

PRODUCTION: 167 cases proclaims, "California!" or "2019!" And this is not a bad Serving Temperature: 58° F. thing at all these days. TA: 5.6g/L**pH**: 3.58 There is something special about bordelais grapes grown **OPTIMAL DRINKABILITY:** Now - 2026 in the Santa Cruz Mts. This wine in fact is a bit of a time-

2018 Merlot, "Zayante Vineyard"

Food Pairing:

au Marchand du Vin

Statistics:

Vineyard

Rib-eye steak, flank steak or pork tenderloin

VARIETAL BLEND: 100% Merlot

LABEL ARTIST: Grady McFerrin

ALCOHOL: 13.4%

RETAIL PRICE: \$34

Club Price: \$28.90

APPELLATION: Santa Cruz Mountains

VINEYARD DESIGNATION: Zayante

acceptable or sexy. (Does this oak treatment make my butt¹ look pHat?) Organically farmed, dry-farmed vines from high in the Santa Cruz Mountains in the hippie trippy Zayante area. (Growing grapes there is real no picnic with the intense avian and deer pressure. The degree of bird pressure is often a salient consideration in when grapes in the Santa Cruz Mountains are harvested.) Standard BDV red wine protocol. Approximately 25% non-destemmed fruit, a cold pre-soak and handpunched down in small ½ ton bins with a 30 day/30 night maceration. The wine matured in older puncheon with minimal racking and not filtered. A "butt" is an actual vinous thing, to wit, an approximately 500

gallon oak barrel, typically used for the storage of sherry.

Not a saturated color, (mercifully), but a medium-ruby

hue, bespeaking appropriate maturity level at harvest and

peppercorn and strawberry with a non-trivial amount of

mintiness. On the palate, a beautiful acidity (all natural,

natch), with reasonably well resolved, soft tannins, and the

wine finishing with a clean, long finish. But, wait! Giving

the wine additional air brings more volume to the wine; it's

far more mouth-filling than upon opening. (Suggestion:

machine, harkening to an earlier, less self-conscious era

of the wine industry in California, when winemakers

made wines to please themselves, rather than trying to

make wines that they reckoned would be commercially

Consider decantation.) There is little about this wine that

appropriate extraction post-. The fragrance speaks of pink

2018 Old Telegram

From the nose, one scents licorice, blood(!) (make that very rare meat),

blackberries (both berry and leaf), and wet earth. There is a definite scent of

beef bouillon, one of the absolute true signifiers of (proper) Mourvèdre. On

no R.S. in this), but with a really vibrant acidity and very great length. We

We have purchased grapes from the Enea Vineyard in the sandy terroirs

vineyard to ripen as much as two weeks earlier than the other Mourvèdre

vines in the neighborhood. I suspect that there is substantially less clay

underlying the sand, resulting in diminished water-holding capacity

concentration in the fruit itself. A high percentage of sand in the soil

limits the viability of phylloxera, and these very old (100+ year) vines have

Now it can be told. As much as we love the fruit from the Enea vineyard -

and hence a bit more hydrologic stress on the vines, with resultant

of Antioch for many years and have always found this shy-yielding

elegant at the same time.

never seen rootstock.

the palate, the tannins are soft, with almost a sense of sweetness (emphatically

somehow skirted the peril of over-ripeness and raisination, which is always a

bit of a peril in the sunny climes of Antioch, CA. The wine is rich but also quite

it is always the most concentrated and vibrant Mourvèdre we see - we have been habitually plagued by some of the ambient bacterial flora that hitches a ride along with the grapes. As a result, even with reasonable use of SO2, we have with almost vintage seen volatile acidity levels mount during and immediately after fermentation. Not that a little bit of VA is necessarily a

bad thing, but these grapes represented a unique challenge. This vintage we

experimented with a technique of ozone treatment of the grapes before harvest,

wiping out the indigenous microflora and then inoculating both with cultured

yeast and malolactic culture. I am as much for doing things naturally whenever possible, but in this instance, our enological intervention was certainly the wiser course. Volatile acidity well in hand without the need for major SO2 additions. Success! Food Pairing: Wine-braised lamb shanks with herbes de Provence. Enoki mushroom tempura with soy-based dipping sauce. Hoisin-marinated chicken breasts served with wild & brown rice medley. Wild mushroom & thyme pizza. Pork shoulder. Beef short ribs **Statistics**: VARIETAL BLEND: 100% Mourvèdre

