



  
**BOISSET**  
WINE SOCIETY  


*Live the unexpected.*

MARCH 2017

# March Focus:

## WATTLE CREEK WINERY

We are thrilled to be able to bring the Wattle Creek Winery tasting room experience to our Wine Society members!

Millions of visitors a year enjoy Ghirardelli Square in San Francisco's Fisherman's Wharf area and our Wattle Creek Winery tasting room evokes wine country style, elegance, balance and sophistication. Enjoy a luxurious and refined tasting experience against the backdrop of the iconic Ghirardelli Square, a California Historic Landmark steeped in the history of San Francisco.

With Wattle Creek, we are able to bring more of our great wines from the Alexander Valley to you!



- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| 2015 Wattle Creek Viognier        | 2012 Wattle Creek Cabernet Sauvignon |
| 2014 Wattle Creek Sauvignon Blanc | 2013 Wattle Creek Cabernet-Shiraz    |
| 2015 Wattle Creek Chardonnay      |                                      |
| 2013 Wattle Creek Merlot          |                                      |

*The Wattle Creek tasting room is open daily from 11:00 am to 8:00 pm Monday through Saturday, and 11:00 am to 7:00 pm on Sunday and is located at 900 North Point Street in the heart of Ghirardelli Square in San Francisco, California.*

# Taste the Allure

## OF THE ALEXANDER VALLEY!



**WATTLE  
CREEK  
WINERY  
GIFT SET**

~~\$100~~  
**YOUR PRICE \$80.00**



# Garden UPDATE

WITH JOE PAPENDICK, GARDEN MANAGER

Rain, rain and more rain has fallen this Spring. Normal rain totals for this time of the year hover around 40 inches for the upper Napa Valley. This year we received over 53 inches and it's still coming! Gardens notably respond to the large amounts of water, and as the days lengthen and the air temperature warms, plants will push new growth in all directions.



During March the first big floral display opens up. Throughout the gardens, starting with the fruit trees, plum, apricot and peach trees will bloom in pink and white. Spring bulbs such as daffodils and tulips will reward the garden with a spray of whites, reds and yellows. California native shrubs will explode with tiny blossoms and ceanothus, poppies, sages and other bushes will be buzzing with bees and other beneficial insects.



As soon as the wet soil is dry enough to till, Spring vegetables will be planted. In the greenhouse, lettuce, broccoli, cauliflower, cabbage, parsley and leeks are waiting for the right weather to be transplanted outside. It is important to test the soil

moisture before planting. A simple method to measure soil moisture is to grab a hand full and form a ball with the soil. If the ball breaks apart with a simple tap, the soil moisture level is safe to work with. If a ball doesn't form, the soil is too dry, and if the ball will not break apart at all, then it is too wet.

Walking, driving, digging, tilling and any other activity on the soil when it is too wet can damage the soil structure and damaged soil structure leads to compaction. Subsequently, compacted soil prevents penetration of air and water and can lead to slow or weakened plant growth. As well, top soil, organic matter and nutrients may have a difficult time binding with the soil if compacted. Therein is the gardening challenge as we are being blessed with much needed heavy rains while busily nurturing all that the promise of Spring offers!

# 2017 CELLAR UPDATE

WITH KATIE CARTER WINEMAKER, WATTLE CREEK



After over 10 years of amazing work with DeLoach Vineyards and the Lyeth Estate, we're very proud to announce Katie Carter as the new winemaker for Wattle Creek Winery. As a Sonoma County native, and graduate of UC Berkeley, over the years Katie has demonstrated a keen interest in winemaking of various styles as well as in-depth knowledge of Sonoma County.

Prior to joining DeLoach in 2006, Katie pursued her passion overseas, completing a harvest with the Mulderbosch Winery in South Africa as well as working with a wide variety of winemaking styles with Tandem Winery and Greg & Greg Custom Crush in Sebastopol. At DeLoach, her positive energy and can-do attitude has helped lead our cellar and winemaking team in the production of world-class, award winning wines and any project with her involvement is sure to shine. Join us all in congratulating Katie, and the Wattle Creek Team in her new role in crafting from grape to bottle what are sure to be some of the best wines in its history and from the Alexander Valley.

