



**BOISSET**  
WINE SOCIETY

*Live the unexpected.*  
SEPTEMBER 2018

# September Featured WINE SOCIETY WINES



## 2016 DELOACH SAITONE VINEYARD ZINFANDEL, RUSSIAN RIVER VALLEY - NEW RELEASE!

The grapes were hand-harvested on two separate days in September and then fermented in both closed and open-top vats using techniques that encourage the natural spice and fruit characteristics found in Zinfandel. The must was then pressed to settle in tank and aerobically racked before being transferred to barrels for aging. The wine was aged for 15 months in a mix of French and American oak, 25% new.

Our 2015 Saitone Vineyard Zinfandel, a stunning crimson in the glass, offers aromatic notes of black cherry and violet with a note of black pepper. Rich flavors of plum and cassis mingle with cocoa powder and a signature floral lavender note. This Zinfandel has beautiful acidity and spreads gracefully across the palate while leaving a wonderfully lingering finish.

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

## 2015 BUENA VISTA ELEANORA'S SELECTION CHARDONNAY, NORTH COAST

The Buena Vista Vinicultural Society, formed in 1863 by the winery's founder Count Agoston Haraszthy to further improve its winemaking prowess and expand its vineyards, has been restored as a collection of unique, small-production wines that honor the winery's pioneering spirit and contribution to California winemaking. The Vinicultural Society explores clonal selections, varieties and the incredible terroir of Northern California. Named for Count Haraszthy's wife, Eleanora's Selection Chardonnay is harvested from the windswept Hawk Hill vineyard and the late-ripening Stubbs Vineyard.

Complex aromas of jasmine, citrus zest and a touch of nutmeg leap out of the glass of our 2015 Eleanora's Selection Chardonnay. A textured palate of Fuji apple, lemon crème and dried apricot are complemented with a hint of vanilla caramel and coriander. The wine has medium-plus body and a spreading, rich mouthfeel balanced with moderate acidity. This beautifully balanced wine is a perfect pairing with grilled lobster or creamy polenta dishes.



RETAIL \$44 | MEMBER \$35.20 | REORDER \$30.80

## 2016 JCB NO. 12 PINOT NOIR, SONOMA COUNTY: CURATED COLLECTION

Made primarily with Russian River and Sonoma Coast fruit, the 2016 Sonoma County JCB N° 12 is rich garnet in color, enticing from the glass the aromas of blueberry, plum and a hint of cinnamon and brown sugar on the nose.

On the palate, the JCB N° 12 is soft but rich...almost velvet like in texture. Notes of blueberry follow the nose, as well as Bing cherry, caramel, pomegranate and a touch of maple. The long, bold finish on this wine will pair well with roasted rack of lamb or duck breast with a cherry reduction!

RETAIL \$35 | MEMBER \$28 | REORDER \$24.50



# Meet The Grower — SAITONE VINEYARDS

## SAITONE VINEYARDS AT A GLANCE



**GROWER:** Ulises Valdez

**LOCATION:** Olivet Lane, Santa Rosa

**APPELLATION:** Russian River Valley

**VINES PER ACRE:** 689

**SOIL TYPE:** Huchica Loam

**AVERAGE VINE AGE:** 100+ years old

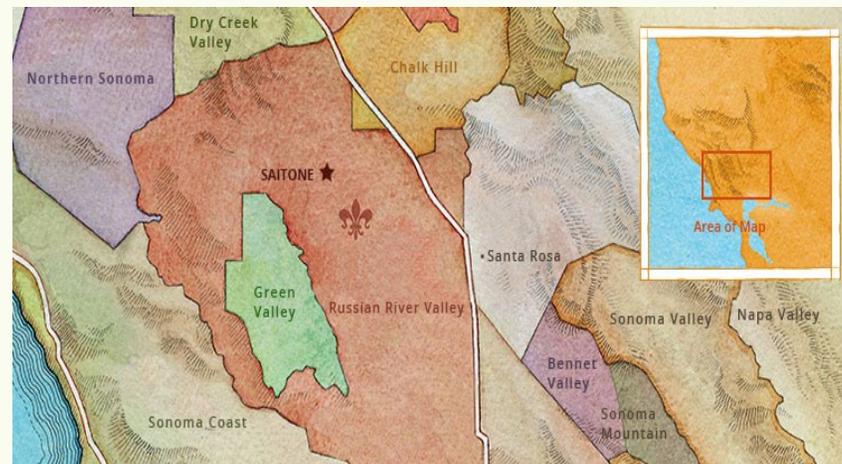
**GRAPES SOURCED:** Zinfandel (St. George Rootstock with Old Vine Clone)

**WINES PRODUCED:** Saitone Vineyard Zinfandel

*"Saitone is one of the oldest vineyards out on Olivet and honoring its heritage through dry farming and sustainable practices is part of our commitment to preserving its legacy."*

One of the oldest remaining vineyards in the Olivet Lane region of the Russian River Valley, Saitone was planted in 1895 by Antonio Saitone and is now farmed by Ulises Valdez. Located just under a mile from the DeLoach estate, the head-pruned vines are farmed without trellising or irrigation and produce tiny, concentrated berries that can take until the end of October to fully ripen.

