



BOISSET
WINE SOCIETY

Live the unexpected.

MARCH 2018



Wine Society

FEATURED WINES

2015 DELOACH VINEYARDS PINOT NOIR, SANTA LUCIA HIGHLANDS

The vineyard this wine was sourced from is planted on a terrace of the Santa Lucia mountain range, overlooking the Salinas River Valley with north south facing rows. This cool climate Pinot Noir benefits from 1000 ft. elevation, allowing for morning sunshine to warm the vine as afternoon maritime winds cool them to lengthen the ripening process and reinforce the bright acidity of the fruit.

The 2015 Santa Lucia Highlands Pinot Noir opens with lush aromas of wild strawberry and Bing cherry. Pure fruit flavors of raspberry, dark plum and orange zest are accented with notes of Bergamot tea that leads to a plush, round mouthfeel. Fine, integrated tannins lead to a delightfully long finish.

RETAIL \$50 | WINE SOCIETY \$40 | REORDER \$35



NEW RELEASE *Sparkling Wines*

EXCLUSIVELY MADE FOR THE WINE SOCIETY

JCB FRENCH KISS SPARKLING GAMAY, BEAUJOLAIS

Wines have sparkled for as long as grapes have been fermented into vinous elixir, because bubbles are a natural product of the fermentation process that turns fruit into wine. Until now, only winemakers could taste red wines mid transformation, when they are showing both the promise of fine dry wines and the allure of succulent fresh picked grapes.

This seductive wine preserves and bottles this precious moment of duality and transition to share with the world a sparkling wine of vivid hue and seductive sensuality as memorable as a French Kiss.

Unlike any other fine sparkling wine, the French Kiss is violet red in color and is graced with a flirty kiss of natural grape sweetness and lasting, abundant bubbles. With pronounced aromas of red fruit such as strawberry and blackberry, this palate pleasing wine has a well-balanced taste that is full and rich with a touch of sharpness on the finish. Hints of wild red fruits, like strawberry and raspberry are also present. A festive and pleasant wine that contains lower alcohol than most bubbles.

RETAIL \$22 | WINE SOCIETY \$17.60



2015 RAYMOND VINEYARDS SIGNATURE COLLECTION CHARDONNAY, NAPA VALLEY

The Signature Collection is a series of limited-production wines available only through your Boisset Wine Ambassador. Sourced from our finest estate vineyards and longtime vineyard partners, each wine represents our winemaking team's commitment to crafting wines worthy of our five generation winemaking legacy in Napa Valley.

The 2015 vintage of our Signature Collection Chardonnay opens with alluring white fruit, apple and silt aromas with notes of jasmine and spice. Creamy on the palate, this wine displays luscious flavors of melon and citrus with hints of blanched almonds and a toasty oak finish.

RETAIL \$35 | WINE SOCIETY \$28 | REORDER \$24.50



HAUTE COUTURE LIMITED EDITION FRENCH BUBBLES, FRANCE

Forever Sparkling. Forever in Fashion. Forever French.

Our Maison Style Haute Couture is a composition of the best of France has to offer, tailor made into a beautiful elixir available exclusively through the Boisset Ambassador program. The stylist's secret is the key to her creation. Haute Couture French Bubbles epitomizes a decadent style of ultimate sophistication, delicate bubbles and a graceful palate. Grapefruit pink in color with complex aromas and flavors of citrus, strawberry and grenadine.

The grapes were pressed and fermented into a still wine. The liqueur de tirage was added to the base wine in closed tanks to start secondary fermentation in the Charmat method. Right before bottling, dosage of 27g/l was added.

RETAIL \$38 | WINE SOCIETY \$30.40



Garden UPDATE

WITH JOE PAPENDICK, GARDEN MANAGER

A dry, warm winter has encouraged spring to arrive early. As in previous drought years, the California native plants show their leaves and buds emerging three weeks earlier than in the wet years. However, as of writing this update in late February, it is forecasted a possibility of cool and wetter weather will return to Northern California. The cold front will put the brakes on the early push and slow down the collision course of winter meets summer.



“Sweet fragrances from the Lady Banks climbing rose, the fava bean flowers and the blooming citrus mingle and float in the air.”

For the March vegetable garden, the planting decisions hinge on the weather forecast. The greenhouse is filling up with starts (new shoots). Lettuce, English peas, onions, cauliflower and broccoli can wait in their trays until they have favorable conditions to be transplanted. If the starts begin to grow leggy in greenhouse warmth, they will be potted up into larger containers. A few trays of cut flowers are also grown in the greenhouse. The first wave of plantings includes snap dragons, cosmos, nasturtiums, poppies and sunflowers.



Counting back 4 to 6 weeks from April 15th, the last assumed day of potential frost, the heat loving crops are sown in the greenhouse. Tomatoes, peppers, eggplant, summer squash, basil and cucumbers start in a light “breakfast” soil mix on trays. Soon, they will be transplanted to a “lunch” soil mix with more compost and nutrients in larger 4” pots. Once the last frost has past they will be planted outside into the “dinner” of rich garden soil.

