




BOISSET
WINE SOCIETY


Live the unexpected.

NOVEMBER 2018

November Featured WINE SOCIETY WINES

2015 RAYMOND EXCLUSIVE SELECTION ZINFANDEL, NAPA VALLEY - CURATED COLLECTION*

Fruit for our Napa Valley Zinfandel were sourced from a single vineyard in a small valley on the eastern part of Napa, grown on vines at least 20 years of age. 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.

This wine is a classic old-vine zinfandel and opens 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 on this zinfandel is slightly sweet with flavors of cranberry and pepper rounding out the wine, making it the perfect pairing for rich cheeses, duck and roasted lamb.

RETAIL \$45 | MEMBER \$36 | REORDER \$31.50



2015 RAYMOND GENERATIONS CHARDONNAY, NAPA VALLEY - TOP RATED 93 PTS WINE SPECTATOR



The grapes for the Generations Chardonnay come from our estate vineyards in Jameson Canyon and a select vineyard in the Atlas Peak appellation. The estate vineyards are planted on rolling hills at the southern end of Napa Valley.

Our 2015 Generations is 100% chardonnay and offers seductive tropical floral and blanched almond aromas with hints of guava nectar and freesia. Rich and viscous, flavors of crème brûlée, Madagascar vanilla and allspice spread across the palate. This full wine has a rounded, toasty mouthfeel with balanced acidity, great structure and well integrated oak. Pairs well with spicy grilled shrimp, grilled chicken, roasted turkey, veal or pork roast and grilled halibut.

RETAIL \$60 | MEMBER \$48 | REORDER \$42

2015 RAYMOND SIGNATURE CABERNET SAUVIGNON, NAPA VALLEY - CURATED COLLECTION*

The grapes for our Signature Series Cabernet Sauvignon are grown in prestigious vineyards from the western and southern reaches of Napa Valley, including our Rutherford Estate. After the grapes were hand picked and sorted at the tail end of September and beginning of October, the wine spent 34 days on the skins before being aged for 20 months in 55% new French oak. The tightly grained barrels provide textural complexity, added depth and a plush, full body.

Our 2015 Signature Series Cabernet Sauvignon opens with rich aromas of ripe plum and blackberry and a subtle touch of candied violet. Upon the palate, this luscious cabernet sauvignon presents with flavors of red currants and bright berries accented by a hint of black licorice. The velvety richness of the mid palate carries through on the finish for a very memorable experience.

RETAIL \$55 | MEMBER \$44 | REORDER \$38.50



*Curated Collection wines are only available through the Boisset Wine Society and Ambassador Program.

The History Of Raymond Vineyards



The Raymond family arrived in Napa Valley in 1933 and became connected to the Beringer family via marriage in 1936. Roy worked as winemaker for Beringer Vineyards from 1933-1970, then in 1970, he and his two sons set out on their own with a 90-acre estate property in Rutherford. They released their first commercial wine under the Raymond Vineyards label in 1974 and never looked back. Like all great American family stories, the

Raymonds put hard work and a pioneering spirit into their winery. Their dedication has helped make Raymond Vineyards a classic Napa Valley icon.

Their first vintage crush in 1974 was emblematic of the early Napa Valley harvests: the family worked together side-by-side caring for every facet of the winery from hospitality to farming, fermentation, bottling and sales.

The family quickly earned acclaim for their elegant wines with a beautiful balance of finesse, power and complexity. Five generations of the Raymond family imbued the winery with a sense of its deep roots in the Napa Valley and a commitment to honor those roots, the estate and the family tradition through every wine produced.

Today that family tree is entwined with Burgundy's esteemed Boisset Collection. Jean-Charles Boisset has a history of elevating wineries to new heights, and



Raymond Vineyards is no exception. The winery brought on Napa Valley veteran Winemaker Stephanie Putnam to oversee winemaking, while Vineyard Manager Sophie Drucker oversees the estate vineyards, which are farmed to organic and Biodynamic® farming practices, a hallmark of Boisset Collection properties worldwide. The winery has also renovated its tasting room and opened a number of new visitor offerings with a focus on educating consumers and providing a place for them to nurture a passion for wine.



These efforts promise a bright future that will define Raymond Vineyards as one of the signature landmarks of the Napa Valley for years to come.

Garden Update: NOVEMBER



BY JOE PAPERDICK, GARDEN MANAGER,
BOISSET COLLECTION

During the transitional seasons of spring and fall, the garden relies on the perennial borders to distract from the unglamorous tasks among the annual beds. Foliage shifting to gold and red dazzles in the backdrop, using it as a magician's cloak, the gardener can divert your attention from the end of summer. At some point the crops of tomatoes, peppers and squash need to be removed to make room for winter crops of leeks, lettuce, carrots, beets, kale and garlic. Leaves need to be gathered and composted. Cover crop needs to be seeded to build fertility, add organic matter, reduce compaction and suppress weeds. Diseased foliage and fallen fruit need to be removed to prevent pest problems next season.

Often cool weather in September will encourage the transition for winter crops. However this year, cool summer nights forced many tomatoes to drop their flowers, and only recently warm days in September and October have pushed the tomatoes and peppers to produce. Despite the weather, the winter crops must be planted with at least 10 hours of day length for the best growth. In Northern California the deadline is the end of October. Some of the winter beds have been planted, but this year I will hold on to a few last rays of summer until the first frost. The zinnias are holding strong, the second crop of shelling beans are benefiting from the dry warmth and the cherry tomatoes are loaded with flowers.