Of the nearly 17 acres of old vines planted, Zinfandel, Carignane and Alicante Bouschet are the most abundant, while French Colombard, Petit Bouschet and Grand Noir can be found sprinkled among the various blocks. Typical of the time period in which the vines were planted, wines produced from the vineyard tend to largely be field blends, comprised of a dominant variety (usually Zinfandel) that is accompanied by smaller amounts of the various varieties that were picked simultaneously and co-fermented.



## GARDEN UPDATE: *September*

Northern California's coastal summer reveals three parts. In May, we rush to harvest the spring crops and plant tomatoes, squash and melons under the heat of the first summer. Fog rolls in through the second summer from June to August. The summer crops that grew quickly in May will stall in the cold



*"It's a hard decision, but at some point the summer crops have to be pulled in order to make room for the fall crops as it's important to plant them well before the first frost."*

nights. As the days grow shorter, the fog burns off and the third summer from late August to October arrives. September's golden heat helps to ripen the summer crops such as

tomatoes, peppers and melons. Even amidst the weeds in the garden beds, tomatoes, sunflowers and amaranths sprout, defying the looming threat of frost.

Despite the endless summer perception in September, we should begin to prepare the garden for fall and winter. With shade cloth and misters in the greenhouse, it stays cool enough to start lettuces, broccoli, cabbage, leeks, parsley, kale and chard. It's a hard decision, but at



some point the summer crops have to be pulled in order to make room for the fall crops as it's important to plant them well before the first frost. If they are planted too late they will hold in the garden for weeks or even months without flowering and turn bitter.

A struggling bed will receive cover crops to build fertility as part of the fall crop plan, while strong beds will be planted with heavy feeding brassicas. If a bed had a pest problem, a crop that does not host the pest will be planted to break the pest's growth cycle.



## CHEF'S CORNER: FOOD & WINE

### CHICKEN THIGHS BRAISED IN ZINFANDEL WITH KALAMATA OLIVES & SHALLOTS

*Pairs with: 2015 DeLoach Saitone Vineyard Zinfandel, Russian River Valley*

#### Ingredients:

- 12 chicken thighs, boneless & skinless
- 2 c De Loach Vineyards Zinfandel
- 8 large celery stalks, trimmed and cut into 1" pieces
- 8 large shallots, peeled & quartered
- 1 c Kalamata olives, pitted & halved
- 1/2 cup capers, drained
- 2 T fresh sage (or 1 T dry), minced
- 2 T fresh rosemary (or 1 T dry), removed from stems and minced
- 1 1/2 tsp kosher salt
- Freshly ground black pepper to taste
- 2 T olive oil or as needed to brown chicken
- 1 c chicken stock
- 1/3 c tomato paste
- 3 large sprigs parsley
- 1 lb penne pasta, cooked al dente or polenta



For more recipe ideas please visit:

[boissetcollection.com/inspire/recipes](http://boissetcollection.com/inspire/recipes)



#### Directions:

Combine chicken, wine, celery, olives, shallots and capers. Sprinkle with sage & rosemary, salt and pepper. Mix well, cover and refrigerate for 2-3 hours or overnight. Preheat oven to 350° F. Remove the chicken from marinade, reserving liquid. Heat olive oil in a large heavy skillet and sauté chicken until golden - set aside. Deglaze pan with stock, scraping pan to loosen browned bits. Add tomato paste and reserved marinade and bring to a boil - remove from heat. Arrange chicken and vegetables in a large covered ovenproof casserole dish and add marinade mixture. Tuck in parsley, cover and cook 30-40 minutes. Stir to break up chicken pieces. Uncover and cook 15 more minutes or until chicken is very tender - remove parsley. Serve over pasta or creamy polenta.

- Chef Victor

### 2016 JCB NO. 76 CHARDONNAY, SONOMA COAST NEW VINTAGE RELEASE!

N° 76 recalls 1976, the year a young Jean-Charles had his first experience of phenomenal wines and was thus ushered into the exciting, multidimensional world of flavor. 1976 was also the year of the famous tasting in Paris that put California wines on the international map.