2018 Cinsaut, "Bechtold Vineyard"

Sheer happiness in a glass. Everything about this wine

is just right. The color is an enchanting ruby hue, and

upon pouring, the fragrance explosively leaps out of the

glass. Cherries and mulberries, most significantly with a

weightless elegance, at the same time showing extreme

of Jura do. The wine is attempting to sublime into the

that can only come from grapes borne by very, very old

What can be said about this extraordinary vineyard that

hasn't been said already? We've been privileged to work

Food Pairing: Can be paired with

virtually anything that Burgundy might

complement, viz. game birds, wild

mushroom ragoût, etc.

vines.

days.

persistence. This wine charms the way the brilliant wines

aetheric realm, yet rooted with a sort of doon-to-earthiness

slightly pungent peppery, strawberry kicker. On the palate,

with these grapes for the last 25 years or so, albeit in everdiminishing volume (that's another story altogether), indeed it seems that RG was the first in modern times to make the definitive varietal identification. (Grapes formerly shipped as "Red grapes.) Oh well, this vineyard is very old (maybe the oldest in California), wise, and the great coolth of the vintage year yielded perfectly ripe grapes that still maintained impeccable freshness and vitality. Standard BDV red winemaking procedure, i.e. a brief cold soak (with the magic of dry ice), hand punched down in small ½ ton bins, with a cuvaison of approximately 30

Exceptionally concentrated with a soft, mouth-coating, creamy texture, bolstered by a firm but not oppressive acidity. Nose of apricots and strawberries, maybe even rhubarb, and a very slight herbal note (tarragon?) This wine will live longer than all of us. The Texas Ranch on the west side of Paso Robles was exposed to some incredibly warm temperatures during the growing season, in addition to being chronically short of available moisture. (The vineyard typically has very little water with which to irrigate, so this is something rather akin to "dry-farming" by default. As a result, we observed

that the normal developmental cycle of the grapes (both

ended up with essentially Lilliputian-sized clusters - not

raisinated, mind you - just incredibly teensy and intensely

flavored We made the decision to make the wine as a pink

rather than as a red, to conserve the brilliant natural acidity

of the wine (the acidity seemed to be concentrated along

with everything else). The vineyard owner had to be very

pleased with the abundant rain that followed the vintage

As mentioned, these clusters were perhaps the smallest

grape clusters I have ever observed, and as a result, they

were essentially all skin and very little juice. We pressed

the grapes as gently and lightly as could be reasonably be

effected (whole cluster pressing) with no skin contact at

all, if for no other reason but to eschew astringency, and

yield. On the brighter side, the juice didn't require much

as a result, we ended up with a scandalously low juice

settling as there were very low solids from the get-go;

the fermentation was conducted in old, neutral

Malolactic fermentation was conducted along

with non-trivial lees-stirring to enhance

textural complexity.

puncheons in a cool cellar and went rather slowly.

into the spring.

Grenache and Mourvèdre) was disrupted and the vineyard

Rather pale color (remember this was pressed very lightly).

2018 Vin Gris Réserve

lobster

Statistics:

Mourvèdre

TA: 5.8 g/L

ALCOHOL: 13.5%

RETAIL PRICE: \$26

CLUB PRICE: \$22.10

pH: 3.58

2018 Grenache Blanc

your Father's zaftig and slightly fulsome Châteauneufdu-Pape Blanc. Edna Valley is one of the coolest places where

What is perhaps most captivating about this wine is

the minty/anise aroma that Grenache Blanc evinces

when grown on the coolest sites. Refreshing, zingy

acidity with suggestions of citrus zest. This is not

Grenache of any stripe is grown, and as such, allows GB to achieve wonderful natural acidities and extremely bright flavors. The slightly strange magnesium-rich soils of Edna seem to stunt vine growth ever so slightly, sometimes delaying maturity.

wasabi) **Statistics**: VARIETAL BLEND: 100% Grenache Blanc

VINEYARD DESIGNATION: Paragon Vineyard

APPELLATION: Edna Valley

LABEL ARTIST: Chris Freire

Serving Temperature: 48° F.

