



BOISSET
WINE SOCIETY

Live the unexpected.

NOVEMBER 2019



November Featured WINE SOCIETY WINES

LEGEND VINEYARD EXCLUSIVE 2016 RED BLEND, NAPA VALLEY



The LVE Collection by John Legend is the perfect harmony of passion, eloquence and Napa Valley tradition, LVE wines are a unique series of rich, soulful and complex notes inspired by true love, produced in collaboration with Napa Valley's Raymond Vineyards.

The grapes for The LVE Red Blend are sourced from three different vineyards. The Petite Sirah is from a vineyard in Rutherford. This provides the backbone and the structure for the wine. The Merlot from Rutherford has structure and tannins while the Merlot from Oak Knoll with the cooler climate provides more mid palate weight and density to balance out the heavy tannins of the Petite Sirah and Merlot from Rutherford. The LVE Napa Valley Red opens with rich aromas of black currant, sugar plum and black cherry, with a hint of black pepper. This is 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

RAYMOND 2016 SIGNATURE COLLECTION CABERNET SAUVIGNON, NAPA VALLEY*

The grapes for our Signature Collection Napa Valley Cabernet Sauvignon are grown in six prestigious vineyards from the western and southern reaches of Napa Valley including our Rutherford estate, St. Helena and Oakville. The gravelly and sedimentary rock soils of our Cabernet Sauvignon vineyards strain the vines resulting in small, intense berries with concentrated flavors.

Our 2016 Signature Collection Cabernet Sauvignon opens with dark fruit aromas of blackberry with light touches of violet and cardamom. Full-bodied and dense on the palate, this wine displays flavors of brambleberry, mulberry and cedar. This is an elegant wine with structured tannins and a richness that carries through on the lingering finish.

RETAIL PRICE \$55.00 | MEMBER PRICE \$44.00 | REORDER PRICE \$38.50



JCB 2018 N°5 ROSÉ, CÔTES DE PROVENCE**



JCB N° 5 Rosé is selected in honor of Jean-Charles' sister, Nathalie's favorite number and her favorite region to visit to inspire and energize her free-spirit, the Côte de Provence! Our selection was made in the area around the Montagne Sainte Victoire, a magnificent limestone mountain ridge located east of the town of Aix-en-Provence and celebrated in the paintings of Cézanne. The vines cover the slopes of the Arc Valley and are influenced by a continental climate, protected to the south from maritime effects by the Aurélien Mountains and the Sainte Baume Massif. The stony well-drained soil, in addition to a cooler climate, yield livelier, better-structured wines with exceptional balance.

The N° 5 is Brilliant, rose-petal pink in color with purple nuances. The nose is delicate with scents of red berries, citrus and spicy white blossoms. Soft and delectable on the palate, with floral notes and flavors of white fruit, boasts remarkable balance and a fresh finish.

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

**Please note that this is an imported wine and cannot legally be shipped to GA, IA, IL, IN, LA, ME, MI, MO, MT, VA and WV
*These wines are only available through your wine Ambassador

CHEF'S CORNER: FOOD & WINE

CRANBERRY PECAN QUINOA STUFFED ACORN SQUASH WITH GOAT CHEESE CREMA



Ingredients:

Acorn squash:

- 2 medium acorn squash, cut in half and seeds removed
- 4 tsp virgin melted coconut oil
- 2 Tbls brown sugar
- Cinnamon

Quinoa:

- 1/2 C uncooked quinoa
- 1 1/4 C water
- 2 sprigs of fresh thyme leaves
- 1 tsp virgin coconut oil

- 1/2 C freshly squeezed orange juice
- 1/2 tsp honey
- 1/4 tsp turmeric
- 1/4 tsp salt
- 1/2 C dried cranberries
- 1/2 C pecan halves

Goat cheese crema:

- 2 ounces goat cheese crumbles
- 1 tsp honey
- 1/2 tsp apple cider vinegar
- 2-3 Tbls water

Instructions:

Preheat oven to 350° F. Line a large baking sheet with parchment paper.

