



BOISSET
WINE SOCIETY

FALL 2020

OCTOBER - NOVEMBER - DECEMBER

FALL RELEASE 2020

THE JCB ALCHEMY OF DREAMS COLLECTION

We are thrilled to introduce our new line of Ambassador-Exclusive wine, The **JCB ALCHEMY OF DREAMS COLLECTION**, an artist series featuring labels with artwork created by Jean-Charles Boisset in collaboration with the famous artist Stanislas Kostka.



ABOUT THE JCB ALCHEMY OF DREAMS COLLECTION:

In dreams, we are possessed of an alternative vision of reality, and through alchemy, we transform. The alchemy of dreams is the transformation of the unseen into the real, and the spark of life within. With wine transformed from the vessel of the grape into the elixir that fills our glass, we see the magical power of alchemy, where grapes are converted into a new state, wine, that itself elicits dreams... A surreal state in between worlds, the Alchemy of Dreams is creation brought to life... and so, life itself! All our senses are captured through the alchemy of dreams, and our senses lifted to a new dimension as we create our own vision of the world! To further dreams, emotions, creations and transformations... to Alchemy!



JCB 2018 THE ALCHEMY OF DREAMS "ASCENSION" CABERNET SAUVIGNON, KNIGHTS VALLEY

This decadent Cabernet Sauvignon from Knights Valley portrays the power of dreams. Frenchie arrives from the old world on cloud nine, rising above his own limitations to create a new reality in the land of his dreams... He rises thanks to the inspiration of the new world and the spirit of wine. Whichever way you arrive, you can transcend to become more than yourself!

Notes of black currant, brandied cherries and a touch of black licorice on the nose. You will find commanding flavors of wild raspberry with hints of toasted vanilla and roasted coffee on the palate which lead to a long, pleasurable finish.

RETAIL PRICE \$60.00 | MEMBER PRICE \$48.00



JCB 2018 ALCHEMY OF DREAMS "THE EYE" CHARDONNAY, RUSSIAN RIVER VALLEY

The Eye symbolizes our journey to this Chardonnay from the Russian River Valley; the eye itself represents the visible and the invisible, the paths taken and untaken, and the view of the possible. It is the vision of our journey and the connection from the past to the present and to the future. The magnetic attraction of the eye reminds us of life lived in a very different way. At the first sip of this Russian River Valley Chardonnay, time stops.

With elegant aromas of fresh asian pears, lemon rind and crème brûlée this wine has enticing notes of ripe golden apples and lush honey which intermingle seamlessly as this rich and creamy wine ends in a long, well-balanced finish.

RETAIL PRICE \$42.00 | MEMBER PRICE \$33.60



JCB 2018 ALCHEMY OF DREAMS "FIVE SENSES" PINOT NOIR, SONOMA COAST

From dreams to the senses of experience, this Pinot Noir bears the painting that dares to see a vision of the five senses in a very different way. The vessels of our experience, the five senses translate the physical world to our mind, where it is transformed by alchemy into our dreams... At every point in the journey of our senses, we dare to see multiple realities! The sensual experience, from the eyes to the smell, taste, touch and sound, enlightens our dreams beyond our imagination!

On the nose, you find notes of pepper, black cherry and cardamom, with a hint of shiitake mushroom. As the flavors spread across your palate, tart cherry notes give way to a rich, spiced persimmon element. Burgundian in style, this bright Pinot Noir evokes the memory of long walks in the autumn woods.

RETAIL PRICE \$60.00 | MEMBER PRICE \$48.00



JCB 2018 ALCHEMY OF DREAMS "FEMININITY" RED BLEND, NAPA VALLEY

This Napa Valley red wine is the perfect symbol of the power of femininity, which exudes strength and elegance simultaneously. The opulent and rich table of life anchors us within time, while the pillar of femininity gives birth to life and the power of endless imagination! In dreams, we are possessed of an alternative vision of reality, and through alchemy, we transform.

Harvested between October 19th and November 9th, 2018, the grapes are the perfect blend of two exquisite AVA's in Napa Valley - Rutherford and St. Helena. The tannins, structure and backbone of this wine are all derived from the Rutherford soil while the vibrancy and fleshiness come from St. Helena.

This feminine wine opens with rich aromas of blackberry, violets and black cherry, with a hint of pepper. It is complex with length and persistence on the palate accompanied by notes of cocoa nibs and espresso.

