



BOISSET
WINE SOCIETY

The logo for the Boisset Wine Society is centered in the middle of the page. It features a stylized, symmetrical leaf design in white, with the words "BOISSET" and "WINE SOCIETY" in a serif font. The background of the entire page is a dark, moody photograph of a formal dinner table, with the logo and text overlaid in white.

Live the unexpected.

JUNE 2019



June Featured WINE SOCIETY WINES

LEGEND VINEYARD EXCLUSIVE 2017 CHARDONNAY, CARNEROS - NEW VINTAGE RELEASE

A mix of Dijon and Clone 4, the fruit for our Chardonnay comes from two vineyards in Carneros. Together, the fruit harmonizes to create a well-balanced Chardonnay. The wine was 100% barrel fermented in a mix of Francois Frere and Saury oak barrels - 32% new - for 10 months before bottling. The wine went through 100% malolactic fermentation with a mix of native and inoculated ferments. Our 2017 LVE Chardonnay is toasty and balanced, it's rich nose delivers aromas of white fruits, gardenia and honeyed oak. Full, rich and long on the palate, it's reminiscent of crème brûlée and toasted brioche.



RETAIL PRICE \$45.00 | MEMBER PRICE \$36.00 | REORDER PRICE \$31.50



LEGEND VINEYARD EXCLUSIVE 2016 RED BLEND, NAPA VALLEY

The grapes for this Red Wine are from a blend of three vineyard sources. The LVE Napa Valley Red opens with rich aromas of black currant, sugar plum and black cherry, with a hint of black pepper. The harmonious blend of structured tannins from the Petite Sirah with the suppleness of Merlot from Oak Knoll creates a complex wine with length and persistence on the palate accompanied by notes of earth and cocoa nibs.

RETAIL PRICE \$50.00 | MEMBER PRICE \$40.00 | REORDER PRICE \$35.00

WATTLE CREEK 2017 WHITE BLEND, CALIFORNIA

The grapes for this White are primarily Sauvignon Blanc and were carefully chosen from warm, sunny, sustainably farmed vineyards throughout California. Our 2017 California White wine is a beautiful pale yellow color in the glass and offers aromatic notes of tropical fruit and fresh cut grass. Balanced acidity makes this a light, refreshing wine with flavors of passion fruit and citrus zest. A delightful aperitif, it also pairs well with light dishes such as flakey white fish, pasta with a white sauce or semi-soft cheeses.



RETAIL PRICE \$18.00 | MEMBER PRICE \$14.40 | REORDER PRICE \$12.60

JEAN CLAUDE BOISSET 2015 BOURGOGNE LES URSULINES CHARDONNAY*

This 'vast' appellation brings together four great regions; Yonne to the north, with its fresh, mineral wines, followed by the Côte d'Or, with its rounder, deeper whites, the Côte Chalonnaise with its pleasant wines, and lastly the Mâcon region to the south, with a range of styles varying with the individual soil and exposure. This Chardonnay is clear yellow with golden highlights, opening up with aromas of acacia, honey notes and yellow fruits. The 2015 Les Ursulines is a delightful wine that is supple with good acidity.

RETAIL PRICE \$25.00 | MEMBER PRICE \$20.00 | REORDER PRICE \$17.50



FRENCH WINES FROM JEAN CLAUDE BOISSET -

Featuring: LES URSULINES by Gregory Patriat - Viniculturalist

"Here at the covenant Les Ursulines, the Les Ursulines Chardonnay is like the Bourgogne Pinot Noir Les Ursulines, which is a wine that is very important. It's the wine by which we discover the selection so it has to truly summarize the style, the spirit of quality that we want at Jean-Claude Boisset. The idea is to have whites that have more minerality, more fineness, and more elegance. This Chardonnay has notes of hawthorn flower and it's rather elegant. On the palate there is a lot of minerality, a lot of persistence, a nice acidity, and as an aperitif I think it's a wine that is very interesting."



