



BOISSET
WINE SOCIETY

Live the unexpected.

MAY 2018



Wine Society **FEATURED** CURATED COLLECTION WINES



2016 BUENA VISTA SHERIFF RED BLEND, SONOMA COUNTY

The story of our founder is as long as it is colorful. One of California's first sheriffs, Agoston Haraszthy, was elected the sheriff of San Diego County in 1850. He built the first jail and served two exciting years before moving north to pursue "purple gold" and the perfect terroir for fine wines. He found it in Sonoma County where he established Buena Vista Winery in 1857. It is his legacy that inspired this wine and the work of sheriffs everywhere, that we honor with its release.

The Sheriff of Buena Vista is deserving of its name. This bold 2016 Sonoma County Red Wine is an authoritative blend of Petite Sirah, Cabernet Sauvignon, Grenache, Syrah, Petite Verdot, Mission and Cabernet Franc. This robust wine opens with arresting aromas of black plum and cassis mingled with notes of brambleberry and star anise.

Rich flavors of raspberry and blackberry are complemented with notes of dark chocolate and a touch of soft baking spice. Well-balanced acidity and polished tannins lead to a superbly long finish. Pair it with a Hungarian goulash or a hearty steak.

RETAIL \$40 | WINE SOCIETY \$32 | REORDER \$28.50

2014 DELOACH ESTATE PINOT NOIR, RUSSIAN RIVER VALLEY

SCORE: 92+ WINE ADVOCATE, APRIL 2017

The 2014 Estate Pinot Noir is made using all of our eight estate clones - 115, 828, Swan, La Tache, Calera and Mt. Eden, 777 and 23. This precise combination of clones showcases the ideal expression of the estate's terroir. The grapes were fermented for 16 months in individual lots with native yeasts in open top fermenters, basket-pressed and aged on lees before being blended together and aged for an additional two months. A mild spring led to early bud break and warm days with cool summer nights allowed the fruit to gradually ripen while maintaining ideal acid levels and bright fruit flavors.

Our 2014 Estate Vineyard Pinot Noir is bursting with aromas of dark fruits, rose petal and a touch of white pepper. Complex flavors of cherry, candied orange peel and a touch of shiitake mushroom and soft baking spices coat the palate. Full bodied and richly flavored, this velvety wine leads to a long, satisfying finish.

RETAIL \$70 | WINE SOCIETY \$56 | REORDER \$49



Spring Vineyard **UPDATE**

BY SOPHIE DRUCKER, ESTATE VINEYARD MANAGER



May is typically the month when the vineyard undergoes bloom. During this time, the little green structures on the vines, called inflorescences, open exposing their flower parts. These flowers are self-pollinating. Wetness and cold temperatures can make pollination and fertilization tricky, but if all goes well, each flower will turn into a berry and as those berries grow they become the clusters that we recognize in the vineyard. At the same time the vine is also forming the cluster primordia for the next year. These are the earliest stage of grape cluster structures and they rest in the buds of the primary shoots. Good weather during this time is critical for the bud fruitfulness of the next vintage. It is also a critical time to make sure the grapevine

has all the nutrients it needs. To ensure vine health, we pull tissue samples from the vineyard to look at the nutrient status. This helps us pinpoint what nutrients we need to supplement with and in what amounts. Typically the need to supplement our estate is low because of our cover-cropping and composting practices. The supplementing that we do is more focused on micronutrients, which are needed in tiny quantities. For example, potassium tends to be deficient in the soils of the Russian River AVA, we can use a seaweed extract and apply it as a foliar spray.

Many people don't know that the animals, insects and gardens play an important role in the Biodynamic® ecosystem of our estate. In the spring, animal manure goes to the compost pile, which in turn is used to fertilize the vineyard during the vines' dormancy. We also allow the sheep to graze the vineyard floor at this time. Once we have active growth on the vines, we have to be careful because the sheep are more likely to



eat the tender grapevine shoots than the weeds! Instead, we put the sheep in the margins of the vineyard, not in the rows. Insects help pollinate the plants in the garden and cover crops when they are flowering. The insectaries support not just pollinators, but also insects we call "natural enemies." These insects act as predators against pest insects by helping to maintain their populations below an intolerable threshold. Gardens, like insectaries, help bring diversity to the property. Grapevines are considered a perennial crop, whereas the gardens consist mainly of annuals that allow us to practice crop rotation. This is a great way to keep the soil healthy and pest free.

GARDEN UPDATE: *May*

BY JOE PAPENDICK, GARDEN MANAGER, BOISSET COLLECTION



The unique Mediterranean climate of California challenges the European rules of gardening. During the month of May, our late spring, the rhythms in nature and the cultivated worlds both shine. Spring showers have fed the native perennials, grasses and wildflowers. Around the DeLoach estate, native shrubs are in full bloom and bees buzz while feeding on nectar and pollen.

