



BOISSET
WINE SOCIETY

Live the unexpected.

DECEMBER 2018



December Featured WINE SOCIETY WINES

JCB 2015 PASSION RED BLEND, NAPA VALLEY - Rated 94 pts - Robert Parker's Wine Advocate

Passion is a culmination; a gathering of styles, vineyards, and emotions. This superlative blend is an emotional crescendo; a wine that unites the best of the Napa Valley terroirs to create a harmonious and exceptional blend that captures the essence of the JCB Collection. Five remarkable vineyards from Rutherford, St. Helena and Carneros comprise this 90% Cabernet Sauvignon, 10% Petite Sirah red blend. The 2015 Passion Red Blend opens up with enticing aromas of black currant and star anise with hints of blueberry and juicy plum. Seductive flavors of Bing cherry, blackberry and notes of sweet red berries are highlighted with spice and a hint of cedar with supple tannins that lead to a long, satisfying finish. Passion pairs well with a bone-in ribeye steak or braised lamb shank.



RETAIL \$85 | MEMBER \$68 | REORDER \$59.50



WATTLE CREEK 2015 GRENACHE, RUSSIAN RIVER VALLEY

2015 was the third in a stretch of warm, dry and early vintages, and for many, it resulted in lighter-than-average harvests. Fortunately the vineyards are located in one off the cooler pockets in the Russian River Valley and this Grenache received plenty of hang time, even being picked after some of our Cabernet. After achieving the desired flavors in the vineyard, this Grenache was harvested at night by hand into picking bins in an effort to preserve the delicate flavors that are key to this varietal. The Wattle Creek 2015 Russian River Grenache is perfectly balanced with wild and fresh berries and hints of spice. Aromas include, rosehip jam, hints of rosemary, white pepper and Mediterranean herbs.

As you take your first sip of this semi-light bodied Grenache, with its fruit-driven palate, it leaves you with a light and spicy, yet fresh finish. This wine pairs perfectly with spiced dishes, like spicy lamb meatballs or Indian cuisine.

RETAIL \$43 | MEMBER \$34.40 | REORDER \$30.10

RAYMOND 2017 SIGNATURE COLLECTION CHARDONNAY, NAPA VALLEY - Curated Collection*

The grapes for our Signature Collection Napa Valley Chardonnay are grown in four blocks of our estate vineyards in Jameson Canyon, at the southern part of the Napa Valley, just east of Carneros. The grapes spend afternoons in temperatures warmer than the valley floor, but the mornings and evenings are spent in fog with cool, marine breezes ultimately helping to evenly ripen the grapes. This area is ideal for producing Chardonnay with bright acidity and creamy, citrus flavors. After whole cluster pressing the grapes, the juice was 100% barrel fermented with a combination of native and inoculated fermentation. The wine was aged for 10 months in barrel with 24% new French oak with no malolactic to provide true varietal complexity and a medium-plus body. The 2017 vintage of our Signature Collection Chardonnay opens with alluring white fruit, honeydew and notes of jasmine and spice. With a creamy entry on the palate, this wine displays luscious flavors of lychee and cantaloupe with citrus undertones. The finish is balanced with toasty oak flavors and bright acidity



RETAIL \$40 | MEMBER \$32 | REORDER \$28

New Release!

FOREVERNESS

Celebrate life's most precious moments and milestone with Foreverness a luxurious new line of wines each presented in a luxurious gift box. To add a special sparkle to these moments, each bottle is adorned with a premium crystal from Swarovski®, a brand known for the finest precision-cut crystals since 1895. Let Foreverness ensure your moments shine with brilliance forever!

FOREVERNESS 2017 CHARDONNAY

The grapes comprising the 2017 Chardonnay are a blend from two vineyards — picked at first light so the grapes are dewy and brilliant and reflective of nature's bounty. The clones are a mix of Old Wente, Dijon and Clone 4. The wine was barrel fermented and sur lie-aged for 11 months in Baron and Saury French oak, 58% new. Lees were stirred every three weeks until a month before racking out of barrel for blending and bottling.