"Pinot Noir Les Ursulines, is a wine that is very important to us in the Jean-Claude Boisset portfolio. It's the entry level wine, the gateway to the entire range to Burgundy wines and through which we can later discover the Villages, Premier Crus or the Grand Crus. This is a wine that to me, as a winemaker, is extremely important with the origin of grapes from 100% Cote de Nuits from Nuits- Saint-Georges and Marsannay. It's a wine that is 100% destemmed, aged in barrels with 15% new oak for 12 months. It's a wine that can be enjoyed young. It has floral notes, notes of black fruits with a nice concentration on the palate. It could be aged for another 3 to 5 years."



JEAN CLAUDE BOISSET 2017 BOURGOGNE LES URSULINES PINOT NOIR*

Pinot Noir owes its fame to its native terroir in Burgundy, where it is the only grape used for practically all of the production of red wines. The Côte de Nuits and Côte de Beaune produce what are without doubt the greatest Pinot Noir wines in the world. Les Ursulines Pinot Noir appears bright ruby red in the glass with intense aromas or wild strawberries and raspberry with slight peppery notes. The finish is juicy with silky tannins.

RETAIL PRICE \$28.00 | MEMBER PRICE \$22.40 | REORDER PRICE \$19.60

*Please note that this is an imported wine and cannot legally be shipped to GA, IL, MI, MT, VA, IA, LA, MO or WV.





In the Bisset Garden :

UPDATE BY JOE PAPERDICK,
GARDEN MANAGER

In the spring garden update I discussed a new technique using no-till methods. Several of beds used in the experiment have been planted with spring and summer crops. The progress report is positive after the initial effort. By covering the beds with black plastic decomposition of the old crop residues was accelerated and successful. In the beds that had been sown with a winter cover crop mix of bell beans, peas, vetch, and oats were loose and easy to cultivate for

planting. Heavy spring rains also complicated the timing of the summer plantings. Working in wet soil leads to terrible soil compaction. The black plastic helped to also warm up the beds and dry them out, thus allowed access during brief windows between storms to plant lettuces, tomatoes, cucumbers, zucchinis, basil, zinnias, chilies, and shallots.

This spring has been a weather roller coaster. Crazy climbs of wet rain storms, and then quick descents of sunshine. Most of the garden work is done by hand. By loosening soil with a garden digging fork while standing on the side of the bed I can prepare beds for planting a week before a rototiller without damaging the soil. On the contrary since the living structure of the soil is not disturbed, the soil is consistently improved.

In an effort to meet the increased production of the culinary department, this summer the garden will be focused on two crops lettuce and tomatoes. There will still be a diverse rotation of summer vegetables; however I'm trying a new trick, determinate tomatoes. Previously I have only planted indeterminate tomatoes. They are varieties that climb and will produce until a killing frost. They require staking or a trellis system. Determinate tomatoes are a smaller bush variety, or a field type that doesn't require staking, they produce very heavy yields once or twice all at the same time, and then are done.

Lettuce grows best in spring, fall and winter, however in the heat of summer everyone asks for a refreshing salad. To prevent lettuce from going to seed and tasting bitter it is important to maintain even, cool temperatures. Beds that receive afternoon shade work well for lettuce, or I will cover the beds with shade cloth. During heat waves adding additional water by hand helps to cool the soil and reduce stress.



CHEF'S CORNER: FOOD & WINE

SUMMER BOURBON BBQ RIB EYE STEAKS

Pair with the 2014 Wattle Creek Cabernet Sauvignon



Ingredients:

- 1/2 C Bourbon
- 1/4 C ketchup
- 2 Tbsp extra virgin Olive Oil (EVOO)
- 2 Tbsp soy sauce
- 1 Tbsp white wine vinegar
- 2 tsp minced garlic
- 1/2 tsp Tabasco sauce
- 1/2 tsp black pepper
- 2 1/2 lbs rib eye steaks (2 large bone in steaks about 1 1/4 lbs, 1 inch thick.)
- 1 tsp paprika
- 1/2 tsp kosher salt
- 1/4 tsp black pepper

Preparation:

Whisk first 8 ingredients in a medium bowl. Place steaks in a large resalable bag and pour in the marinade. Seal and refrigerate for 2 hours, turning occasionally.