RETAIL PRICE \$48.00 | MEMBER PRICE \$38.40



INTERVIEW WITH A WINEMAKER

FEATURING

STEPHANIE PUTNAM & FRENCHIE WINERY

DURING OUR FIRST ANNUAL MEMBER-ONLY VIRTUAL HARVEST PARTY HOSTED BY JEAN - CHARLES BOISSET AND RAYMOND VINEYARDS DIRECTOR OF WINEMAKING STEPHANIE PUTNAM, SHE HAD THESE GREAT THINGS TO SAY ABOUT OUR TWO NEW FRENCHIE WINERY WINES...



FRENCHIE 2019 "CELEBRATION" WHITE WINE, NORTH COAST

STEPHANIE: "The New Frenchie "Celebration" is a perfect wine to drink in the fall. This is indeed a great Celebration, a toast to the old historic and fun grape varieties that came to the US over from France and Spain. It is mostly French Colombard, can you think of a more perfect varietal for Frenchie then French Colombard? There is also a little bit of Trousseau Gris and a bit of Albariño to give it that Spanish flair and to give it some more fleshiness. Each of these grapes are known for their great acidity."

WINE NOTES: This White Blend from the North Coast is a celebration of Frenchie and the union between France and the United States. A blend of four vineyards from Napa and Sonoma, this is a refreshing and vibrant wine.

This wine is made up of 81% French Colombard, 11% Trousseau Gris, 5% Albariño, and 3% Muscat Blanc.

This wine opens up with grapefruit and lemon zest that mingle with white floral aromas on the nose. Stone fruit flavors are layered with pineapple, mango and a touch of key lime pie. This white wine has balanced acidity and a zesty and lively finish.

RETAIL PRICE \$30.00 | MEMBER PRICE \$24.00



FRENCHIE 2018 "COLLAGE" RED WINE, NORTH COAST

STEPHANIE: "The new Frenchie "Collage" is a blend, a blend of appellations from Sonoma, Napa and a little Mendocino. It's a blend of varietals, primarily Cabernet Sauvignon, which is my favorite. It also has a bit of Petite Syrah, an American twist adding texture and density, as well as some Merlot and just a little bit of Zinfandel to finish off this red blend."

WINE NOTES: This red blend honors the many faces of Frenchie has held over the years. The blend is sourced from five vineyards from across the North Coast and combines four varietals: 81% Cabernet Sauvignon, 9% Petite Sirah, 8% Merlot, and 2% Zinfandel. This is truly a delicious and fresh red wine that pairs nicely with every occasion.

Opening with vibrant aromas of raspberry, baked blueberry pie and a touch of rose petal, this is a rich and complex wine. Bright red fruit flavors of cherry, strawberry and pomegranate are complemented with nutmeg and a touch of cedar. Balanced acidity is matched by fine tannins and a long, satisfying finish.

RETAIL PRICE \$32.00 | MEMBER PRICE \$25.60



GARDEN UPDATE

FALL GARDENING

FEATURING JOE PAPPENDICK,
DIRECTOR OF LANDSCAPING

Gardening highlights the importance of slight temperature changes. With multiple layers of biological diversity in the garden, individual plants respond differently to even the smallest adjustments in temperature. For example, the tomato requires warm nighttime temperatures to set fruit. If the night-time temperature falls below 50°F, the flowers fall off of most tomatoes. Between 50-55°F, the fruit that sets becomes misshapen or “cat faced”. Between 65-80°F, the fruit set is optimum, but if temperatures rise over 95°F in the daytime, growth stops and flowers drop again. In the case of lettuce, temperatures over 80°F hamper germination. Each vintage of wine reflects the nuances of the temperature changes of a season. During the fall season it is a good time to review the successes and failures of summer and prepare for the next season.

This year the peas, kale, melons, onions, garlic, cucumber and tomatoes were excellent, while the peppers, fennel, parsley, beets, and late summer lettuce struggled. The dry spring produced small but delicious peaches and plums. Comparing weather statistics with the vegetable production, the effects of climate change are increasingly evident. Each season has a new record breaking event, whether it is a heat wave, an early frost, a new wind direction, drought or storms.



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GARDEN TIPS

PREPARING THE GARDEN FOR WINTER

When preparing the garden for winter and the future it is important to defend against the impacts of climate change. Every decision is critical to mitigate the intensity of climate change.

