



BOISSET
WINE SOCIETY

Live the unexpected.

MAY 2019



May Featured WINE SOCIETY WINES

BUENA VISTA 2017 THE SHERIFF RED WINE, SONOMA COUNTY - NEW VINTAGE RELEASE

The varietals that compose the 2017 vintage are harvested from vineyards throughout the county, including the Sonoma Valley, Russian River Valley, Moon Mountain, Sonoma Mountain, Fountaingrove, Chalk Hill, Alexander Valley and Rockpile. The individual varietals were aged separately for 10 months in a variety of new and neutral oak barrels before being blended prior to bottling. The Sheriff of Buena Vista is deserving of its name. This bold 2017 Sonoma County Red Wine is an authoritative blend of Petite Sirah, Malbec, Cabernet Franc, Mission and Merlot. Opening with arresting aromas of rich raspberry and blackberry, dark fruit flavors continue through to the palate. Black plum and brambleberry flavors are unleashed with notes of dark chocolate and a touch of baking spice. Integrated, polished tannins with balanced acidity and a long finish makes this wine a perfect partner to a variety of dishes including, grilled Spiced Lamb Ships and Hungarian Goulash.



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



WATTLE CREEK 2018 VIOGNIER, ALEXANDER VALLEY - NEW VINTAGE RELEASE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hang time, resulting in an even and temperate harvest maintaining ideal acid levels and balanced concentrated fruit flavors. 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. Our 2018 Viognier opens with floral aromas and fresh notes of honeycomb. A plush and refreshing palate offers citrus flavors of lime and orange zest that are balanced with nuances of stone fruit. Bright acidity and a crisp palate lead to a lovely finish with a hint of minerality.

RETAIL PRICE \$24.00 | MEMBER PRICE \$19.20 | REORDER PRICE \$16.80

WATTLE CREEK 2017 PINOT NOIR, SONOMA COAST - NEW RELEASE

The grapes for our new release Pinot Noir hail from the Sonoma Coast where warm days are cooled by coastal fog, allowing the grapes to ripen under optimally-balanced conditions. The 2017 vintage was marked by extreme conditions that reduced crop size, starting with abundant winter rainfall and mild spring weather, which led to vigorous vines. The grapes were hand-harvested between August 21 and September 13 before aging in 50% new French oak barrels for 15 months. Delicately flavored and well-balanced, this wine offers notes of savory flavors of vibrant cranberries and a dash of spice. White pepper and ginger lead to a delightfully lingering finish.



RETAIL PRICE \$40.00 | MEMBER PRICE \$32.00 | REORDER PRICE \$28.00



Meet the Grower!

BY ESTATE VINEYARD MANGER SOPHIE DRUCKER,
BOISSET COLLECTION

Question: What is the difference between biodynamic and organic?

Sophie: Organic farming is primarily focused on not using anything synthetically derived in the vineyard. Biodynamic practices look at farming more holistically. I like to think of it as ecosystem management, where my job is not to control all components, but to make small decisions that ultimately allow the ecosystem to self-regulate as much as possible. An example of this would be providing habitat for insects that are natural enemies and parasitoids. These insects control the populations of our pest insects so we don't have to.

Question: When were we certified biodynamic? How long did that take, and what processes were involved?

Sophie: DeLoach Vineyards was certified Biodynamic in 2009. The replanting process began in earnest soon after our founder, Jean-Charles Boisset, bought the property in 2003. In 2006, after two years of intensive soil building intending to bring the estate back to optimum health, new vines went in. Years of conventional farming practices and harsh chemical use had left the soils bereft of organic matter as well as fungal, bacterial and insect life. While replanting and rebuilding the microbial life wasn't all necessary for biodynamic certification, it was crucial for growing the finest grapes. Once the vineyard was planted, there was a three-year requirement of organic farming to meet CCOF (organic) certification requirements. Biodynamic certification went hand-in-hand with that process but additionally required biodiversity plantings (to support diverse insect life), the use biodynamic preparations and farming according to natural rhythms per the lunar and Maria Thun calendars.

Question: How does the Estate Pinot differ from the other Estate Pinot Noir wines, namely La Bienvenue and Les Parcelles Cachées?