Remove steaks from fridge for 30 minutes, then remove from marinade and pat dry. Mix paprika, salt and pepper and rub into both sides of the steak.

Preheat grill to high and cook 8 - 10 minutes for medium-rare, turning once. Let rest for 5 minutes before serving.

Serve with your favorite summer vegetable such as, corn on the cob, a nice heirloom tomato salad or grilled summer squash.

WATTLE CREEK 2014 CABERNET SAUVIGNON, ALEXANDER VALLEY

Hailing from the astounding Alexander Valley, where warm days and cooler nights allow for ample ripening time and rich flavor development. Our 2014 vintage opens with aromas of blackberries, cassis, and dark chocolate. With rich flavors of dark fruits and notes of wild herbs, this cabernet sauvignon is savory and full, yet has a balance between tannins and fruit. The harmonious boost of dark cherries and bramble berries spreads smoothly across the palate and leaves a long lasting finish. This wine drinks well now and will age well with years.



RETAIL PRICE \$48.00 | MEMBER PRICE \$38.40 | REORDER PRICE \$33.60

2019 Member Events

SUMMER SOLSTICE DINNER

JUNE 21, 2019 AT 6PM

Set amidst the lush and picturesque DeLoach Estate, join us as we celebrate the official start of summer.

We will be hosting an elegant soirée featuring carefully selected wines from the DeLoach portfolio, paired with an exceptional dinner.

\$125 per person | \$100 per Member

RSVP to customerservice@deloachvineyards.com or call 707.755.3300.



Save the Dates!

ALCHEMY OF THE SENSES DINNER | JUNE 7 & 8, 2019 | SAN DIEGO, CA

FAMILY DAYS | EVERY SUNDAY IN JUNE | WATTLE CREEK WINERY

SUMMER SOLSTICE DINNER | JUNE 21, 2019 | RAYMOND VINEYARDS & DELOACH VINEYARDS

NEW RELEASE EVENT | JUNE 29, 2019 | WATTLE CREEK WINERY

BOISSET COLLECTION PASSPORT TO TASTE | JUNE 29, 2019 | DALLAS, TX

INDEPENDENCE DAY BBQ | JULY 6, 2019 | RAYMOND VINEYARDS

WINEMAKER CAVE DINNER | JULY 13, 2019 | BUENA VISTA WINERY

BOISSET COLLECTION PASSPORT TO TASTE | JULY 13, 2019 | TORRANCE, CA

BASTILLE DAY DINNER | JULY 14, 2019 | DELOACH VINEYARDS

WHITE PARTY | JULY 20, 2019 | RAYMOND VINEYARDS

BOISSET COLLECTION PASSPORT TO TASTE | JULY 21, 2019 | WALNUT CREEK, CA

HISTORY DAY | JULY 27, 2019 | BUENA VISTA WINERY

ALCHEMY OF THE SENSES DINNER | AUGUST 16 & 17, 2019 | PEBBLE BEACH, CA

ALCHEMY OF THE SENSES DINNER | SEPTEMBER 13, 2019 | CHICAGO, IL

BOISSET COLLECTION PASSPORT TO TASTE | SEPTEMBER 19, 2019 | PHILADELPHIA, PA

ALCHEMY OF THE SENSES DINNER | SEPTEMBER 27, 2019 | MANHATTAN, NY

BOISSET WINE SOCIETY CURRENT FEATURED WINES

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

**These wines are imported and cannot legally be shipped to GA, IL, MI, MT, VA, IA, LA, MO or WV

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
2015 JCB No. 24 Sparkling Brut, Carneros*	\$60.00	\$48.00