The ground is warming up and drying off. The native displays of flowers fade into the cultivated landscape that is just beginning to open up. The first flush of buds on the roses is always the strongest showing. The last round of summer vegetables are planted. A few spring crops such as lettuce, cabbage, broccoli and beets are available to harvest. Toward the end of the month we may start to see the first zucchini and cucumber. In the areas without irrigation, a solid effort made on weeding leaves the soil clean all summer and pays off for the rest of the year. The last passes with the weed whacker are made as the grasses go dormant in the approaching dry, hot days.

“Around the DeLoach estate, native shrubs are in full bloom & bees buzz while feeding on nectar and pollen.”

Theater of Nature – DE LOACH VINEYARDS, RUSSIAN RIVER VALLEY



CHEF'S CORNER: FOOD & WINE

CRAB CAKES WITH CITRUS MAYONNAISE



Ingredients:

- 2 lb. Dungeness crab, cleaned and shelled
- 1 C Panko bread crumbs (available in Asian section of most markets)
- 2 large eggs, beaten
- 2/3 c mayonnaise
- 2 T of parsley, minced
- 2/3 c scallions, minced
- 1/3 c DeLoach Vineyards Chardonnay
- 1 t of Worcestershire sauce
- 2 t of dry mustard
- 1 t of kosher salt
- 1/2 t ground white pepper
- 3/4 t of Tabasco sauce or to taste
- Clarified butter or light olive oil for frying

Directions:

Gently mix all ingredients together, except butter or oil. Form into 16 small cakes and sauté until golden brown (about 3 minutes each side).

Citrus Mayonnaise:

- 2 eggs and 4 egg yolks
- 1 t of dry mustard mixed with 1/2 t cold water
- 1/2 c shallots, minced
- 2 T white wine vinegar
- 1-2 blood orange, peeled, seeded and chopped, juice reserved
- 1 T grated orange zest
- 1 t kosher salt
- 1/2 t white pepper
- 1 1/2 c peanut oil or as needed

Directions:

Process all ingredients except oil in food processor until yellow and foamy. Add a tablespoon of oil and mix. Add remainder of the oil in a thin stream until sauce is of desired thickness. Add orange juice as needed. Serves 8.

*Pair with the
2016 DeLoach
Estate
Chardonnay,
Russian River
Valley*



2016 DELOACH VINEYARDS ESTATE CHARDONNAY, RUSSIAN RIVER VALLEY - NEW RELEASE

As one of only 64 wineries or vineyards in the U.S. with Demeter- certified Biodynamic estate vineyards, DeLoach is among an elite group of sustainable wine grape growers committed to farming in parallel with the Earth's natural cycles. Our Old Wente Clone, Montrachet Clone and Clone 809 vineyard blocks provided the fruit for this wine.

Full, rich flavors of mandarins, Asian pear, nutmeg and vanilla spread softly across the palate with a supple, silky mouthfeel. This medium-plus bodied wine presents moderate acidity and beautiful balance with an opulent finish.

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

Don't Miss these Exciting Events

SUMMER SOLSTICE DINNER AT RAYMOND VINEYARDS

SATURDAY, JUNE 23 | 6PM

As the sunlight lingers on the longest day of the year, enjoy the release of our 2014

1 1/2 Acre Red Wine vintage while surrounded by our 1 1/2 acre organic and Biodynamic® certified vineyards. Join us as we celebrate the official start of summer with an educational sit-down tasting, followed by an exceptional four-course dinner, outside in the Theatre of Nature at Raymond Vineyards.

\$150 per person | \$120 wine club members. To RSVP, call 707.963.3141



Save the Dates!

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

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

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

SHAKESPEARE UNDER THE STARS | AUGUST 8 | BUENA VISTA WINERY

PROGRESSIVE HISTORY DINNER | AUGUST 25 | BUENA VISTA WINERY

MEMBER EXCLUSIVE HARVEST LUNCH | SEPTEMBER 16 | DELOCH VINEYARDS

MEMBER EXCLUSIVE CRUSH BRUNCH | SEPTEMBER 23 | BUENA VISTA WINERY

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	\$55.00	\$44.00
JCB French Kiss Sparkling Gamay*	\$22.00	\$17.60

ROSÉ & OTHER WHITES

2017 DeLoach Pinot Noir Rosé, Sonoma Coast*	\$24.00	\$19.20
2015 Frenchie Betsy Ross White Wine, North Coast	\$30.00	\$24.00
2016 Wattle Creek Viognier, Alexander Valley	\$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
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	\$68.00	\$54.40
2016 LVE Legend Vineyard Exclusive, Napa Valley	\$45.00	\$36.00
2016 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 County*	\$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

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	\$60.00	\$48.00
2015 JCB No. 7, Sonoma Coast	\$60.00	\$48.00
2016 JCB No. 12, Sonoma County*	\$35.00	\$28.00

CABERNET SAUVIGNON

2014 Buena Vista Private Reserve, Sonoma County	\$75.00	\$60.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
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

DESSERT WINE

2014 Buena Vista Riesling, Lake County*	\$18.00	\$14.40
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



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BOISSET WINE SOCIETY – MAY 2018

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