Despite the uncertain timing of the vegetable plantings, the garden tasks are abundant. In addition to the greenhouse work, there is weeding, pruning, building compost and cleaning up frost damaged leaves and spent flower heads.

March in Northern California is a beautiful time, after a few cloudy days, the warmth of the sun lingers on the longer days. Sweet fragrances from the Lady Banks climbing rose, the fava bean flowers and the blooming citrus mingle and float in the air. Color pops everywhere in the tapestry of the landscape. Tulips, daffodils, calendula, borage, nigella, native shrubs and iris all celebrate the end of winter and welcome in the spring!

CHEF'S CORNER: FOOD & WINE



PASTA WITH CHICKEN, WILD MUSHROOMS & TAGLIATELLE

Perfectly pairs with: DeLoach 2015 Santa Lucia Highlands Pinot Noir & Raymond Napa Valley Signature Cardonay

FEATURED RECIPE FROM ATELIER FINE FOODS & CATERING

Ingredients:

- 1/2 oz dried Boletus mushrooms
- 1 cup reduced chicken stock
- 2-3 T olive oil
- Fresh thyme
- Fresh chives
- 6 green onions
- 1/4 cup toasted pine nuts
- A few sprigs fresh parsley
- Salt & pepper
- Tagliatelle for 4

Directions:

Soak mushrooms in hot water, clean & slice. Save the juice and add a few tablespoons to chicken stock. Bone & trim the chicken breasts & cut, crossgrain, into thin strips. Marinate in olive oil, thyme & chives. Cut the scallions julienne and mince garlic & parsley. Toast pine nuts 5-8 minutes.

Sauté mushrooms in a little olive oil for 3-4 minutes. Season to taste. Reduce heat & add garlic & parsley. Cook another 1-2 minutes and then add the hot chicken stock. Cook the chicken very hot and fast, about 1 minute, so the outside browns and the inside stays pink & moist. Cook the pasta and add to the mushrooms along with the green onions, chicken & pine nuts. Toss together, taste for seasoning & serve.

ATELIER

Est. 2016

FINE FOODS & CATERING



Atelier Fine Foods is an epicurean boutique in the heart of Yountville offering a curated assortment of culinary delights. Gourmet offerings include an elegantly presented collection sourced locally in Napa and Sonoma alongside discoveries from the best international producers from France, Italy, Spain and more, to include salts, peppers and spices; Fallot mustard from Burgundy, honey (sourced from estate beehives at Raymond Vineyards in Napa Valley and DeLoach Vineyards in Sonoma), marmalade, dry pastas, Napa Valley locally-produced olive oils, Napa Valley vinegar, smoked salmon, California caviar, anchovies, truffles, foie gras, terrines, prosciutto, local and international cheeses, dry crackers, chips, sparkling waters, juices and specialty teas from Mariage Freres.

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Don't Miss these Exciting Events

EARTH DAY CELEBRATION at BUENA VISTA WINERY

APRIL 22, 2018 | 10AM TO 12PM

Join us as we celebrate Earth Day! Enjoy a splash of sparkling wine and our award winning Private Reserve Zinfandel, including a barrel sample. We will meet in the parking area next to the White-Perry Vineyard where the Reserve Zinfandel is grown. Spend the morning learning about our vineyard practices and receive a short tour of our historic property!

**Please note, as a courtesy to the vineyard owners, no dogs will be allowed on the tour. Complimentary for club members and up to 3 guests.*

EARTH DAY CELEBRATION at DE LOACH VINEYARDS

APRIL 22, 2018 | 11AM TO 4PM

Join us as we celebrate Earth Day! Enjoy tours of the Theater of Nature on a walking adventure through the practice and impact of the Organic and Biodynamic farming methods utilized in the DeLoach Estate Vineyard.

Save the Dates!

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

GENERATIONS RELEASE DAY | APRIL 28 | RAYMOND VINEYARDS

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

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

CAVE DINNER | JULY 7 | BUENA VISTA WINERY

MEMBER EXCLUSIVE INDEPENDENCE DAY BBQ | JULY 7 | RAYMOND VINEYARDS

WHITE PARTY | JULY 21 | BUENA VISTA WINERY

LIVING HISTORY FAIRE | JULY 28 | BUENA VISTA WINERY

MEMBER EXCLUSIVE LOBSTER FEAST | AUGUST 4 | DELOACH VINEYARDS

To learn more about upcoming events or to RSVP please email 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, Sonoma County	\$24.00	\$19.20

CHARDONNAY

2014 Buena Vista Natalia's Selection, Russian River Valley	\$42.00	\$33.60
2014 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
2013 Frenchie Marie Antoinette, 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
2013 Frenchie Coronation, 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
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



BOISSET COLLECTION

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BOISSET WINE SOCIETY – MARCH 2018

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