



FALL 2023

OCTOBER - NOVEMBER - DECEMBER

AMBASSADOR **EXCLUSIVES**



EVOLUNA 2021 ORGANIC CHARDONNAY, MENDOCINO*



This wine is made from carefully selected Chardonnay grapes grown in prestigious, organically farmed vineyards across Mendocino County. Select lots of Chardonnay were blended to develop complexity, and aged in stainless-steel tanks and seasoned American oak barrels.

This pale gold Chardonnay offers aromas of mango and honeysuckle with flavors of green apple, pear and notes of toasted brioche. It has a long finish and lush mouthfeel.

◆ \$35.00 | MEMBER PRICE \$28.00



SECRET INDULGENCE 2022 ROSÉ, NAPA VALLEY*



June 2022 started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional.

A beautiful deep pink in color, this 94% Pinot Noir, 6% Zinfandel Rosé starts with fresh fruit aromas of watermelon, guava and strawberries. The fresh palate showcases bright acidity with notes of nectarine and raspberry followed by a bright and refreshing finish.

◆ \$38.00 | MEMBER PRICE \$30.40



JCB NO.24 2017 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 sparkling Brut was crafted from Pinot Noir and Chardonnay grown in Los Carneros. JCB N°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. Well-balanced and rich in texture, this wine has great acidity from start to finish.

◆ \$75.00 | MEMBER PRICE \$60.00



WATTLE CREEK 2020 RED BLEND, CALIFORNIA*



A blend of Merlot, Petite Sirah, Cabernet Sauvignon and Petit Verdot, our 2020 Red Wine comes from sunny vineyards throughout California, many of them sustainably farmed.

The 2020 California Red Blend offers aromas of black cherry and red raspberry edged with exotic notes of cardamom. Blackberry and strawberry flavors with hints of anise seed and cola bean tease the palate. This is a well-balanced wine with smooth tannins and a lingering finish.

◆ \$25.00 | MEMBER PRICE \$20.00



JCB ALCHEMY OF DREAMS 2019 DARING ZINFANDEL, SONOMA COUNTY*



This daring Sonoma County Zinfandel echoes the diversity of the world, finding unity in unexpected harmony. Mystical, powerful tigers burst forth from fish that reside in the depths of the icy sea. With growth and fertility blossoming on the ice, we feel the energy of impossible creation!

Deep red in the glass, this 100% Zinfandel opens with a robust yet delicate bouquet of dark fruit notes. With jammy flavors of boysenberry and blackberry and hints of cinnamon, this well-structured wine leaves a longlasting and lingering finish.

◆ \$55.00 | MEMBER PRICE \$44.00



CHATEAU BUENA VISTA 2020 CABERNET SAUVIGNON, OAKVILLE



The grapes for this Appellation Series Cabernet Sauvignon were hand harvested, fermented in open top fermenters and aged in 50% new French oak barrels for 24 months before being bottled unfiltered.

Rich, bright garnet in color, this 2020 Cabernet Sauvignon tempts you with flavors of ripe plum, juicy raspberries, and blackberry. Accentuated on the nose are intoxicating notes of bright fruit, cassis and chocolate. The palate is luxurious and lengthy with soft, silky tannins and an elegant and luscious mouthfeel.

◆ \$110.00 | MEMBER PRICE \$88.00

**These wines are small-lot wines chosen by Jean-Charles Boisset exclusively for the Boisset Ambassador program.*



FEATURING
RECIPE BY
**TANYA
HOLLAND**

CELEBRITY CHEF AND AUTHOR OF
*CALIFORNIA SOUL, RECIPES FROM A
CULINARY JOURNEY WEST.*

STEAMED MUSSELS WITH FENNEL, PANCETTA, HERBS & THREE ONIONS

“Winter abundance in California includes black mussels; golden fennel that sprouts on the side of roads and in fields; and purple, sweet, and golden onions,” says Holland. “Fennel, pancetta, and the three kinds of onions come together to create a stunning sweet and savory broth that enhances the sweet shellfish. Mussels are one of those foods that more people should cook at home: They’re relatively inexpensive, delicious, and very easy to prepare. In true California spirit, serve this with a toasted chunk of sourdough bread to sop up the broth.”

-Tanya Holland



INGREDIENTS:

- 8 oz pancetta, diced
- 1 small yellow onion, thinly sliced
- 1 shallot, thinly sliced
- 1 leek, white parts thinly sliced (about 1 C)
- 1/2 small bulb fennel, thinly sliced (about 1 C), plus some reserved fronds for garnishing
- 1/2 C white wine
- 1 1/2 C chicken broth
- 2 lbs mussels, scrubbed and debearded
- 1 Tbsp chopped fresh chives
- 2 tsp chopped fresh thyme
- 2 tsp chopped fresh tarragon
- crusty bread, such as sourdough

DIRECTIONS:

1. Line a plate with paper towels. Add the pancetta to a large saucepan or Dutch oven over medium-high heat and cook until it turns crispy and brown, 5-7 minutes.
2. Using a slotted spoon, transfer the pancetta to the paper towels to drain, but leave the fat in the pan.
3. To the fat, add the onion, shallot, leek, and fennel, and sauté until tender, 6-8 minutes.
4. Carefully add the white wine and cook, scraping the bottom of the pan with a wooden spoon until the wine is almost completely reduced, about 3 minutes.
5. Add the broth, mussels, chives, thyme, and tarragon. Toss to coat and cover. Steam just until the mussels open, shaking the pan occasionally, about 4 minutes.
6. Sprinkle with the reserved pancetta and fennel fronds. Serve immediately with the bread.