ROSÉ & OTHER WHITES	RETAIL	MEMBER
2018 DeLoach Rosé of Pinot Noir, North Coast*	\$28.00	\$22.40
2018 DeLoach Vieilles Vignes White Blend, Russian River Valley	\$30.00	\$24.00
2015 Frenchie Betsy Ross White Wine, North Coast	\$30.00	\$24.00
2018 LVE Legend Vineyard Exclusive Rosé, Côtes de Provence**	\$25.00	\$20.00
2018 Raymond Sauvignon Blanc, North Coast*	\$26.00	\$20.80
2018 Wattle Creek Viognier, Alexander Valley	\$24.00	\$19.20
2017 Wattle Creek Rosé, California*	\$18.00	\$14.40
2017 Wattle Creek White Blend, California*	\$18.00	\$14.40

CHARDONNAY	RETAIL	MEMBER
2016 Buena Vista Private Reserve, North Coast	\$55.00	\$44.00
2017 Buena Vista, North Coast*	\$24.00	\$19.20
2016 DeLoach Estate, Russian River Valley	\$58.00	\$46.40
2016 DeLoach OFS, Russian River Valley	\$32.00	\$25.60
2016 Jean-Claude Boisset Bourgogne Les Ursulines, France**	\$25.00	\$20.00
2017 LVE Legend Vineyard Exclusive, Carneros	\$45.00	\$36.00
2016 Raymond Generations, Napa Valley	\$60.00	\$48.00
2017 Raymond Signature, Napa Valley*	\$40.00	\$32.00
2016 Wattle Creek, Alexander Valley	\$40.00	\$32.00

PINOT NOIR	RETAIL	MEMBER
2013 Bouchard Aîné & Fils Pommard, Côte de Beaune, France**	\$67.00	\$53.60
2016 Buena Vista, Carneros	\$25.00	\$20.00
2015 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2016 DeLoach, Santa Lucia Highland*	\$50.00	\$40.00
2017 JCB No. 12, Sonoma County*	\$40.00	\$32.00
2017 Jean-Claude Boisset Bourgogne Les Ursulines, France**	\$28.00	\$22.40
2017 Wattle Creek, Sonoma Coast	\$40.00	\$32.00

RED BLENDS	RETAIL	MEMBER
2017 Buena Vista The Countess, Sonoma County*	\$25.00	\$20.00
2017 Buena Vista The Sheriff, Sonoma County	\$45.00	\$36.00
2014 Frenchie Royale, Napa Valley	\$80.00	\$64.00
2014 Frenchie Frenchington, North Coast*	\$35.00	\$28.00
2016 LVE Legend Vineyard Exclusive, Napa Valley	\$50.00	\$40.00
2015 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42.00	\$33.60

CABERNET SAUVIGNON	RETAIL	MEMBER
2015 Buena Vista Private Reserve, Sonoma County	\$75.00	\$60.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
2015 Raymond Signature Collection, Napa Valley*	\$55.00	\$44.00
2017 Raymond Family Classic, North Coast*	\$28.00	\$22.40
2015 Raymond Le Cabaret, Napa Valley	\$75.00	\$60.00
2014 Wattle Creek, Alexander Valley	\$48.00	\$36.40

ZINFANDEL, SYRAH, MERLOT & GRENACHE	RETAIL	MEMBER
2016 Buena Vista Private Reserve Zinfandel, Russian River Valley	\$50.00	\$40.00
2015 DeLoach Syrah, Russian River Valley*	\$28.00	\$22.40
2017 Raymond Zinfandel, Napa Valley*	\$50.00	\$40.00
2014 Raymond District Collection Merlot, Rutherford	\$75.00	\$60.00
2015 Wattle Creek Grenache, Sonoma County	\$43.00	\$34.40
2016 Wattle Creek Merlot, Dry Creek Valley	\$38.00	\$30.40

DESSERT WINE	RETAIL	MEMBER
NV Buena Vista Angelica, California	\$80.00	\$64.00
2014 DeLoach Late Harvest Gewürztraminer, Sonoma Valley	\$30.00	\$24.00
2017 Wattle Creek Muscat, Alexander Valley	\$24.00	\$19.20
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 CUSTOMERCARE@BOISSET.COM

To learn more about upcoming events please email
customerservice@boisset.com or call 707-967-7667



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BOISSET WINE SOCIETY – JUNE 2019

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