



**BOISSET**  
WINE SOCIETY

*Live the unexpected.*  
APRIL 2018



# Wine Society FEATURED CURATED COLLECTION WINES

## 2015 RAYMOND VINEYARDS ZINFANDEL EXCLUSIVE SELECTION, NAPA VALLEY



Fruit for our Napa Valley Zinfandel was sourced from a single vineyard in a small valley on the eastern part of Napa. This cooler location is ideal for Zinfandel as it can ripen without shriveling and maintain a fruity freshness. The grapes were hand-picked and hand sorted before being gently pressed off early to preserve the bright fruit aromatics. The wine was then aged for 10 months in 43% new French oak. Tightly grained barrels yield their oak characteristics in a more deliberate fashion for a consistent, well-rounded aging process.

This wine is a classic old-vine Zinfandel, opening with enchanting aromas of fresh strawberries, raspberries and white pepper. On the palate, there is a hint of oak accompanied by notes of black cardamom, ginger and rhubarb. The finish is slightly sweet, round and lively, making it the perfect pairing for rich cheeses, duck, and roasted lamb.

RETAIL \$45 | WINE SOCIETY \$36 | REORDER \$31.50

## 2017 RAYMOND VINEYARDS SAUVIGNON BLANC, NORTH COAST \*NEW RELEASE

The grapes for this wine are sourced from two prominent vineyards, our estate vineyard in St Helena and a vineyard in the Sonoma Valley. St Helena is a warmer site that brings out more of the peachy notes while the Sonoma Valley site contributes more of the bright acidity that makes this a thirst quenching wine on a hot summer day.

Our 2017 North Coast Sauvignon Blanc was 100% barrel fermented in neutral French oak for 5 months utilizing a mix of native and inoculated yeasts. This vintage opens with bright and inviting notes of guava, orange blossom and citrus. With a fleshy mouthfeel on the mid-palate, flavors of sweet melon and cantaloupe are balanced with a bright acidity on the finish. This light, approachable wine is a perfect pairing with mild cheeses such as Compté.

RETAIL \$22 | WINE SOCIETY \$17.60 | REORDER \$15.40



*\*These limited edition wines have been hand-selected by Jean-Charles Boisset to capture the style and excellence of the Boisset Collection of premium wineries. These very special wines are produced in quantities of less than 500 cases and are exclusively available through Boisset Collection Ambassadors.*

# INTERVIEW WITH A *Winemaker*

FEATURING STEPHANIE PUTNAM – RAYMOND VINEYARDS, JCB AND LVE  
WINEMAKER (INTERVIEW CONDUCTED BY WINE SOCIETY COORDINATOR  
HEATHER BETH EISENBERG)



**HBE:** *What is happening this time of year in the Vineyards and Cellar?*

**SP:** In April we start having bud break in the vineyards. April can sometimes be a stressful month because of frost issues. Shoots are just a couple of inches out now, so when we get cold frost they are the most susceptible. As soon as we get shoot development, we start frost protection as well as more mildew protection. It can

be a fun and exhilarating time in the vineyards because of that, if you like getting up at 4 am to turn the frost fan or the sprinkler system on!

In the cellar this time of year we are working on all of our 2016 Red Blends, our Generations and our Districts including the District Collection, Napa Valley Blend, curated for the Ambassador Program. It takes 6 months to get all those blends put together and we bottle everything in July. We will also start pulling the Chardonnay out of barrel at the end of April for bottling in June.

**HBE:** *Can you tell us more about the new vintage release of the 2017 Raymond North Coast Sauvignon Blanc?*

**SP:** What's exciting about this wine is that it is from fruit from our newest property. The Raymond 2017 Sauvignon Blanc is the first wine produced with grapes from the new 55 acre Bartolucci property here in St Helena. The North Coast appellation is a blend of both Napa and Sonoma fruit, about 30% coming from Sonoma. Using a North Coast appellation allows us the opportunity to source fruit from multiple area to create a premium expression of the varietal.