A few tasks in preparing for winter:



Planting a mixture of cover crops, such as bell beans, peas, oats and vetch, in the vegetable beds, orchards, flower beds and any open space can help to prevent compaction from winter storms, hold the top soil in place, create habitat for beneficial insectaries, and add organic matter in the soil that helps to sequester carbon. The biomass from cover crops also makes excellent compost.



Building compost with last season's plant residues is an excellent method for reducing the waste from the garden, but it also will help to improve water retention during extreme weather conditions. Plants grown with homemade compost are the most resilient.



Experiment with the timing of planting the next seasons vegetables. In small plots risk an early planting of frost tender seedlings like potatoes, carrots or peas in early February. If the winter is mild it might reward you with an early spring harvest. Growing your own vegetables in any season is a satisfying way to reduce your carbon footprint.

When the first rains return, washing the dust of the leaves, I feel a new cycle begins as the dormant grasses sprout new green growth. Using biodynamic and organic techniques, each cycle the garden grows stronger and more beautiful and becomes better able to tolerate the unexpected intensity of each season.



GIFT GALLERY

Please see the enclosed Gift Gallery for all of your 2020 Gifting needs, including fabulous wine gift sets, new jewelry and perfume and gourmet food offerings. You can also view it online here...

my.boissetcollection.com/gift-gallery-2020-21



WINE UNITES US *GIFT UNTO OTHERS*

Giving is truly an art. This expression of creativity, imagination and passion for life can elevate moments from merely memorable to simply sublime. It is in this spirit that we offer you our ultimate collection of gifts, designed to enchant, surprise and delight family, friends and colleagues alike. Our curated collection of unique wines, fine foods and wine-inspired lifestyle accessories

will refine your gifting repertoire and make a lasting impression on those with whom they are shared.

Santé! To great gifting...

Jean Charles Boisset

GIVE A GIFT OF MEMBERSHIP: THE BOISSET WINE SOCIETY

Receive Seasonal Selections of Boisset Wines and give the Gift that will keep on giving...

The perfect gift for that wine lover, a Boisset Wine Society membership features quarterly shipments of the most current seasonal wines – all 100% customizable to the personal tastes of the member. Members receive 20% off all their Boisset purchases (with only rare exceptions) including their seasonal shipments, plus additional member perks like shipping discounts, complimentary tastings at our California wineries, and special event invitations.

JCB COLLECTOR MEMBERSHIP: Join the most exclusive membership and Open up the World of your Dreams as a JCB Collector!

You can Give the Gift of this unique Membership opportunity by signing up friends and family for a chance to receive the most exciting wines in the JCB Collection. This membership will unlock a 20% savings on these sought after wines.

For more information to become a member, my.boissetcollection.com/join/jcbcollector



For more information contact your Ambassador, visit my.boissetcollection.com/join or contact membership@boisset.com for help setting up Gift Memberships.



CHEF'S CORNER: FOOD & WINE

HOLIDAY BAKED BRIE WITH BERRIES AND PECAN-MAPLE SYRUP

Recipe courtesy of Debbie Elder, Personal Chef and Culinary Creator and Director in the Ambassador Program.

Ingredients:

- 1 cup pecan halves
- 1/2 tablespoon unsalted butter, melted and cooled
- 2 Tablespoons brown sugar
- 2 teaspoons pure maple syrup
- 1/4 teaspoon ground Vietnamese cinnamon
- 3/4 teaspoon sea salt
- 1/4 teaspoon Ancho chile powder
- 3 sprigs of fresh thyme, plus 5-6 sprigs for garnish
- 1 cup fresh blackberries, plus extra for garnish
- 1 cup cranberries, fresh or frozen
- 1 tablespoon lemon juice, freshly squeezed
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 1 large wheel of French Brie Cheese, 8-16 ounces, room temperature
- Handful of pomegranate seeds as garnish
- Assorted crackers and/or toasted crostini

Photo Credit: Grateful



Pairing: 2016 Legend Vineyard Exclusive "LVE" Sparkling "Blanc de Blancs" Brut Napa Valley

Member Price \$60.00

Instructions:

