



FALL 2021

OCTOBER - NOVEMBER - DECEMBER

HOLIDAY **PERFECT PAIRINGS**



BUENA VISTA 2019 THE COUNTESS RED BLEND , SONOMA COUNTY*

Countess Eleanor Haraszthy, wife of The Count of Buena Vista, raised their six children, assisted around the winery and traveled to Europe with her husband to help bring back the grape vines that would lay the foundation for California viticulture. We honor her role in the history of Buena Vista with this Sonoma County Red Wine - A Boisset Collection exclusive crafted by Jean-Charles and our Buena Vista winemaking team. Crafted from various lots harvested across Sonoma County, The Countess's intriguing blend of varietals seamlessly produces an immensely enjoyable wine. Each varietal was fermented separately to bring forth their individual qualities before being blended together and aged for 14 months in 5% new French oak.

The 2019 Countess offers enticing aromas of plum, cocoa and baking spices. Raspberry, blackberry and black cherry flavors are complemented by notes of espresso, dark chocolate and hints of vanilla. This is a well-structured and balanced wine with a long, dense finish.

RETAIL PRICE \$32⁰⁰ | MEMBER PRICE \$25⁶⁰



RAYMOND 2020 SAUVIGNON BLANC, NORTH COAST*

The grapes for this wine were primarily harvested from our Jameson Vineyard, just east of Carneros, as well as vineyards across the North Coast. Jameson experiences warmer daytime temperatures with the mornings and evenings seeing cool, marine breezes and fog which help the grapes ripen evenly. Our 2020 vintage was picked early to enhance the refreshing characteristics of the Sauvignon Blanc grape. 80% was barrel fermented with the balance in stainless steel tanks to capture and preserve the fruit. The wine was sur lie aged in a combination of neutral French oak and stainless steel before bottling on February 22, 2021.

An inviting bouquet of grapefruit, key lime and orange blossom greet the nose in this 92% Sauvignon Blanc and 8% Semillon Curated Collection wine. White peach, lychee and gooseberry flavors mingle on the palate with bright acidity and a kiss of caramel. Refreshing and crisp, the finish is long and racy.

RETAIL PRICE \$33⁰⁰ | MEMBER PRICE \$26⁴⁰

*The Curated Collection are small-lot wines chosen by Jean-Charles Boisset exclusively for the Boisset Ambassador program. These limited-edition wines are produced in quantities of 500 or fewer cases and are offered only through our Boisset Collection Ambassadors.



WATTLE CREEK 2020 VIOGNIER, ALEXANDER VALLEY

The grapes for our Viognier come from the formidable Alexander Valley, where warm days and nights allow rich flavors development and maturation. Each block of Viognier was harvested individually by hand at night to preserve the delicate flavors. The fruit was sent directly to press. After fermentation, the wine was aged in neutral French oak barrels for four months.

Vibrant aromas of orange, lemon and lime spring from the glass in this 2020 Viognier. Refreshing on the palate, citrus fruit flavors are complemented with hints of white peach, nectarine and white floral notes. This is a crisp and delightful wine with a nice minerality on the finish.

RETAIL PRICE \$32⁰⁰ | MEMBER PRICE \$25⁶⁰



JCB ALCHEMY OF DREAMS FIVE SENSES 2018 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!

This Pinot Noir has hints of pepper, black cherry and cardamom on the nose, 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 \$60⁰⁰ | MEMBER PRICE \$48⁰⁰



JCB 2016 N°24 SPARKLING BRUT, CARNEROS*

HARMONIOUS. DYNAMIC. FAMILIAL

JCB N° 24 celebrates our dynamic and passionate Boisset Ambassadors, for whom this exclusive wine was created! N° 24 brings a familial feeling of togetherness and celebration, inviting all to revel in life!

Pale yellow in the glass, this beautifully crafted 75% Pinot Noir, 25% Chardonnay sparkling brut opens with notes of brioche, meyer lemon and hints of vanilla. JCB No 24 opens with succulent aromas of honey and baked pear with hints of toasted pie crust and a touch of lemon zest. Notes of brioche and vanilla round out the palate. Rich in texture and well-balanced, this wine has great acidity from start to finish.

RETAIL PRICE \$62⁰⁰ | MEMBER PRICE \$49⁶⁰
(Available as a Custom Label wine)

LOVE · HOPE · UNITY · DIVERSITY · EQUALITY

JCB UNITY

2019 CABERNET SAUVIGNON,
NAPA VALLEY

WHAT UNITY SIGNIFIES:

*Love, Hope, Unity,
Diversity, Equality...*

These are the guiding principles of our JCB & Boisset Collection of wines, where we believe the world of wine exists to unite us across the table and across the world. We are committed to creating the most inclusive, passionate and inspiring community in the world of wine. This wine, harmonious and balanced on the palate, represents this vision and hope.