Retail \$60
Member \$48

FOREVERNESS 2016 CABERNET SAUVIGNON



Retail \$75
Member \$60

The grapes comprising the 2016 Cabernet Sauvignon are a blend of five varieties grown in the Napa Valley — much like the facets of a jewel, each variety contributes a unique element to the wine. The Cabernet Sauvignon from Rutherford and St. Helena brings structure and power, the Petit Verdot from southern Napa imparts great texture, the Syrah from Conn Valley (a hidden gem known for bringing out the sweetness in the tannins) and the Cabernet Franc from St. Helena, which lends a great finesse. The grapes were on the skins for 34 days with an extended maceration before pressing straight to barrel. Aged in barrel for 21 months in Demptos and Seguin Moreau, 21% new French oak.

FOREVERNESS 2016 CSPARKLING BRUT BLANC DE BLANCS

The Chardonnay comprising the 2016 Sparkling Brut Blanc de Blancs comes from a single vineyard in south Napa. Winds flow through, bringing a cooling influence from the nearby Pacific Ocean and provide a long, cool growing season, highlighting the grape's natural acidity. The sparkling is aged on the lees for 16 months.



Retail \$75
Member \$60

Harvest Update: DECEMBER

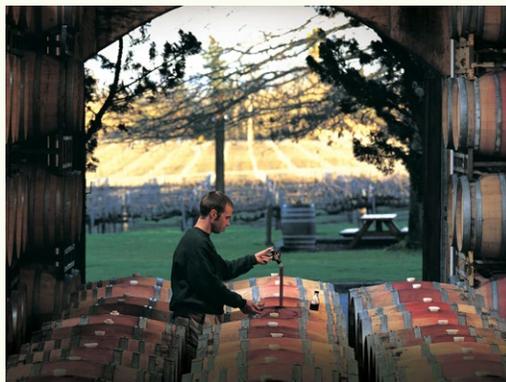
BY DIRECTOR OF WINEMAKING BRIAN MALONEY,
BOISSET COLLECTION



Harvest of 2018 kicked off on September 4th when we picked Pinot Noir from the Heintz Vineyard for our sparkling Blanc de Noirs. Grapes for sparkling wine are often picked before the rest for a few reasons. The first is that grapes that are picked earlier have a uniquely fresh style that matches best with the effervescence of a carbonated wine. The second reason is that we see higher quality and quantities of bubbles in wines with lower alcohol levels. The

longer the grapes hang on the vine, the more alcohol there will be in the wine they produce. Lastly, the sparkling wine undergoes a secondary fermentation in bottle. In order for this to happen, the alcohol level in the bottle has to be low enough for the yeast to be able to properly ferment. If the alcohol level is too high, the yeast will not ferment and there will not be any bubbles.

When grapes are brought to the crush pad they can go in either one of two directions. White grapes such as Chardonnay are transferred by a bin dumper to a conveyor that transports them into a bladder press. The grapes are then whole-cluster pressed over a two-hour period and the juice is received into stainless steel tanks. The juice settles overnight, allowing any small bits of grape skin to fall to the bottom of the tank. The juice is then racked (a process where the juice is siphoned from above the solids) to barrel for fermentation. Red grapes such as Pinot Noir are put onto a sorting or shaker table for hand sorting. This is where we remove any compromised fruit or leaves that come in with the grapes. Then the fruit is destemmed, but not crushed, and goes through a secondary mechanical sorter that allows only



berries to fall into the receiving bin. At this point it is transported by forklift to the fermentation vat. For Zinfandel, the berries are destemmed using the same process as the Pinot Noir, but then fall through a set of rollers that gently crack open the berries. The crushing of the berries allows for faster extraction of the skins and more depth and color in the resulting wine. From the crusher, the wine grapes are pumped into closed-top tanks for fermentation.

In the following weeks, white wine barrels will be monitored, topped up and stirred as fermentation completes. For the red grapes, twice a day the fermentations will be checked and pump overs, punch downs, etc... will be performed. After about two weeks, the new wine will be drained off the must, the fermented grapes. The must is then dug out of the tanks and put into the vertical basket press for several hours of pressing. The newly pressed wine will be combined with the free run juice (in some cases) or kept separate and left as the press cut.