Sonoma County's Alexander Valley is best known for its bold Cabernet Sauvignon, so it may come as a surprise that the river at its heart is the very same Russian River that is associated with Chardonnay and Pinot Noir in its lower reaches. However, north of Healdsburg, the broad valley and foothills of the Mayacamas Mountains are beyond the reach of cooling fog and therefore have a warmer, sunnier climate closer to that found in the neighboring Napa Valley.

When this American Viticultural Area that stretches along the Russian River from Healdsburg to the Mendocino county line was established, it was named for a pioneering local grape grower Cyrus Alexander to avoid confusion with the Russian River Valley AVA. While it has been known as Cabernet country since the 1970's, particularly in its sheltered foothills, the region also makes exceptional Chardonnay, Zinfandel and Merlot. Regardless of grape variety, the wines of Alexander Valley are known for their richness and velvety texture, as so deftly displayed in the wines of Wattle Creek.

## FOOD & WINE

### PAIR YOUR WINES WITH COMFORT FOOD!

*Pairs well with the Wattle Creek Chardonnay and/or Merlot*



### CHEESY STUFFED SHELLS



#### Ingredients:

- Spray oil
- Kosher salt
- 12 oz. box jumbo pasta shells
- Extra-vigin olive oil
- 1 lb. ground beef
- 2 garlic cloves, minced
- 1 onion, diced
- 1 tsp. red pepper chili flakes
- 1/4 c. chopped parsley, plus more for garnish
- 1/2 c. diced Provolone
- 2 tbsp. unsalted butter
- 2 tbsp. all-purpose flour
- 2 c. whole milk
- 1 tsp. Dijon mustard
- 1 c. grated Parmesan
- Freshly ground black pepper

#### Directions:

1. Preheat oven to 350° and spray a large casserole dish with oil. In a large pot of salted boiling water, cook pasta according to package directions until al dente, less 2 minutes. Drain and set aside.
2. Meanwhile, in a large pot over medium heat, drizzle 1 tsp olive oil and cook ground beef until browned, breaking up beef using a wooden spoon. Add garlic, onion, chili flakes, and 1 tsp salt, and cook for 2 minutes. If beef mixture is very greasy, drain excess fat using a spoon. Stir in parsley and Provolone, and cover with a lid to keep warm.
3. In a sauce pan over medium heat, melt butter, stir in flour, and cook for 1 minute. Slowly whisk in milk until slightly thickened. Add mustard and Parmesan.
4. Spread half the cream sauce in the baking dish. Stuff each shell with the meat mixture and arrange face up. Pour remaining sauce over the shells and bake until warmed through, 5 to 10 minutes. Garnish with parsley.

# Don't Miss these Exciting Events

## JOIN US FOR A PROGRESSIVE HISTORY DINNER ON MARCH 17<sup>TH</sup> FROM 6PM-9PM AT OUR HISTORIC BUENA VISTA WINERY!



This unique evening of delicious food and Buena Vista wine includes a three-act theatrical performance showcasing the fascinating life of Count Agoston Haraszthy, his son Arpad, and Arpad's beautiful fiancée Jovita Vallejo, with each act performed in a different room at historic Buena Vista. Our Buena Vista Progressive History Dinner is the next step in winery-based "edutainment."

Tickets are available for \$150 per person and \$135 for wine club members. To RSVP and secure your seat today, please click [here](#) or contact us at [customerservice@buenavistawinery.com](mailto:customerservice@buenavistawinery.com).

## Save the Dates!

**BARREL TASTING** | MARCH 3, 4, 11, 12 | DE LOACH VINEYARDS

**BARREL TASTING** | MARCH 11 | WATTLE CREEK WINERY

**MARCH MADNESS** | MARCH 11 & 25 | BUENA VISTA WINERY

**SPRING CLEANING** | APRIL 1 & 2 | RAYMOND VINEYARDS, BUENA VISTA & DE LOACH VINEYARDS

**EARTH DAY CELEBRATION** | APRIL 22 | BUENA VISTA WINERY & DE LOACH VINEYARDS

**GENERATIONS RELEASE** | APRIL 29 | RAYMOND VINEYARDS

**MOTHER'S DAY BUBBLE EVENT** | MAY 14 | BUENA VISTA WINERY

**PINOT GRIS & SUSHI RELEASE PARTY** | MAY 20 | BUENA VISTA WINERY

**WINEMAKER'S CAVE DINNER** | MAY 25 | BUENA VISTA WINERY

**SUMMER SOLSTICE DINNER** | JUNE 17 | DE LOACH VINEYARDS

**INDEPENDENCE DAY BBQ** | JULY 1 | RAYMOND VINEYARDS

**BASTILLE DAY DINNER** | JULY 14 | DE LOACH VINEYARDS

**JCB SUMMER WHITE PARTY** | JULY 22 | LOCATION TBD

**LOBSTER FEAST** | JULY 29 | DELOACH VINEYARDS

To learn more about upcoming events please email [customerservice@boisset.com](mailto:customerservice@boisset.com) or call 855-233-5155 ext.2