Add 1 tsp of coconut oil and 1/2 Tbls brown sugar to each squash half; use your hands to rub into the flesh of the squash, even on the top (but not on the skin). Sprinkle each squash half with a little bit of cinnamon. Place flesh side down on baking sheet and roast in the oven for 45 minutes to 1 hour or until squash is just fork tender.

While the squash roasts, you can make the quinoa. Add quinoa, water and thyme leaves to a large pot and place over medium high heat. Bring to a boil, then cover, reduce heat to low and cook for exactly 15 minutes. After 15 minutes, remove from heat and fluff quinoa with a fork.

Next stir in coconut oil, orange juice, honey and turmeric and stir to combine. Fold in dried cranberries and pecans.

Once acorn squash is done roasting, evenly stuff each squash with quinoa. Bake for an additional 10 minutes.

While the squash is baking again, make the goat cheese drizzle: Add goat cheese, honey, apple cider vinegar and water to a blender and blend until smooth and creamy. Drizzle evenly over each squash half. Serves 4, (1/2 squash each).

Pairs well with: 2017 Raymond Signature Collection Chardonnay,
2018 JCB N° 5 or 2017 DeLoach Anderson Valley Pinot Noir.

Harvest Update

WITH TAYLOR ADUBI
GROWER RELATIONS REPRESENTATIVE



As the 2019 harvest comes to a close, we reflect on another idyllic growing season in Sonoma County. Heavy, late rains this spring replenished the soils with needed moisture. These cold spring rain events also put the season on a late trajectory, similar to what we saw in 2018. Despite the late start, consistently warm summer temperatures kept the fruit developing at a nice pace.

August and September were both relatively mild, but warm enough for the vines to continue accumulating sugar. We took the big dive into harvest the second week of September with Pinot Noir and Chardonnay picks. A few weeks later, Zinfandel, Merlot, and Petit Verdot grapes started making their transition to wine in our cellar.

Early October brought hot days and very cold nights to the region, perfect for ripening Cabernets and other red varieties while maintaining acidity. Luckily, the power outages in mid-October did not stop us from picking grapes and making wine! Our team had generators in place before the blackouts to keep the winery in production. Shortly following the blackouts, there were some evening frost events.

Fall frosts are not typical of our winegrowing regions; but they were only a threat to the very coldest and lowest vineyard locations. The 2019 wines are now finishing fermentation or going into barrels for ageing. The vintage will be remembered as a romantic one, likely to deliver vivacious and sophisticated wines.



HOLIDAY GIFTING: NOT JUST FOR FRIENDS & FAMILY



Shopping for gifts was once a purely and personal matter, another item on the holiday to-do list, for which resources like our Boisset Collection Gift Gallery were designed. However, more and more businesses and organizations are getting on the gifting bandwagon as well nowadays. Whether the ultimate goal is to increase customer satisfaction, to build brand loyalty, to foster stronger ties with donors or volunteers, or even simply to improve employee retention, the professional world has embraced the idea of gifting. In particular, companies are increasingly looking for thoughtful and tangible items that align with the giver's message, values and vision, and that can ideally also reinforce their brand.

A well thought-out gesture has always gone a long way in building a strong bond between any two parties. Indeed, gifts play a symbolic role in most cultures worldwide as demonstrations of respect and goodwill. Presenting clients, supporters or colleagues with something special on a meaningful day, something that explicitly recognizes and rewards their worth, doesn't just instill a sense of pride and gratitude, it helps to keep them highly motivated and encourages them to hold their benefactor in high esteem.

At Boisset, we offer a sophisticated suite of gifting solutions that aim to meet all needs, big and small - from elegant gift boxes and collectible wines, to branded lifestyle accessories and even custom labeled wines featuring your own artwork, message or branding, we have you covered. Visit my.boissetcollection.com/shop/corporate-gifts or contact your Boisset Ambassador to learn more.

PERSONALIZED GIFTS CUSTOM LABELS BRIGHTEN HOLIDAY SPIRITS



MAKE OUR WINES YOUR OWN.

Create personalized bottles by adding your photo, message or logo to a case of Boisset Collection premium wine. Choose from different varieties and designs, or create your own. Perfect for the holidays, special occasions, corporate gifts or celebrations.