Preheat the oven to 350 F. degrees. Place a piece of parchment paper on a baking tray and pour pecans on the baking tray and toast for about 7 minutes, or until pecans turn fragrant. Watch closely as they will burn quickly. In a small bowl, mix together the melted butter, brown sugar, maple syrup, Vietnamese cinnamon, salt, and Ancho Chile powder. Add the pecans into the mixture, toss well. Next, spread the syrupy pecans onto the baking sheet in a single layer. Return to oven and bake, stirring frequently. After 8 minutes, remove from oven, and allow to cool. Place pecans in a bowl, and discard parchment paper. In a medium saucepan, add 3 sprigs of thyme, blackberries, cranberries, lemon juice, honey, and vanilla. Cook on medium heat, stirring continuously until the mixture is reduced and the liquid is thick and syrupy. Remove pan from heat and allow the mixture to cool. Discard cooked thyme. Trim the very top off of the Brie removing and discarding the rind. Be certain to leave the sides of the Brie intact. Place wheel of Brie on a new piece of parchment paper onto the baking tray. Bake brie in 350 F. degree oven for 15 minutes, or until cheese just begins to melt. Remove from oven. Transfer brie to a serving platter. Drizzle with pecan-maple syrup mixture, garnish with fresh blackberries, pomegranate seeds and candied pecans. Add additional sprigs of fresh thyme for garnish and serve immediately with crackers and/or toasted crostini.

To see more of Debbie's delectable creations, please visit debbieelder.com

BOISSET COLLECTION 2020 EVENTS



Come join us every week for JCB LIVE VIRTUAL EVENTS hosted by Jean- Charles Boisset.

Discover tantalizing new wines to explore in lively and entertaining tastings led by one of wine country's most charismatic and memorable characters Jean-Charles. You can purchase wine ahead of time or simply sip along with whatever wine you have on hand. The creative range of topics and diverse surprise guests are sure to help you to achieve vin-lightenment!



@jcboisset



@jc_boisset



JCB LIVE SCHEDULE

Join the Virtual Experience on Facebook Live on the Boisset Collection Page or on the JCB Live YouTube Channel.

JCB LIVE HAPPY HOUR: Monday, Wednesday, Friday at 5pm PST and Saturday at 4pm PST

JCB LIVE WINE STYLES: Monday, Tuesday and Thursday at 4pm PST

JCB Live Happy Hour wines can be viewed and purchased here...
my.boissetcollection.com/virtual-tastings



WATTLE CREEK WINERY HAS MOVED – TO THE RUSSIAN RIVER VALLEY!

Wattle Creek Winery's Tasting Room has moved and will now be located at DeLoach Vineyards located in the heart of the Russian River Valley. Discover what happens when amazing winemaking and sublime terroir come together. Experience our unique Alexander Valley and Sonoma County wines exclusively available in our tasting room.

To visit us, please call 415-359-1206 or email guestservices@wattlecreek.com to book an appointment.

BOISSET WINE SOCIETY CURRENT FEATURED WINES

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

**This is an imported wine and cannot legally be shipped to GA, IA, IL, IN, LA, ME, MI, MO, MT, SD, VA, or WV

SPARKLING

	RETAIL	MEMBER
French Kiss Sparkling Rose**	\$25 ⁰⁰	\$20 ⁰⁰
Haute Couture French Bubbles Limited Edition**	\$32 ⁰⁰	\$25 ⁶⁰
2016 JCB No. 24 Sparkling Brut, Carneros*	\$60 ⁰⁰	\$48 ⁰⁰
2016 LVE Legend Vineyard Exclusive Sparkling Blanc de Blancs Brut, Napa Valley	\$75 ⁰⁰	\$60 ⁰⁰

ROSÉ & OTHER WHITES

2019 DeLoach Petaluma Gap Riesling, Marin County	\$30 ⁰⁰	\$24 ⁰⁰
2019 DeLoach Pinot Gris, Sonoma County*	\$32 ⁰⁰	\$25 ⁶⁰
2019 DeLoach Rosé of Pinot Noir, Sonoma Coast*	\$28 ⁰⁰	\$22 ⁴⁰
2018 Frenchie Celebration White Wine, North Coast	\$30 ⁰⁰	\$24 ⁰⁰
2019 Raymond Sauvignon Blanc, North Coast*	\$26 ⁰⁰	\$20 ⁸⁰
2019 Wattle Creek Viognier, Alexander Valley	\$28 ⁰⁰	\$22 ⁴⁰