Opening with rich, fruit aromatics, notes of mandarin orange, Asian pear, honeydew and a touch nutmeg. On the palate, you are met with warm notes of crème brûlée, baked spice and hints of honey suckle.

RETAIL \$76 | MEMBER \$60.80 | REORDER \$53.20



# Don't Miss these Exciting Events

## MEMBER BLEND-OFF

SATURDAY, OCTOBER 6TH | RAYMOND VINEYARDS | 12:00 PM



It's a winemaking blend-off! Do you have what it takes to be a winemaker? Test your skills with the Raymond Vineyards winemaking team! Team up, learn the art of wine blending and craft the perfect wine. After your team has achieved the ideal blend, present it to the panel of judges, led by Winemaker Stephanie Putnam, who will select the winning wine. This is a member-exclusive event.

Tickets are \$120 per person, up to 4 tickets per member. Your ticket includes a friendly competition led by our winemaker, Stephanie Putnam, a bottle of the winning blend and a reception with light hors-d'oeuvres.

To RSVP, please contact us at 707-963-3141 or [membership@raymondvineyards.com](mailto:membership@raymondvineyards.com).

## Save the Dates!

**3RD ANNIVERSARY EVENT** | SEPTEMBER 7 | JCB LOUNGE, AT THE RITZ CARLTON SF

**MEMBER EXCLUSIVE HARVEST LUNCH** | SEPTEMBER 16 | DE LOACH VINEYARDS

**MEMBER EXCLUSIVE CRUSH BRUNCH** | SEPTEMBER 23 | BUENA VISTA WINERY

**MEMBER EXCLUSIVE JCB BUBBLES & OYSTERS** | OCTOBER 13  
DE LOACH VINEYARDS

**HARVEST MASQUERADE BALL** | OCTOBER 20 | BUENA VISTA WINERY

**STELLAR CELLAR SALE** | NOVEMBER 3 & 4 | RAYMOND VINEYARDS, BUENA VISTA WINERY & DE LOACH VINEYARDS

**HOLIDAY OPEN HOUSE** | DECEMBER 1 | DE LOACH VINEYARDS & WATTLE CREEK WINERY

**HOLIDAY OPEN HOUSE** | DECEMBER 2 | RAYMOND VINEYARDS & 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](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
JCB French Kiss Sparkling Gamay*	\$22.00	\$17.60

### ROSÉ & OTHER WHITES

2017 Buena Vista French Colombar	\$28.00	\$22.40
2017 Buena Vista Albariño, Lake County	\$42.00	\$33.60
2017 DeLoach Pinot Noir Rosé, Sonoma Coast*	\$24.00	\$19.20
2015 Frenchie Betsy Ross White Blend, North Coast	\$30.00	\$24.00
2017 Raymond Sauvignon Blanc, North Coast*	\$22.00	\$17.00
2017 Wattle Creek Viognier, Alexander Valley	\$24.00	\$19.20
2017 Wattle Creek White Blend, California*	\$18.00	\$14.40

### CHARDONNAY

2015 Buena Vista Elenora's Selection, North Coast	\$44.00	\$33.60
2015 DeLoach Hawk Hill, Green Valley of the Russian River Valley	\$52.00	\$41.60
2015 DeLoach OFS, Russian River Valley	\$32.00	\$25.60
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
2016 Raymond Signature Collection, Napa Valley*	\$35.00	\$28.00
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
2014 LVE Legend Vineyard Exclusive, Napa Valley	\$50.00	\$40.00
2015 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42.00	\$33.60
2016 Wattle Creek Red Blend, California*	\$18.00	\$14.40

### PINOT NOIR

2014 Buena Vista Bela's Selection, Russian River Valley	\$50.00	\$40.40
2014 Buena Vista, Carneros	\$25.00	\$20.00
2015 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2014 DeLoach Maboroshi Vineyard, Russian River Valley	\$60.00	\$48.00
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 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
2014 Wattle Creek, Alexander Valley	\$48.00	\$36.40

### ZINFANDEL, SYRAH & MERLOT

2015 Buena Vista Attila's Selection Zinfandel, Russian River Valley	\$42.00	\$33.60
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 Wattle Creek Merlot, Alexander Valley	\$30.00	\$24.00

### 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 OR [customercare@boisset.com](mailto:customercare@boisset.com)



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**BOISSET WINE SOCIETY – SEPTEMBER 2018**

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