**PAIRS WELL
WITH
EVOLUNA
CHARDONNAY**



A Celestine Priestess joined us in The Theatre of Nature



A Celestine Priestess joined us in The Theatre of Nature at DeLoach Vineyards to help the team bless the first grapes that were harvested on September 20th, 2023. Here are highlights of her ceremony..

“We call in the spirits of the East, the place of the rising sun, new beginnings and the first buds of spring representing intellect. Next the South, the place of fire, a place of passion and inspiration of art and beauty. We call in the spirits of the West, a place of water and the home of motions, mother and soul, a place of transformation. And then we call the North. The North is the mountain, the spirit of our ancestors who live in the North. We call the energies from all of the directions and the four elements by burning a

“We call the energies from all of the directions and the four elements by burning a little bit of Bishop Pine to bless this space and the transformation into the fifth element.”

little bit of Bishop Pine to bless this space and the transformation into the fifth element.”

The priestess continued the ceremony by making several offerings to the land - wine, water from the Pomo Creek, flowers, and milk from her goats - to represent abundance, as well as honey and turmeric to call in the pollinators. She proclaimed that harvest will be extra special this year since we are harvesting during the Autumnal Equinox.

Director of Winemaking Brian Maloney added some words about the meaning of harvest.

“We are grateful to be a part of the age-old transformation of a quiet little bud into a beautiful fruit and are privileged to harvest this fruit and transform it. We work with amazing growers, allowing us the opportunity to work with some of the best grapes in the country. We have a hardworking team including folks from all over the world. One of the joys at DeLoach is being able to bring so many talented people together. Through our work, knowledge and passion, we craft some of the very best wines: not just in the Russian River, but in all of California. So with that, we have started our harvest! Cheers!” And cheers to you, Brian!



*September 20th,
Blessing of the Grapes*

THE SECOND LATEST HARVEST IN DE LOACH HISTORY

Brian reminded us that the 2023 harvest is the second latest harvest at DeLoach in 20 years. The latest harvest began on September 25th 2011, The latest pick we ever did was in late November.



WITH OUR COMPLIMENTS:
JCB PERFUME

In celebration of the holiday season, we have included a sample of one of the new exquisite perfumes from Jean-Charles Boisset's Perfume Collection.

The pinnacle of aromatic exploration, perfume has inspired Jean-Charles throughout his life. His signature fragrance collection is the realization of a long-held dream. The JCB Collection of fine fragrances embodies the spirit of the vine, "le parfum de la vigne" – evocative of the life of wine, from the freshness of the vineyard to the mysteries of the cellars. It is there that the wood of the barrels intermingles with the complexity, majesty, and depth of the earth herself.



Enjoy your sample, and explore the world of JCB Perfume by going to my.boissetcollection.com/basicproduct/jcb-fragrances or by scanning the QR code.

Members enjoy 20% savings on all four JCB fragrances.

Member Price: \$316⁰⁰



HOLIDAY GIFTING
GIFT GALLERY

GIVING THE GIFT OF BOISSET WINE IS THE ULTIMATE GIFT.



View the catalog here



Each bottle is beautifully crafted inside and out with the intention that it is to be treasured and experienced with those who mean the most to us. With the astounding ability to bring people together, wine reminds us to savor each of life's precious moments – from extraordinary celebrations to simple meals in the company of friends and family.

With every bottle we open comes the opportunity to make lasting memories, share remarkable experiences and learn the true magnetism of wine. And so, I am delighted to share these thoughtfully selected gifts designed to enchant, to delight and to etch enduring impressions on those with whom they are shared – with passion.

Jean Charles Boisset

If you prefer to shop online, scan code on left or go to my.boissetcollection.com/shop/gifts or scan this code



BOISSET EVENTS AND EXPERIENCES:
FEATURED WINERY EVENTS

For more info or to RSVP for any of the above events by visiting the winery websites or contacting customerservice@boisset.com

SATURDAY, OCTOBER 28

11TH ANNUAL HALLOWEEN MASQUERADE BALL - WONDERLAND BUENA VISTA WINERY

We extend to you a heartfelt invitation to join us for an extraordinary evening brimming with enchantment and intrigue at our Alice in Wonderland-inspired Masquerade Party.
\$125 per person / \$100 per person (member)

NOVEMBER 4 - 5

STELLAR CELLAR WINE SALE

Black Friday comes early with one of our biggest sales of the year at Buena Vista, DeLoach and Raymond! Enjoy amazing deals on library selections, large formats, and select current releases. Shopping will be available from 11:00 am to 3:00 pm, and members receive exclusive first access to this sale starting at 10:00 am.

SATURDAY, DECEMBER 9

EXPLORATION OF SPARKLING WINES AT BUENA VISTA WINERY

Join us for the annual Exploration of Sparkling Wines at Buena Vista Winery in Sonoma! This effervescent afternoon will showcase hand-selected sparkling wines, starting with a bubble reception and deliciously paired appetizers.



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BOISSET WINE SOCIETY - FALL 2023 RELEASE

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