CHARDONNAY

2018 Buena Vista, Sonoma County*	\$28 ⁰⁰	\$22 ⁴⁰
2017 DeLoach, Mendocino County	\$28 ⁰⁰	\$22 ⁴⁰
2017 Foreverness, Napa Valley	\$60 ⁰⁰	\$48 ⁰⁰
2019 JCB Alchemy of Dreams "The Eye", Russian River Valley*	\$42 ⁰⁰	\$22 ⁴⁰
2018 Raymond Signature, Napa Valley*	\$40 ⁰⁰	\$32 ⁰⁰
2017 Raymond Generations, Napa Valley	\$60 ⁰⁰	\$48 ⁰⁰
2018 Secret Indulgence Evoluna, Napa Valley	\$27 ⁰⁰	\$21 ⁶⁰

PINOT NOIR

2019 JCB Alchemy of Dreams "Five Senses", Sonoma Coast*	\$60 ⁰⁰	\$48 ⁰⁰
2018 Buena Vista Private Reserve, Sonoma County	\$80 ⁰⁰	\$64 ⁰⁰
2018 DeLoach, Marin County*	\$45 ⁰⁰	\$36 ⁰⁰
2016 DeLoach Estate, Russian River Valley	\$72 ⁰⁰	\$56 ⁰⁰
2017 DeLoach Maboroshi Vineyard, Russian River Valley	\$65 ⁰⁰	\$52 ⁰⁰
2018 JCB No. 12, Sonoma County*	\$40 ⁰⁰	\$32 ⁰⁰

RED BLENDS

2019 JCB Alchemy of Dreams "Femininity", Napa Valley*	\$48 ⁰⁰	\$38 ⁴⁰
2018 Buena Vista, The Countess, Sonoma County*	\$27 ⁰⁰	\$21 ⁶⁰
2018 Buena Vista, The Sheriff, Sonoma Count	\$45 ⁰⁰	\$36 ⁰⁰
2017 JCB Passion, Napa Valley	\$85 ⁰⁰	\$68 ⁰⁰
2016 LVE Legend Vineyard Exclusive, Napa Valley	\$50 ⁰⁰	\$40 ⁰⁰
2016 Secret Indulgence Emancipation, California	\$28 ⁰⁰	\$22 ⁴⁰
2016 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42 ⁰⁰	\$33 ⁶⁰

CABERNET SAUVIGNON

2016 LVE Legend Vineyard Exclusive, Napa Valley	\$85 ⁰⁰	\$68 ⁰⁰
2019 JCB Alchemy of Dreams "Ascension", Knights Valley*	\$60 ⁰⁰	\$48 ⁰⁰
2017 Raymond Signature Collection, Napa Valley*	\$58 ⁰⁰	\$46 ⁴⁰
2018 Raymond Family Classic, North Coast*	\$28 ⁰⁰	\$22 ⁴⁰
2016 Wattle Creek, Alexander Valley	\$54 ⁰⁰	\$43 ^w

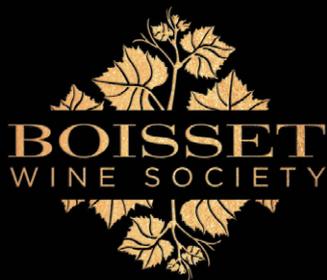
ZINFANDEL, MERLOT, MALBEC, SYRAH & PETITE SIRAH

2017 1881 Napa Merlot, Napa Valley	\$50 ⁰⁰	\$40 ⁰⁰
2018 Buena Vista The Deputy Petite Sirah, California*	\$28 ⁰⁰	\$22 ⁴⁰
2017 DeLoach Syrah, Russian River Valley*	\$32 ⁰⁰	\$25 ⁶⁰
2017 Raymond Exclusive Selection Zinfandel, Napa Valley*	\$50 ⁰⁰	\$40 ⁰⁰
2017 Wattle Creek Malbec, Alexander Valley	\$38 ⁰⁰	\$30 ⁴⁰

DESSERT WINE

2008 Buena Vista Tokaji Aszu, Hungary*	\$100 ⁰⁰	\$80 ⁰⁰
JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$25 ⁰⁰	\$20 ⁰⁰

CONTACT YOUR AMBASSADOR OR THE BOISSET WINE SOCIETY WITH YOUR ORDER
855-233-5155 OR MEMBERSHIP@BOISSET.COM



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BOISSET WINE SOCIETY - FALL 2020

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