The 2019 Unity is a blend of premier valley floor fruit from St. Helena and Rutherford. A deep purple-black color with a dynamic bouquet of plums, melted chocolate, licorice and crème de cassis. This is a medium bodied, palate pleasing wine with red berry fruit flavors layered with nuances of cedar and a touch of mocha. The palate is densely packed with tightly wound layers, and the finish has stunning length and depth.

This wine pairs well with Bacon Blue Cheese Burgers and Barbeque Ribs, or enjoy it with Brie or Gruyere cheese.

For every bottle of Unity sold, 10% is donated to organizations focused on helping Black and underserved communities to thrive in the world of wine through the work of selected charity organizations, including the Association of African American Vintners Scholarship Fund and Wine Unify.

RETAIL PRICE \$75 | MEMBER PRICE \$60

CHEF'S CORNER: FOOD & WINE

WINE BRAISED BEEF WITH MUSHROOMS



*Pairs beautifully with the
2019 Buena Vista The Countess Red Blend*

INGREDIENTS:

- 5 lbs Chuck roast, cut into 3-4" pieces
- 2 TBLs Olive oil
- Generous amounts of kosher salt and pepper
- 1 Medium sized onion, finely diced
- 2 Large carrots, peeled and finely diced
- 2 Bay leaves
- 4 Garlic cloves, smashed
- 2 TBLs Tomato paste
- 3 TBLs Flour
- 1 lb Crimini mushrooms
- 3 C light red wine, like a Pinot Noir
- 3 Sprigs of fresh thyme

DIRECTIONS

1. Preheat oven to 350°F. Pat dry meat and generously salt and pepper all sides. In a Large braiser or Dutch oven, heat oil until shimmering. In small batches, brown all sides of the meat. About 2 minutes per side. Set meat aside. Reduce heat to medium low and add onions, carrots and bay leaves. Sauté until carrots and onions are just tender, about 5 minutes. Add garlic and cook for 2 more minutes. Stir in tomato paste. Sprinkle the mixture with flour and stir until absorbed. Slowly stir in the wine and add the mushrooms.

2. Place the meat back to the braiser in a single layer. The meat should sit just above liquid line. For a good braise, you don't want it fully immersed in the liquid. Tuck the thyme between pieces of meat and bring the dish to boil. Cover and place in preheated oven. Cook for 2-3 hours. Meat should gently fall apart with a fork when done.

3. Serve in a shallow bowl over rice or a bed of creamy mashed potatoes and alongside some hearty vegetables.

GARDEN REPORT

UNDER THE



FEATURING MASTER GARDENER JOE PAPENDICK

SUN



Under the heat of the autumn sun, it's hard to imagine the wet cold days ahead. The garden craves a respite from the dust and sun as the seasons move from summer to winter. A late summer planting of cut flowers will bring the joy of colorful cosmos, zinnias, and sunflowers. A second round of cucumbers, green beans, basil, and zucchini will produce until frost. In preparation for the shorter day lengths and frost, we are transplanting a number of winter crops.

Most of the winter crops – kale, chard, lettuce, broccoli, garlic, beets, and turnips – require cooler temperatures to germinate and grow, and the climate is too hot to start them in late summer. However, if we wait until the weather cools down enough to plant, the day length is too short to allow healthy development. It is therefore necessary to start the fall and winter crops in August and September. At Raymond Vineyards, the greenhouse is under the shade of a deciduous valley oak. The tree shades the greenhouse in the afternoon, helping to cool the young seedlings, while allowing the morning light

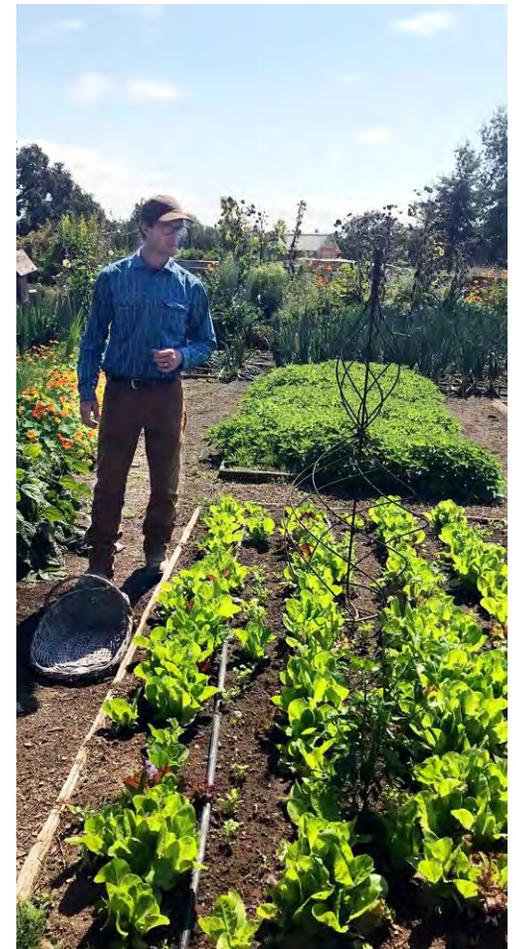
Kale and lettuce are the sweetest in winter. Fresh produce smells and tastes wonderful in the rainy days to come.