Sophie: The Estate Pinot is a blend from the entire estate. La Bienvenue [meaning, welcome, in French] represents the front blocks of Pinot (clones 23,115, Calera, La Tache and 828) Les Parcelles Cachées [meaning, the hidden parcel, in French] represents the back of the property (clones 777, Mt.Eden and Swan). Soils on the back of the estate are a bit heavier and wetter than the front. There is also a bit of a hill in the back, so there are topographical changes and hence a bit more variability. Blend decisions are left up to the winemaker's palate.

Question: What is 'terroir'?

Sophie: Terroir is a term that really alludes to a sense of place that lends a distinct expression in the wine. Terroir is often misconstrued as something the originates solely from soil. The truth is that it is a combination of all things that create a distinct place including microclimate, altitude, rainfall, native flora, soil, etc. It can be enhanced through farming practices as well, especially in biodynamics where we aim to "close the loop" limiting products from off the premises and intensifying the natural cycles of our own property.

Cellar Update: MAY

BY BRIAN MALONEY

DIRECTOR OF WINEMAKING, BOISSET COLLECTION



May is a very busy month of wine work for the cellar. The Russian River Valley Chardonnay, after aging in barrels for the last 8 months, is beginning to be racked and settled prior to bottling. At this stage racking is done very meticulously as we want to capture only the clarified wine, and leave the heavier lees (the deposits of yeast that fermented the wine) at the bottom of the barrel. While this is going on we're also performing 'rack-and-returns' on our

Zinfandels. This process takes the wine off its lees and homogenizes it before being returned to barrel. The wine is softened by these actions and allows for a bit more of the fruit and complexity that Russian River Valley Zinfandels are known for to shine through. For Pinot Noir, the barrel selection process for OFS [Our Finest Selection] is in full swing - lots of barrels to taste, and lots of great wine to be made!

Our next bottling session will be in late summer when we will bottle the Russian River Valley Chardonnay, Russian River Valley Pinot Noir as well as a couple of our Vineyard Designate series Pinot Noirs, specifically, the Marin and the Green Valley. We will be disgorging the 2016 Blanc de Noirs from the Heintz vineyard as well as seeing the release of some of our 2018 light wines - the Vielle Vignes, the Estate Rosé of Pinot Noir and the Marin County Riesling.

A peek at the barrels reveals the Riebli Valley Zinfandel's tremendous progression. It unveils incredible intensity, but also amazing softness and voluptuousness for its age. We had some concerns about the 2018 Zinfandels due to an ill-timed thunder storm during harvest, but it appears that the wines are shaping up to be quite excellent.

Harvest usually begins in early August with the picking of Pinot Noir for the Blanc de Noirs from the Heintz Vineyard, followed by Pinot Noir from the DeLoach Estate towards the last week of August. With the heavy rains of winter 2019 though, we are expecting the harvest to be a bit later than usual. Summer will tell...



CHEF'S CORNER: FOOD & WINE

GRILLED SALMON WITH BACON AND CORN RELISH

Pair with the 2015 DeLoach Estate Pinot Noir



Ingredients:

- 6 slices bacon, cut crosswise into 1/2-inch pieces
- 2 ears white corn
- 1/4 C chopped green onions - white and light green parts separated from green tops
- 1/4 C diced red bell pepper
- Salt and ground black pepper to taste
- 1 pinch cayenne pepper, or to taste
- 2 tsp olive oil
- 1 Tbsp rice vinegar, or more to taste
- 1/2 tsp vegetable oil
- 2 (8 ounce) center-cut boneless salmon fillets
- 1 C fresh spinach leaves (optional)

Preparation:

Preheat an outdoor grill (preferably charcoal) for high heat and lightly oil the grate. Place bacon in a skillet over medium heat and cook until browned and crisp, 8 to 10 minutes. Cut kernels from corn ears into a large bowl using a sharp knife held at a 45-degree angle. Scrape cobs with the back of the knife into the bowl to get the juices. Stir white and light green parts of green onions into bacon and add red bell pepper; cook and stir until vegetables just start to become tender, about 2 minutes. Stir corn into bacon mixture and let corn just warm through. Season with salt, black pepper, cayenne pepper, a few chopped dark green onion tops, olive oil, and rice vinegar. Turn off heat under relish.