CHEF'S CORNER: FOOD & WINE

RED WINE BRAISED BRISKET:

Recommend using and pairing with the Raymond 2017 North Coast Cabernet Sauvignon.



Ingredients:

- 1 5-lb. untrimmed flat-cut brisket
- Kosher salt, freshly ground pepper
- 2 Tbls vegetable oil
- 2 large onions, thinly sliced
- 3 celery stalks with leaves
- 5 garlic cloves, smashed
- 6 sprigs thyme
- 2 bay leaves
- 1 28-oz. can whole peeled tomatoes
- 1 Tbls tomato paste
- 1 750 ml bottle full-bodied red wine
- 8 small carrots

Preparation:

Preheat oven to 350°. Season brisket with salt and pepper. Heat oil in a large ovenproof pot over medium-high. Cook brisket, turning occasionally, until browned all over, 8-10 minutes; transfer to a plate. Pour off fat from pot; discard

Place onions, celery, garlic, thyme, bay leaves, tomatoes, tomato paste and wine in pot and stir to combine; season with salt and pepper. Place brisket on top, fat side up. Cover and braise in oven, spooning juices, onions and tomatoes over brisket every 30 minutes, until meat is fork-tender, 3-3 1/2 hours.

Uncover pot, nestle carrots around brisket and cook until carrots are tender, top of brisket is browned and crisp, and sauce has thickened, about 30 minutes. Skim fat from surface of sauce; discard. Remove brisket from pot and slice against the grain to serve.

If not serving immediately, transfer brisket to a large bowl and pour braising liquid over; let cool in sauce. Cover and chill, at least 4 hours and up to 4 days. To serve, preheat oven to 325°. Skim fat from surface of sauce; discard. Cover and reheat brisket in sauce, 1-1 1/2 hours. *Recipe courtesy of bonappetit.com*

Don't Miss these Exciting End of Year Events

MEMBER EXCLUSIVE CRAB FEAST

FEBRUARY 16, 2019 6:00PM -10:30PM

Enjoy a fabulous evening at our historic Buena Vista Winery at our annual Member Exclusive Crab Feast! Guests will enjoy a meal filled with crab creations prepared by Chef Victor Scargle, all perfectly paired with Buena Vista wines. This event is limited and will sell out fast, so please RSVP before Friday, February 8th, 2019.



For more information, please contact us at customerservice@buenavistawinery.com or call 800-325-2764. *This event is exclusively available to members

Save the Dates!

EXPLORATION OF SPARKLING WINES

DECEMBER 8 | BUENA VISTA WINERY

TASTE OF BOISSET - AMBASSADOR BUSINESS OPPORTUNITY MEETING

DECEMBER 9 | BUENA VISTA WINERY

ANNIVERSARY OF JCB YOUNTVILLE | FEBRUARY 2 | JCB SALON YOUNTVILLE

MEMBER EXCLUSIVE CRAB FEAST | FEBRUARY 16 | BUENA VISTA WINERY

MEMBER EXCLUSIVE VALENTINE'S DAY DINNER | FEBRUARY 17

RAYMOND VINEYARDS

MEMBER EXCLUSIVE VINE TO BOTTLE DINNER

FEBRUARY 23 | DELOACH VINEYARDS

BARREL TASTING WEEKEND | MARCH 1-3; MARCH 8-10 | DELOACH VINEYARDS

BARREL TASTING WEEKEND – MEET THE WINEMAKER

MARCH 23 | WATTLE CREEK WINERY

SPRING CLEANING SALE | APRIL 6-7

DELOACH VINEYARDS, BUENA VISTA WINERY & RAYMOND VINEYARDS

EARTH DAY CELEBRATION | APRIL 23 | BUENA VISTA WINERY

BOISSET WINE SOCIETY CURRENT FEATURED WINES

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

SPARKLING

	RETAIL	MEMBER
2015 DeLoach "Le Royal Blanc De Noir," Green Valley of the Russian River Valley	\$75.00	\$60.00
Haute Couture French Bubbles Limited Edition*	\$32.00	\$25.60
2015 JCB No. 24 Sparkling Brut, Carneros*	\$60.00	\$48.00