in to stimulate growth. Out in the garden beds, shade cloth helps to protect the tender recent transplants.

When the fall seedlings are acclimatized to the colder nighttime temperatures, they are pulled out of the greenhouse for short periods of time to accustom them to the bright sunlight and high temperatures. As their time in the ground progresses, we monitor the weather and remove the shade cloth for periods of time to allow them to adjust. If a heat wave occurs, the shade cloth helps to prevent stress and retain moisture. Bird netting helps protect from pests.

The winter garden can be rewarding once the seedlings take off. Kale and lettuce are the sweetest in winter. Fresh produce smells and tastes wonderful in the rainy days to come. The fall and early winter are seasons of growth and renewal, and the garden follows suit when prepared in time.



GIFT GALLERY IS NOW AVAILABLE

Please see the enclosed Gift Gallery for all of your 2021 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-2021-22](http://my.boissetcollection.com/gift-gallery-2021-22)



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....

CUSTOM LABEL WINES PROGRAM

MAKE AN UNFORGETTABLE IMPRESSION:

A Personalized Custom Front Label on an incredible bottle of wine sends an unforgettable message. Whether it is a gift or poured at an event, Custom Label Wines are a unique way to gift wine.

- Choose from a variety of styles & price points, starting at only \$288 per case.
- Orders are in increments of 12 bottles per wine style - no mix & match.
- Select from ready-made customizable templates or upload your own artwork!
- For a nominal fee we can also ship each of your bottles to individual recipients!

Contact your Ambassador today for more information about our Custom Label Program or go to my.boissetcollection.com/custom-label



GIFTING: 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 the 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 enjoy 20% off all Boisset purchases (with 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 20% savings on these highly rated sought after wines.

For more information to become a member, please visit 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



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!

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
- **JCB LIVE WINE STYLES:** Tuesday and Thursday at 4pm PST

JCB Live Happy Hour wines can be viewed and purchased at...
my.boissetcollection.com/events/virtual

WINERY EVENTS OCTOBER - DECEMBER 2021:

BUBBLES, OYSTERS AND PIZZA DAY

OCTOBER 9, 1-3PM @DELOACH VINEYARDS

Enjoy fresh oysters and a selection of artisan pizzas including our exceptional Rockefeller Pizza paired with our delicious selection of Bubbles from DeLoach, Buena Vista, and Wattle Creek wineries. ~ \$75 per person *This is a member-exclusive event. RSVP at deloachvineyards.com/events*

ANNUAL HARVEST BLEND OFF AND BRUNCH WITH WINEMAKER, STEPHANIE PUTNAM

OCTOBER 16, 2021, 10AM - 2PM @RAYMOND VINEYARDS

Join our team to learn the art of wine blending and craft the perfect wine. Once you have achieved the ideal blend, present it to the panel of judges, led by Winemaker Stephanie Putnam who will select the winning wine. Following the blending session, enjoy brunch in the Grove. ~ \$150 per person | \$125 per person (member) to make a reservation exploretock.com/raymondvineyards

EXPLORATION OF SPARKLING WINES

DECEMBER 11, 2021
 @BUENA VISTA WINERY

Save the date for a dazzling afternoon as we taste an array of JCB and Buena Vista Sparkling Wines in The Bubble Lounge! ~ \$125 per person | \$100 per person (JCB Collectors)



BOISSET WINE SOCIETY CURRENT FEATURED WINES

SPARKLING

	RETAIL	MEMBER
Haute Couture French Bubbles Limited Edition**	\$32 ⁰⁰	\$25 ⁶⁰
2016 JCB No. 24 Sparkling Brut, Carneros*	\$62 ⁰⁰	\$48 ⁰⁰
2016 Legend Vineyard Exclusive, Sparkling Brut, Napa Valley	\$75 ⁰⁰	\$60 ⁰⁰
2017 Wattle Creek Sparkling Zinfandel, Alexander Valley	\$45 ⁰⁰	\$36 ⁰⁰