## BOISSET WINE SOCIETY CURRENT FEATURED WINES

\*These wines are available exclusively through your Boisset Wine Ambassador.

### SPARKLING

	RETAIL	WINE CLUB
2013 Buena Vista Blanc de Noir, Carneros	\$50.00	\$40.00
2008 JCB No. 24, Sparkling Brut Rosé, Green Valley*	\$58.00	\$46.40
NV JCB No. 21, Sparkling Brut Crémant de Bourgogne	\$25.00	\$20.00

### SAUVIGNON BLANC, ROSÉ & OTHER WHITES

2014 Wattle Creek Sauvignon Blanc, Alexander Valley	\$19.00	\$15.20
2015 DeLoach Pinot Noir Rosé, Sonoma Coast*	\$24.00	\$19.20
2015 Wattle Creek Viognier, Alexander Valley	\$24.00	\$19.20

### CHARDONNAY

2014 Buena Vista Eleanora's Selection, North Coast	\$42.00	\$33.60
2014 DeLoach Estate, Russian River Valley	\$50.00	\$40.00
2013 DeLoach Ritchie Vineyard, Russian River Valley	\$50.00	\$40.00
2014 LVE Legend Vineyard Exclusive, Napa Valley	\$45.00	\$36.00
2014 Raymond Signature Series, Napa Valley*	\$35.00	\$28.00
2015 Wattle Creek Chardonnay, Alexander Valley	\$34.00	\$27.20

### RED BLENDS

2015 Buena Vista "The Sheriff" Collector's Edition, Sonoma County	\$40.00	\$32.00
2013 Frenchie Frenchington, North Coast*	\$35.00	\$28.00
2014 JCB Passion, Napa Valley	\$75.00	\$60.00
2013 Wattle Creek Cabernet/Shiraz, Alexander Valley	\$38.00	\$30.40

### PINOT NOIR

2014 Buena Vista Bela's Selection, Russian River Valley	\$48.00	\$38.40
2014 DeLoach Estate, Russian River Valley	\$70.00	\$56.00
2013 JCB No. 22, Sonoma Coast	\$75.00	\$60.00
2015 JCB No. 12, Sonoma County*	\$35.00	\$28.00

### CABERNET SAUVIGNON

2014 Frenchie Napoleon, North Coast	\$35.00	\$28.00
2014 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
2012 Wattle Creek Cabernet Sauvignon, Alexander Valley	\$40.00	\$32.00

### MERLOT, ZINFANDEL, SYRAH

2013 Buena Vista Merlot, Sonoma Valley*	\$24.00	\$19.20
2013 DeLoach Syrah, Russian River Valley*	\$28.00	\$22.40
2014 Raymond Zinfandel, Napa Valley*	\$45.00	\$36.00
2013 Wattle Creek Merlot, Alexander Valley	\$30.00	\$24.00

### DESSERT WINE

2014 Buena Vista Late Harvest Viognier "Joliesse", Sonoma Valley	\$38.00	\$30.40
NV Buena Vista Cream Sherry	\$50.00	\$40.00

CONTACT YOUR AMBASSADOR OR THE BOISSET WINE SOCIETY WITH YOUR ORDER  
855-233-5155 X 2 OR [customerservice@boisset.com](mailto:customerservice@boisset.com)

Boisset Collection | 849 Zinfandel Lane St. Helena California 94574 | [my.boissetcollection.com](http://my.boissetcollection.com)



**BOISSET COLLECTION**

849 ZINFANDEL LANE, ST HELENA, CA 94574

855-233-5155 X 2

[CUSTOMERCARE@BOISSET.COM](mailto:CUSTOMERCARE@BOISSET.COM)

[MY.BOISSETCOLLECTION.COM](http://MY.BOISSETCOLLECTION.COM)

BOISSET WINE SOCIETY – MARCH 2017

NWLLTO317