The 2017 Raymond Sauvignon Blanc will have a little more acid this year, not necessarily from the Napa side but definitely from the Sonoma side, but we will make sure that it is balanced. The St. Helena fruit has more focus on the pretty stone fruits, peachy and apricot aromatics. which will balance nicely with the acidity from the Sonoma fruit.

**HBE:** *What are your thoughts on the 2015 Raymond Exclusive Selection Napa Valley Zinfandel?*

**SP:** It is from a site that is in the Southern part of Napa, where it's a little bit cooler, which is nice because Zinfandel has a tendency to get over ripe and raisin really quickly. If you are in the cooler part of the Valley, theoretically, it's not going to raisin quite as much or not get quite as hot. I like more of the fresh style of Zinfandel, one that has more spice to it and more fruit like raspberry and strawberry rather than an over-ripe style.

*Stephanie Putnam*

# GARDEN UPDATE: *april*

WITH JOE PAPENDICK, GARDEN MANAGER



In April, longer days and warm weather speed up garden activities. A quarter of the garden beds were nourished with cover crop over the winter as mentioned in previous Garden Updates. The cover crop of peas, vetch and oats added organic matter and nitrogen to the soil. At the end of March the cover crop was cut down with some of the crop residues collected and used to build compost piles. By composting the cover crop, the process of breaking down the organic matter and nutrients

is accelerated. In other beds, the cover crop is turned into the soil. By incorporating the cover crop into the soil, the soil acts as a compost pile, but some of the nutrients are unavailable for new plants until they are fully decomposed. For quick crops such as lettuce, beets and radishes, the cover crop is removed and composted. In the case of longer crops, tomatoes, winter squash and cucumbers, the cover crop is turned in the soil.

“The preparation will help to drive the forces of decomposition, fertility, and support wholesome life.”



To help enrich the process of decomposition, “earth element,” the biodynamic preparation 500, is applied to the estate. The preparation 500 consists of dairy cow manure that was aged in a cow horn over winter in a fertile location in the top soil of the garden. In the spring, once the manure has fully aged in the horn, it transforms from wet and stinky manure to a rich, sweet smelling, damp compost, it is ready to use.

To apply the preparation, a few tablespoons are mixed with 5 gallons of rain water per acre. Whether in a 5 gallon bucket or in a 100 gallon dynamizer, the preparation needs to be stirred. The stirring takes an hour and involves creating a vortex in one direction, breaking the vortex, thus adding air, and creating a vortex in the opposite direction. Once the preparation is finished it is sprayed onto the soil around the entire estate. The preparation will help to drive the forces of decomposition, fertility, and support wholesome life.

## CHEF'S CORNER: FOOD & WINE

### LAMB CURRY



#### Ingredients:

- 5 lb boneless lamb shoulder, trimmed & cut into 1 1/5" cubes
- 4 Tablespoons hot curry powder
- 1 teaspoon freshly ground pepper
- 3 teaspoons ground ginger
- 2 Tablespoons fresh ginger, finely grated
- 6 whole cloves
- 1/2 cup olive oil
- 4 medium onions, coarsely chopped
- 2 large garlic cloves, minced
- 2 cups dry vermouth
- 4 Granny Smith apples, peeled, cored & cut into large dice
- 3-4 teaspoons kosher salt
- 4 Tablespoons fresh lime juice

Pair with the 2015 Raymond Exclusive Selection Napa Valley Zinfandel or the 2017 Raymond North Coast Sauvignon Blanc.