The late season warmth has also helped the transitioning beds start strong. Carrots and kale have an even and quick germination, the lettuce is developing nicely and the broccoli is growing well. From the crop residues of finished cucumbers, melons and a mixture of weeds, compost piles are stacked and decomposing nicely.

While the garden beds sort out whether it is the end of summer or the beginning of winter, let's enjoy the colors in the foliage of the maples, breathe in the woody scent of the blooming coyote bushes and admire the late season zinnias.



CHEF'S CORNER: FOOD & WINE

BUTTERNUT SQUASH FETTUCINE WITH PAN SEARED SALMON & MUSHROOMS

Pair with: 2015 Raymond Vineyards Generations Chardonnay

Ingredients:

- 1 medium butternut squash, peeled and diced
- 2 Tbsp olive oil
- 2 Tbsp salted butter or garlic butter* (see recipe below)
- 8oz or 300g fresh pasta
- 1½ C water or vegetable broth
- 8oz freshly sliced mushrooms (shiitake, cremini or button)
- 1 Tbsp olive oil
- Salt and pepper to taste
- ¼ C white wine
- 6oz fresh Atlantic salmon, sliced into small chunks
- Fresh parsley and grated parmesan cheese for garnish



Instructions:

Bring a large pot of water to a boil. Salt the water and add the butternut squash. Cook until soft, about 12-15 minutes.

While the squash is cooking, place 2 Tbsp olive oil and 1 Tbsp of butter in a small skillet over medium-high heat. Add the mushrooms and sauté until nicely browned. Add in your white wine and season with salt and pepper. Continue cooking mushrooms until liquid is absorbed. Set aside.

Using a large slotted spoon, remove the squash from the water and place in a large bowl. Add the pasta to the boiling water and cook according to package instructions.

Place the cooked butternut squash in a large food processor or blender. Purée the squash until smooth. Add water or broth and puree until the sauce reaches your desired consistency. You may need a little more or a little less water depending on the size of your squash.

In a large deep skillet, heat 1 Tbsp of olive oil and 1 Tbsp of butter over medium-high heat. Pan fry the salmon until cooked through about 2-3 minutes. Season with salt and pepper to taste. Drain pasta and add to skillet along with the mushrooms and squash.

Toss until heated through and nicely coated. Add in fresh parsley if desired. Sprinkle with freshly grated parmesan and serve hot.

*Homemade Garlic Butter

Ingredients:

1 C softened butter 2 Tbsp fresh herbs - optional, 1 garlic clove, minced and 1 tsp olive oil.

Instructions:

Using a stand mixer with the whisk attachment, whip butter and garlic on low speed for a few seconds then whip it on medium until light and fluffy. Slowly drizzle in the olive oil and blend in some herbs if you would like. The garlic butter stores well in the fridge for 1 week.

Don't Miss these Exciting End of Year Events

HOLIDAY OPEN HOUSE WEEKEND: DECEMBER 1ST & 2ND

Tis the season to celebrate with good food and wine! In the spirit of giving, we are accepting donations for the Toys for Tots national toy drive. Bring an unwrapped new toy and receive an additional 10% savings on wine purchases. The more the merrier, bring your family and friends too!

DELOACH VINEYARDS:

Sat., December 1st 4:00pm - 7:00pm

Tickets are complimentary for Wine Society members and up to 3 guests | \$15 per additional guest and non-members

WATTLE CREEK WINERY:

Sat., December 1st 2:00pm - 4:00pm

Tickets are complimentary for Wine Society members and up to 3 guests | \$15 per additional guest and non-members.



RAYMOND VINEYARDS:

Sun., December 2nd 11:00am - 3:00pm

Tickets are complimentary for Wine Society members and up to 3 guests | \$25 per additional guest and non-members.

BUENA VISTA WINERY:

Sat., December 1st 11:00pm - 4:00pm

Tickets are complimentary for Wine Society members and up to 3 guests | \$20 per additional guest and non-members.



Save the Dates!

STELLAR CELLAR SALE | NOVEMBER 3 & 4 | RAYMOND VINEYARDS, BUENA VISTA WINERY & DELOACH VINEYARDS

PASSPORT TO TASTE - CALIFORNIA | DECEMBER 1 | BUENA VISTA WINERY

MEMBER EXCLUSIVE EXPLORATION OF SPARKLING WINES
DECEMBER 8 | 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
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
2014 JCB No. 24 Sparkling Brut, Carneros*	\$58.00	\$46.40

ROSÉ & OTHER WHITES

2017 Buena Vista French Colombard	\$28.00	\$22.40
2017 DeLoach Pinot Noir Rosé, Sonoma Coast*	\$24.00	\$19.20
2015 Frenchie Betsy Ross White Blend, North Coast	\$30.00	\$24.00
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
2016 Buena Vista, Sonoma Valley*	\$22.00	\$17.60
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. 76, Sonoma Coast	\$76.00	\$60.80
2016 LVE Legend Vineyard Exclusive, Carneros	\$45.00	\$36.00
2015 Raymond Generations, Napa Valley	\$60.00	\$48.00

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

PINOT NOIR

2014 Buena Vista Bela's Selection, Russian River Valley	\$50.00	\$40.40
2014 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

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
2014 Raymond Generations, Napa Valley	\$125.00	\$100.00
2015 Raymond Signature Collection, Napa Valley*	\$55.00	\$44.00
2016 Raymond Family Classic, North Coast*	\$24.00	\$19.20
2014 Wattle Creek, Alexander Valley	\$48.00	\$36.40

ZINFANDEL, SYRAH & MERLOT

2015 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

DESSERT WINE

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



BOISSET COLLECTION

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