PINOT NOIR

STA. RITA HILLS



## APPELLATION

Sta. Rita Hills

## VARIETAL

Pinot Noir

## PRODUCTION

139 cases

## AGING: 16 Months

Neutral French Oak of Francois Freres and Sirugue barrels

## RELEASE DATE: Fall, 2019

## ALCOHOL: 14%

\$49

## TASTING NOTES:

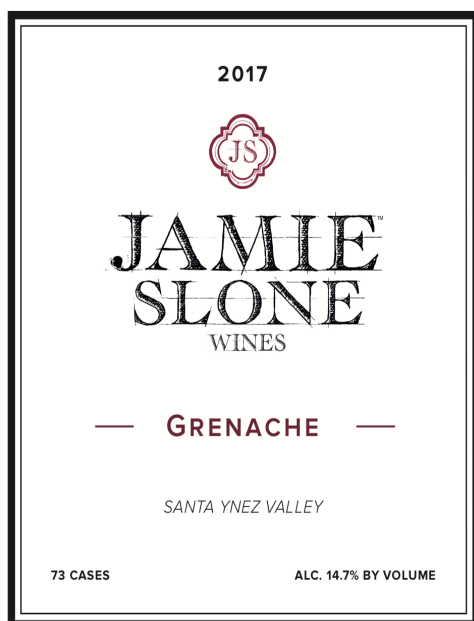
Rich and red in color with good acid, it's balanced and exudes a wonderful aromas of cranberry and red peppercorn. While coating the palate with an ever appealing texture and a hint of fine tannins, it has long peppery finish.

## FOOD PAIRING:

A versatile red wine for food pairing given the higher acidity and lower tannins. Duck, chicken, pork and mushrooms. Grilled salmon with Teriyake shiitake. Gruyere cheese, cheddar cheese, Saint Andre.

# 2017 GRENACHE

SANTA YNEZ VALLEY



## APPELLATION

Santa Ynez Valley

## VARIETAL

Grenache

## PRODUCTION

73 cases

## AGING: 10 Months

100 % neutral French Oak

## RELEASE DATE: Spring, 2019

## ALCOHOL: 14.7%

\$39

## TASTING NOTES:

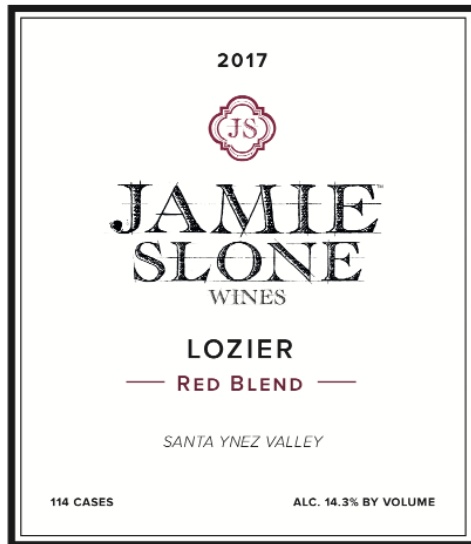
This lovely wine is both fruit-forward and aromatic with crisp acidity. This is a medium bodied Grenache with notes of cranberry, strawberry, cherry cola, and black pepper.

## FOOD PAIRING:

Indian food, stews, meat and root vegetables. Spicy foods like Curry, Korean, Sichuan and Mexican cuisine. Smoked Gouda and sharp Cheddar cheese.

# 2017 LOZIER (GSM)

SANTA YNEZ VALLEY



## APPELLATION

Santa Ynez Valley

## VARIETAL

39% Grenache / 39% Syrah /  
22% Mondeuse

## PRODUCTION

114 cases

## AGING: 12 Months

100% neutral French Oak

## RELEASE DATE: Spring, 2019

## ALCOHOL: 14.3%

\$39

## TASTING NOTES:

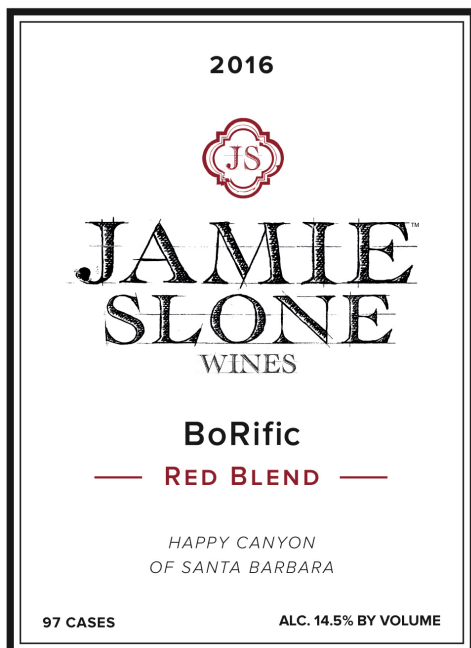
An engaging wine with a harmonious complexity. Balanced acidity and aromas of red cherry, raspberry, dark chocolate, anise, white pepper and black tea. Mondeuse adds verve and a long and lingering finish.

## FOOD PAIRING:

French onion soup, beef carpaccio and BBQ spare ribs will bring the house down around this wine. Bring on the Veal, Lamb chops and mild to medium cheeses while we are at it.