Spread vegetable oil onto both sides of salmon fillets and season fish with salt, black pepper, and cayenne pepper. Cook on preheated grill until fish shows good grill marks, the flesh flakes easily, and fish is still slightly pink in the center, about 5 minutes per side. A crack that opens up in the salmon flesh as you cook will let you see how done the salmon is in the middle. Divide spinach leaves onto 2 plates and top each with a salmon fillet and half the bacon relish. Sprinkle on a few green onion tops for garnish.

DELOACH 2015 ESTATE PINOT NOIR, RUSSIAN RIVER VALLEY- TOP RATED - SCORED 94 PTS JAMES SUCKLING

Planted on Huichica clay loam soil, the Estate has eight blocks of Pinot Noir with a unique combination of clones and rootstock. The 2015 Estate Pinot Noir is made using all of our eight estate clones which showcases the ideal expression of the estate's terroir and were fermented for 16 months in individual lots before being blended together and aged for an additional 2 months.

The ultimate expression of our Russian River terroir, our 2015 Estate Vineyard Pinot Noir opens with aromas of raspberry and candied orange peel with hints of anise. Luscious flavors of strawberry, Santa Rosa plum and ripe cherry are balanced with an earthy note of black tea and hint of baking spice. Full and spreading across the palate, this wine offers a velvety mouthfeel and extremely long finish.

RETAIL PRICE \$72.00 | MEMBER PRICE \$57.60 | REORDER PRICE \$50.40



2019 Member Events

SUMMER SOLSTICE DINNER

JUNE 21, 2019

To celebrate the official arrival of summer, join us for an elegant soirée featuring a selection of Estate Pinot Noir paired with an exceptional four-course dinner set amidst the lush and picturesque greenery of our DeLoach Estate House.

\$125 General Admission/\$100 Club members, per person.

RSVP - customerservice@deloachvineyards.com,
Tel: 707.755.3300



Save the Dates!

ALCHEMY OF THE SENSES DINNERS | MAY 4, 8, & 12, 2019 |
NAPA VALLEY, SAN FRANCISCO, SILICON VALLEY, CA

ALCHEMY OF THE SENSES DINNERS | MAY 15, 19, & JUNE 8, 2019 |
LOS ANGELES, ORANGE COUNTY, 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

INDEPENDENCE DAY BBQ | JULY 6, 2019 | RAYMOND VINEYARDS

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

BASTILLE DAY DINNER | JULY 14, 2019 | DELOACH VINEYARDS

WHITE PARTY | JULY 20, 2019 | RAYMOND VINEYARDS

HISTORY DAY | JULY 27, 2019 | BUENA VISTA WINERY

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

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

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

To learn more about upcoming events please email
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
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
2016 LVE Sparkling Brut, Napa Valley	\$75.00	\$60.00

ROSÉ & OTHER WHITES	RETAIL	MEMBER
2015 Frenchie Betsy Ross White Blend, 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

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	\$50.00	\$40.00
2015 DeLoach OFS, Russian River Valley	\$32.00	\$25.60
2016 JCB No. 76, Sonoma Coast	\$76.00	\$60.80
2016 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
2015 Buena Vista Bela's Selection, Russian River Valley	\$50.00	\$40.00
2016 Buena Vista, Carneros	\$25.00	\$20.00
2015 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2016 DeLoach, Anderson Valley*	\$45.00	\$36.00
2015 DeLoach, Santa Lucia Highland*	\$50.00	\$40.00
2016 JCB No. 7, Sonoma Coast	\$60.00	\$48.00
2016 JCB No. 12, Sonoma County*	\$35.00	\$28.00
2017 Wattle Creek, Sonoma Coast	\$40.00	\$32.00

RED BLENDS	RETAIL	MEMBER
2016 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
2015 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
2017 Frenchie Napoleon, Napa Valley	\$45.00	\$36.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
2015 Raymond Signature Collection, Napa Valley*	\$55.00	\$44.00
2017 Raymond, 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 Reserve Merlot, Napa Valley	\$24.00	\$19.20
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 customer-care@boisset.com



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BOISSET WINE SOCIETY – MAY 2019

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