#### Directions:

In a non-reactive bowl, toss the lamb with the curry, pepper, gingers and cloves. Set aside. Heat the olive oil in a large pan and add onions and garlic. Cook until lightly golden, about 10 minutes. Transfer to a large bowl and set aside. Increase heat to high, and add meat to the pan, cooking in batches until browned on all sides. As each batch is done, transfer it to the bowl with the onions. Reduce the heat to moderately high, return the meat and onions to large pan and add vermouth, apples and 2 c water. Bring to a boil, reduce heat and simmer gently until the meat is very tender, about 1 hour. With a large slotted spoon, remove meat to bowl. Increase heat to high and boil the sauce, stirring until thickened, about ten minutes. Add the salt and lime juice and return meat to pan. Adjust seasonings. Serve with rice and condiments. Serves 8

### IT'S BACK & BETTER THAN EVER! 2015 JCB N° 7 PINOT NOIR

SCORED 91 POINTS BY WINE & SPIRITS MAGAZINE

“Though the broad, soft structure of this wine doesn't feel particularly coastal, there's coolness to the fruit and salinity that makes the connection. At first, this is more about sweet fruit than mineral depths, but the structure builds more edgy power with air. Decant it and you'll have a luscious, salty red for a spicy pork braise.”

The JCB N° 7 comes from cooler vineyard sites in the Olivet Bench, Sebastopol Hills, Petaluma Gap and Carneros. Bottled unfiltered, the wine presents as a deep cranberry color in your glass. On the nose, you find notes of dried cherry, persimmon, pomegranate, with a hint of umami-earthiness. As the flavors spread across your palate, the tart cherry notes lead to a dried cranberry element. Burgundian in style, the flavors dance across your palate, leading to a long, lingering finish.

RETAIL \$60 | WINE SOCIETY \$48 | REORDER \$42



# Don't Miss these Exciting Events

## WATTLE CREEK WINEMAKER DINNER AT DE LOACH VINEYARDS

SATURDAY, MAY 5 | 6PM

Winemaker Dinner at DeLoach Vineyards in Santa Rosa – Join Wattle Creek Winemaker Katie Carter for an exceptional culinary experience pairing our Wattle Creek wines with delightful dishes.



## Save the Dates!

**SPRING CLEANING** | APRIL 14 & 15 | BUENA VISTA, RAYMOND AND DELOACH VINEYARDS

**EARTH DAY EVENT** | APRIL 22 | BUENA VISTA WINERY, DELOACH VINEYARD

**GENERATIONS RELEASE DAY** | APRIL 28 | RAYMOND VINEYARDS

**WINEMAKER DINNER** | MAY 5 | WATTLE CREEK WINES AT DE LOACH VINEYARDS

**PINOT GRIS & SUSHI EVENT** | MAY 19 | BUENA VISTA WINERY

**SUMMER SOLSTICE DINNER** | JUNE 23 | RAYMOND VINEYARDS

**WINEMAKER CAVE DINNER** | JULY 7 | BUENA VISTA WINERY

**MEMBER EXCLUSIVE INDEPENDENCE DAY BBQ** | JULY 7 | RAYMOND VINEYARDS

**BASTILLE DAY DINNER** | JULY 14 | DELOACH VINEYARDS

**MEMBER EXCLUSIVE JCB SUMMER WHITE PARTY** | JULY 21 | BUENA VISTA WINERY

**LIVING HISTORY FAIRE** | JULY 28 | BUENA VISTA WINERY

**MEMBER EXCLUSIVE LOBSTER FEAST** | AUGUST 4 | DELOACH VINEYARDS

**MEMBER EXCLUSIVE HARVEST BRUNCH** | SEPTEMBER 16 | DELOACH VINEYARDS

To learn more about upcoming events or to RSVP please email [customerservice@boisset.com](mailto:customerservice@boisset.com) or call 707-967-7667

## BOISSET WINE SOCIETY CURRENT FEATURED WINES

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

SPARKLING	RETAIL	MEMBER
Haute Couture French Bubbles Limited Edition*	\$38.00	\$30.40
2014 JCB No. 24 Sparkling Brut, Carneros*	\$58.00	\$46.40
2009 JCB No. 8, Sparkling Brut Crémant de Bourgogne	\$50.00	\$40.00
JCB French Kiss Sparkling Gamay*	\$22.00	\$17.60