ROSÉ & OTHER WHITES

2015 Frenchie Betsy Ross White Blend, North Coast	\$27.00	\$21.60
2016 Raymond Sauvignon Blanc, North Coast	\$22.00	\$17.60
2017 Wattle Creek Viognier, Alexander Valley	\$24.00	\$19.20
2017 Wattle Creek White Blend, California*	\$18.00	\$14.40
2017 Wattle Creek Rosé, California*	\$18.00	\$14.40

CHARDONNAY

2016 Buena Vista Jovita's Selection, Sonoma Coast	\$44.00	\$35.20
2017 Buena Vista, North Coast*	\$24.00	\$19.20
2015 DeLoach Hawk Hill, Green Valley of the Russian River Valley	\$52.00	\$41.60
2016 DeLoach Estate, Russian River Valley	\$50.00	\$40.00
2016 JCB No. 81, Sonoma Coast	\$50.00	\$40.00
2016 JCB No. 76, Sonoma Coast	\$76.00	\$60.80
2016 LVE Legend Vineyard Exclusive, Carneros	\$45.00	\$36.00
2016 Raymond Generations, Napa Valley	\$60.00	\$48.00
2017 Raymond Signature, Napa Valley*	\$40.00	\$32.00

PINOT NOIR

2014 Buena Vista Bela's Selection, Russian River Valley	\$50.00	\$40.00
2016 Buena Vista, Carneros	\$25.00	\$20.00
2016 Buena Vista Private Reserve, Sonoma County	\$68.00	\$54.40
2015 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2016 DeLoach, Anderson Valley*	\$45.00	\$36.00
2015 DeLoach, Santa Lucia Highland*	\$50.00	\$40.00
2016 JCB No. 12, Sonoma County*	\$35.00	\$28.00

RED BLENDS

2016 Buena Vista Countess, Sonoma County*	\$25.00	\$20.00
2016 Buena Vista The Sheriff, Sonoma County	\$40.00	\$32.00
2014 Frenchie Royale, Napa Valley	\$80.00	\$64.00
2014 Frenchie Frenchington, North Coast*	\$35.00	\$28.00
2015 JCB Passion, Napa Valley	\$85.00	\$68.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$50.00	\$40.00
2015 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42.00	\$33.60

CABERNET SAUVIGNON

2014 Buena Vista Private Reserve, Sonoma County	\$75.00	\$60.00
2014 Frenchie Napoleon, Napa Valley	\$45.00	\$36.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
2016 Raymond Signature Collection, Napa Valley*	\$55.00	\$44.00
2016 Raymond, North Coast*	\$24.00	\$19.20
2014 Wattle Creek, Alexander Valley	\$48.00	\$36.40

ZINFANDEL, SYRAH, MERLOT & GRENACHE

2016 Buena Vista Private Reserve Zinfandel, Russian River Valley	\$50.00	\$40.00
2015 DeLoach Saitone Vineyards Zinfandel, Russian River Valley	\$45.00	\$36.00
2015 DeLoach Syrah, Russian River Valley*	\$28.00	\$22.40
2015 Raymond Zinfandel, Napa Valley*	\$45.00	\$36.00
2014 Raymond Reserve Merlot, Napa Valley	\$24.00	\$19.20
2015 Wattle Creek Grenache, Sonoma County	\$43.00	\$34.40

DESSERT WINE

NV Buena Vista Angelica 500ML, California	\$80.00	\$64.00
2014 DeLoach Late Harvest Gewürztraminer, Sonoma Valley	\$30.00	\$24.00
2016 Wattle Creek Muscat Canelli, Alexander Valley	\$24.00	\$19.20

CONTACT YOUR AMBASSADOR OR THE BOISSET WINE SOCIETY WITH YOUR ORDER
855-233-5155 OR customercare@boisset.com

To learn more about upcoming events or to RSVP please email
customerservice@boisset.com or call 707-967-7667



BOISSET COLLECTION

849 ZINFANDEL LANE, ST HELENA, CA 94574

855-233-5155

CUSTOMERCARE@BOISSET.COM

MY.BOISSETCOLLECTION.COM

BOISSET WINE SOCIETY – DECEMBER 2018

NWLLT1218