ROSÉ & OTHER WHITES

2019 Buena Vista Roussanne, Bennett Valley	\$42 ⁰⁰	\$33 ⁶⁰
2020 DeLoach Rosé of Pinot Noir, Sonoma Coast*	\$28 ⁰⁰	\$22 ⁴⁰
2019 Frenchie Celebration White Wine, Napa Valley*	\$30 ⁰⁰	\$30 ⁰⁰
2020 Raymond Sauvignon Blanc, North Coast*	\$33 ⁰⁰	\$26 ⁴⁰
2020 Wattle Creek Viognier, Alexander Valley	\$32 ⁰⁰	\$25 ⁶⁰

CHARDONNAY

2019 Buena Vista, Sonoma County*	\$33 ⁰⁰	\$25 ⁶⁰
2017 Foreverness, Napa Valley*	\$60 ⁰⁰	\$48 ⁰⁰
2019 JCB Alchemy of Dreams The Eye, Russian River Valley*	\$42 ⁰⁰	\$33 ⁶⁰
2018 Raymond Signature, Napa Valley*	\$40 ⁰⁰	\$32 ⁰⁰

PINOT NOIR

2019 DeLoach, Stubbs Vineyard, Marin County*	\$55 ⁰⁰	\$38 ⁵⁰
2018 DeLoach Maboroshi Vineyard, Russian River Valley	\$65 ⁰⁰	\$52 ⁰⁰
2019 JCB Alchemy of Dreams Five Senses, Sonoma Coast*	\$60 ⁰⁰	\$48 ⁰⁰
2019 JCB No. 12, Sonoma County*	\$42 ⁰⁰	\$33 ⁶⁰

RED BLENDS

2019 Buena Vista The Sheriff, Sonoma County	\$50 ⁰⁰	\$40 ⁰⁰
2019 Buena Vista The Countess, Sonoma County*	\$32 ⁰⁰	\$25 ⁶⁰
2019 JCB Alchemy of Dreams Femininity, Napa Valley*	\$48 ⁰⁰	\$38 ⁴⁰
2019 Raymond Brenner Red, North Coast	\$30 ⁰⁰	\$24 ⁰⁰

CABERNET SAUVIGNON

2020 JCB Unity, Napa Valley	\$75 ⁰⁰	\$60 ⁰⁰
2019 JCB Alchemy of Dreams Ascension, Knights Valley*	\$60 ⁰⁰	\$48 ⁰⁰
2018 LVE Legend Vineyard Exclusive, Napa Valley	\$85 ⁰⁰	\$68 ⁰⁰
2017 Raymond Signature Collection, Napa Valley*	\$58 ⁰⁰	\$46 ⁴⁰
2018 Raymond Exclusive Selection, North Coast*	\$29 ⁰⁰	\$23 ²⁰

GRENADE, PETITE SIRAH & ZINFANDEL

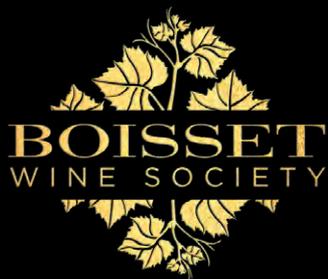
2019 Buena Vista The Deputy Petite Sirah, California*	\$30 ⁰⁰	\$24 ⁰⁰
2017 DeLoach Saitone Zinfandel, Russian River Valley	\$45 ⁰⁰	\$36 ⁰⁰
2017 Raymond Exclusive Selection Zinfandel, Napa Valley	\$50 ⁰⁰	\$40 ⁰⁰
2019 Wattle Creek Grenache, Sonoma County	\$49 ⁰⁰	\$39 ²⁰

DESSERT WINE

2017 Buena Vista "Joliesse" Late Harvest Sauvignon Blanc, Bennett Valley	\$40 ⁰⁰	\$32 ⁰⁰
NV Buena Vista Cream Sherry	\$50 ⁰⁰	\$40 ⁰⁰
NV JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$26 ⁰⁰	\$20 ⁸⁰

*These Curated Collection wines are available exclusively through your Boisset Wine Ambassador. Please note that our imported wines cannot legally be shipped to GA, IA, IL, IN, LA, ME, MI, MO, MT, SD, VA, or WV.

Contact your Ambassador or the Boisset Wine Society with your order
 855-233-5155 or membership@boisset.com



BOISSET COLLECTION

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MY.BOISSETCOLLECTION.COM

BOISSET WINE SOCIETY - FALL RELEASE

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