OPTIMAL DRINKABILITY: Now - 2024

PRODUCTION: 439 cases

TA: 5.4 g/L

ALCOHOL: 14.5%

RETAIL PRICE: \$24

CLUB PRICE: \$20.40

pH: 3.34

Food Pairing: Sushi rolls (with real, proper

Stainless steel fermentation, cultured yeast.

Food Pairing: Aïoli monstre, scallops,

VARIETAL BLEND: 62% Grenache, 38%

VINEYARD DESIGNATION: Texas Ranch

OPTIMAL DRINKABILITY: Now - 2025

APPELLATION: Paso Robles

Serving Temperature: 48° F.

LABEL ARTIST: Chuck House

PRODUCTION: 333 cases

RETAIL PRICE: \$42 **CLUB PRICE:** \$35.70

Statistics: VARIETAL BLEND: Cinsaut (Cinsault) APPELLATION: Lodi VINEYARD DESIGNATION: Bechtold **PRODUCTION:** 317 cases **SERVING TEMPERATURE:** 58° F. TA: 5.3 g/L**OPTIMAL DRINKABILITY:** Now - 2028 LABEL ARTIST: Grady McFerrin **ALCOHOL: 13.4%**

pH: 3.59 **OPTIMAL DRINKABILITY:** Now - 2028 LABEL ARTIST: Chuck House **ALCOHOL:** 13.7% RETAIL PRICE: \$45 **CLUB PRICE:** \$38.25

APPELLATION: Contra Costa

Serving Temperature: 58° F.

PRODUCTION: 398 cases

TA: 5.2 g/L

Vineyard

pH: 3.65

VINEYARD DESIGNATION: Enea Vineyard

CONTRACOSTA COUNTY MATARO (MOURVE DRE)

GRAPE OF COTE DE PROVENCE & SOUTHERN RHONE STOP

IN AMERICAS É ESPAÑA ALSO CALLED MATARO

(PEPPERY MENTY WILDLY ARAMATIC CHARACTER STOPWE

THIS CORRESPONDENT WOULD WRITE A MORE STRAIGHT

COPY BUT SUPPERS FROM ETIQUETTORHER CAN

FLAVORFUL FOODS STOP WHEN SEEDN WINELIST STOP

PRODUCED & BOTTLED BY BONNY DOON VINEYARD SANTA CRUZ, CA, USA, EARTH O ALC 13.7% BY

Chez Doon, we love us the palest pink wines, yes we do, and in assembling our Vin Gris de Cigare, we occasionally hit upon a lot of singular charm and distinction, as found herein. From two cool, coastal vineyards located rather proximal to one another in

2018

Grenache Blanc/

Grenache/Cinsaut

mid-Monterey County, this wine is largely a study in

we could). Cool climate Grenache is capable of great

Grenache (with a bit of Cinsaut thrown in because

elegance and intense primary perfume - typically

of the strawberry and peach persuasion. Add to

this the kirsch top-note from the Cinsaut, and you

have a fruity (but not too) elegant boisson of great

Loma del Rio Vineyard is an old friend from way back when we knew it as San Bernabe, and many early mornings were spent there, chasing after Muscats, Malvasias and other varieties as the sun came up. This was the first harvest of a recently grafted block at Loma del Rio of Cinsaut and Grenache, and as such the yield was carefully controlled. We expect great things from these grapes in the future.

Food Pairing: Seafood risotto, oysters,

VARIETAL BLEND: 56% Grenache Blanc, 27%

APPELLATION: Monterey County VINEYARD DESIGNATION: 56% Beeswax Vineyard, 44% Loma del Rio Vineyard PRODUCTION: 189 cases

refinement. #pinkpulchritude

Serving Temperature: 48° F. TA: 5.2 g/L

Grenache, 17% Cinsaut

calamari fritti

Statistics:

pH:3.54 **OPTIMAL DRINKABILITY:** Now - 2025 LABEL ARTIST: Christine Colin-Ostertag Ассонос: 13.5 % RETAIL PRICE: \$22 **CLUB PRICE:** \$18.70

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