# 2016 BoRific BORDEAUX BLEND

HAPPY CANYON OF SANTA BARBARA



## APPELLATION

Happy Canyon of Santa Barbara

## VARIETAL

62% Merlot / 18% Cabernet Franc  
17 % Cabernet Sauvignon  
2% Malbec, 1% Petit Verdot

## PRODUCTION

97 cases

## AGING: 24 Months

35% new French Oak

65% neutral French Oak

## RELEASE DATE: Spring, 2020

## ALCOHOL: 14.5%

\$49

## TASTING NOTES:

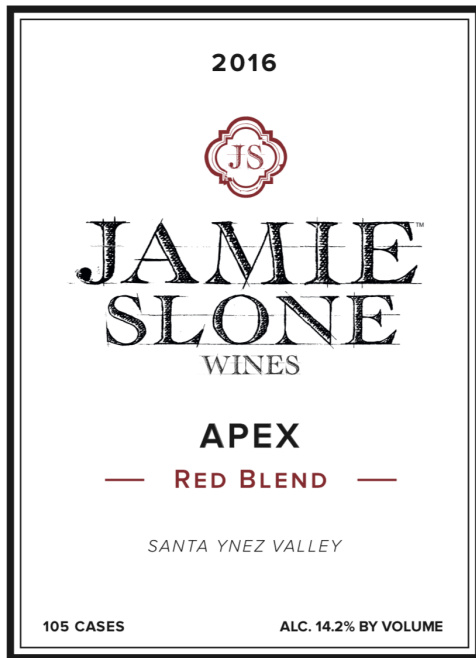
A Bordeaux style blend with great structure and complexity, this wine has beautiful aromas of black cherry, raspberry, and cocoa. Rich and lush on the palate, this wine leaves a long and lovely finish.

## FOOD PAIRING:

Red meats and game. Mushrooms and pepper sauces. Mediterranean spices including red pepper, sage, rosemary and olives. Aged Gouda, Manchego and Asiago cheese.

# 2016 APEX RED BLEND

SANTA YNEZ VALLEY



## APPELLATION

Santa Ynez Valley

## VARIETAL

44% Malbec / 22% Cabernet  
Sauvignon /  
22% Merlot / 12% Cabernet Franc

## PRODUCTION

105 cases

## AGING: 24 Months

80% neutral French Oak

20% new French Oak

## RELEASE DATE: Fall, 2019

## ALCOHOL: 14.2%

\$39

## TASTING NOTES:

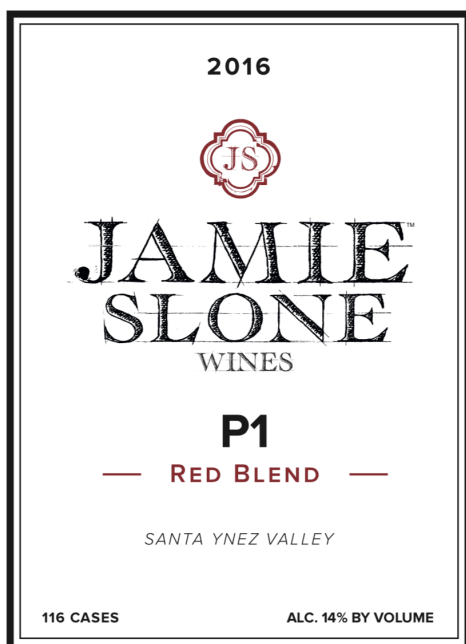
Aromas of red cherries and blueberries abound completed with smoky notes. On the palate red Jolly Rancher comes alive with medium tannins and a long tantalizing finish.

## FOOD PAIRING:

Steak, turkey, pork and lamb. Blue Cheese, mozzarella, melted swiss, blue cheese burgers.

# 2016 P1 RED BLEND

SANTA YNEZ VALLEY



## APPELLATION

Santa Ynez Valley

## VARIETAL

66% Cabernet Sauvignon  
34% Syrah

## PRODUCTION

116 cases

## AGING: 24 Months

80% neutral French Oak

20% new French Oak

## RELEASE DATE: Fall, 2019

## ALCOHOL: 14%

\$49

## TASTING NOTES:

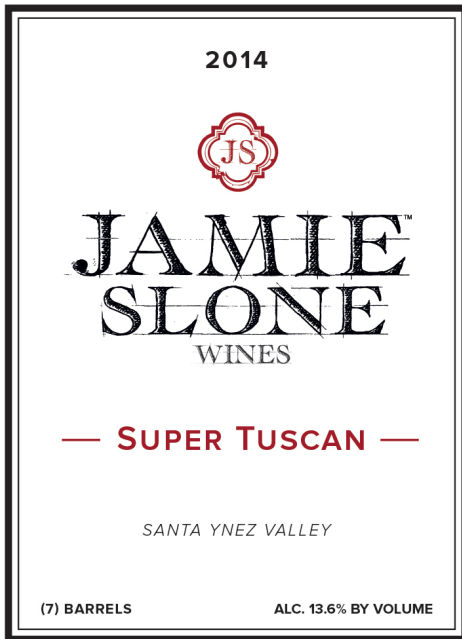
A blend first championed in Australia, this wine has beautiful color, smooth tannins, is medium bodied with aromas of blackberry, black cherry and a cigar box.

## FOOD PAIRING:

Herb crusted rack of lamb, beef teriyaki, field mushrooms with grilled parmesan.

# 2014 SUPER TUSCAN

## SANTA YNEZ VALLEY



### APPELLATION

Santa Ynez Valley

### VARIETAL

57% Sangiovese  
28% Cabernet Sauvignon  
15% Merlot

### PRODUCTION

160 cases

### AGING: *30 Months*

35% new French Oak

65% neutral French Oak

**RELEASE DATE:** October, 2018

**ALCOHOL:** 13.6%

\$52

### TASTING NOTES:

This wine is bright, smooth, layered with balanced acids and soft tannins. Flavors of dried fruits and sumptuous black cherry define this wine.

### FOOD PAIRING:

This wine pairs best with sauteed broccoli topped with red pepper flakes and roasted garlic. For an entree item, drink this wine with a spicy Italian Arrabiata sauce poured over hot pasta.