## ROSÉ & OTHER WHITES

2016 DeLoach Pinot Noir Rosé, Sonoma Coast*	\$24.00	\$19.20
2014 DeLoach Pinot Gris, Russian River Valley*	\$24.00	\$19.20
2016 Wattle Creek Viognier, Alexander Valley	\$24.00	\$19.20
2016 Wattle Creek Sauvignon Blanc Reserve, Sonoma County	\$24.00	\$19.20
2017 Raymond Sauvignon Blanc, North Coast*	\$22.00	\$17.00

## CHARDONNAY

2015 Buena Vista Jovita's Selection, Sonoma Coast	\$42.00	\$33.60
2015 Buena Vista Private Reserve, Sonoma County	\$55.00	\$44.00
2015 Buena Vista, North Coast*	\$22.00	\$17.60
2013 DeLoach Ritchie Vineyard, Russian River Valley	\$50.00	\$40.00
2016 DeLoach Estate, Russian River Valley	\$50.00	\$40.00
2014 Frenchie Betsy Ross, Napa Valley	\$27.00	\$21.60
2015 JCB No. 49, Santa Lucia Highlands	\$65.00	\$52.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$45.00	\$36.00
2015 Raymond Signature Collection, Napa Valley*	\$35.00	\$28.00
2015 Raymond Generations, Napa Valley	\$60.00	\$48.00
2016 Wattle Creek, Alexander Valley	\$40.00	\$32.00

## RED BLENDS

2015 Buena Vista Countess, Sonoma Country*	\$25.00	\$20.00
2016 Buena Vista The Sheriff, Sonoma County	\$40.00	\$32.00
2014 Frenchie Frenchington, North Coast	\$35.00	\$28.00
2014 JCB Passion, Napa Valley	\$85.00	\$68.00
2014 LVE Legend Vineyard Exclusive, Napa Valley	\$50.00	\$40.00
2014 Wattle Creek, Alexander Valley	\$85.00	\$68.00

## PINOT NOIR

2014 Buena Vista Bela's Selection, Russian River Valley	\$50.00	\$40.40
2014 Buena Vista, Carneros	\$25.00	\$20.00
2015 Buena Vista Private Reserve, Sonoma County	\$68.00	\$54.40
2014 DeLoach Estate, Russian River	\$70.00	\$56.00
2015 DeLoach, Santa Lucia Highland*	\$50.00	\$40.00
2014 DeLoach Maboroshi Vineyard, Russian River Valley	\$50.00	\$40.00
2015 JCB No. 7, Sonoma Coast	\$55.00	\$44.00
2016 JCB No. 12, Sonoma County*	\$35.00	\$28.00

## CABERNET SAUVIGNON

2014 Buena Vista Private Reserve, Sonoma County	\$75.00	\$60.00
2014 Raymond Signature Collection, Napa Valley*	\$55.00	\$44.00
2014 Raymond District Collection, Napa Valley*	\$85.00	\$68.00
2016 Raymond, North Coast*	\$24.00	\$19.20
2013 Wattle Creek, Alexander Valley	\$42.00	\$33.60

## ZINFANDEL, SYRAH & MERLOT

2015 Buena Vista Attila's Selection Zinfandel, Russian River Valley	\$42.00	\$33.60
2015 DeLoach Syrah, Russian River Valley*	\$28.00	\$22.40
2014 DeLoach Zinfandel, Russian River	\$20.00	\$16.00
2015 Raymond Zinfandel, Napa Valley*	\$45.00	\$36.00
2013 Wattle Creek Merlot, Alexander Valley	\$30.00	\$24.00

## DESSERT WINE

2014 Buena Vista Riesling, Lake County*	\$20.00	\$16.00
2014 DeLoach Late Harvest Gewürztraminer, Sonoma Valley	\$30.00	\$24.00
2015 Wattle Creek Muscat Canelli, Alexander Valley	\$24.00	\$19.20

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



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