Create your wine in three simple steps: select your wine; create your label and then enjoy! Contact your Ambassador for more information. Please allow 2-3 weeks for processing and delivery. Members receive 20% discount on all Custom Label Orders.

Complimentary shipping with all orders over \$750. Please contact 855-233-5155 OR customer@boisset.com with any questions about Custom Label orders.

2019 End of Year Member Events

COME JOIN OUR HOLIDAY OPEN HOUSES:

Tis the season to celebrate with good food and wine! In the spirit of giving, we are accepting donations for the Toys for Tots national toy drive. *Bring an unwrapped new toy and receive an additional 10% savings on wine purchases.* The more the merrier, so bring your family and friends too! This event is complimentary for Wine Society Members and up to 3 guests. Reservations are appreciated.

\$25 per person for non-members.

DELOACH VINEYARDS HOLIDAY OPEN HOUSE:

Saturday, December 7 | 4pm to 7pm

RSVP to membership@deloachvineyards.com or 707-755-3300

WATTLE CREEK HOLIDAY OPEN HOUSE: Saturday, December 7 | 2pm-5pm

RSVP to membership@wattlecreek.com or 415-359-1206

BUENA VISTA WINERY HOLIDAY OPEN HOUSE: Sunday, December 8 | 11am - 4pm

RSVP to membership@buenavistawinery.com or 800-325-2764

RAYMOND VINEYARDS HOLIDAY OPEN HOUSE: Sunday, December 8 | 11am - 4pm

RSVP to membership@raymondvineyards.com or 707-963-3141

1881 NAPA HOLIDAY OPEN HOUSE: Saturday, December 14 | 2pm-5pm

Tree lighting at 5pm. RSVP to customerservice@1881napa.com or 707-948-609



2019 Events:

STAND UP COMEDY SERIES WITH STEVE BRUNER | NOV 15 & DEC 20, 2019

BUENA VISTA WINERY

2020 Events:

YOUNTVILLE ANNIVERSARY | FEBRUARY 1 2020 | JCB

CRAB FEAST | FEBRUARY 15 2020 | BUENA VISTA WINERY

VALENTINE'S DAY DINNER | FEBRUARY 16 2020 | RAYMOND VINEYARDS

VINE TO BOTTLE DINNER | FEBRUARY 29 2020 | DE LOACH VINEYARDS

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.

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

SPARKLING	RETAIL	MEMBER
2016 LVE Legend Vineyard Exclusive Sparkling Blanc de Blancs, Napa 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
JCB No. 69 Sparkling Pinot Noir**	\$28.00	\$22.40

ROSÉ & OTHER WHITES

2018 DeLoach Pinot Gris, Sonoma County*	\$32.00	\$25.60
2018 DeLoach Rosé of Pinot Noir, Sonoma Coast*	\$28.00	\$22.40
2018 Frenchie Betsy Ross White Wine, North Coast	\$30.00	\$24.00
2018 JCB No. 5 Rosé, Côtes de Provence**	\$25.00	\$20.00
2018 Raymond Sauvignon Blanc, North Coast*	\$26.00	\$20.80
2017 Wattle Creek Rosé, California*	\$18.00	\$14.40

CHARDONNAY

2018 Buena Vista, Sonoma County*	\$28.00	\$22.40
2016 DeLoach Estate, Russian River Valley	\$58.00	\$46.40
2017 DeLoach OFS, Russian River Valley	\$32.00	\$25.60
2016 JCB No. 76, Napa Valley	\$76.00	\$60.80
2017 LVE Legend Vineyard Exclusive, Carneros	\$45.00	\$36.00
2017 Raymond Signature, Napa Valley*	\$40.00	\$32.00
2017 Raymond Generations, Napa Valley	\$60.00	\$48.00

PINOT NOIR

2014 Buena Vista Private Reserve, Sonoma County	\$68.00	\$54.40
2016 Buena Vista, Carneros	\$25.00	\$20.00
2014 DeLoach Maboroshi Vineyard, Russian River Valley	\$65.00	\$52.00
2016 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2017 DeLoach, Anderson Valley*	\$50.00	\$40.00
2017 JCB No. 12, Sonoma County*	\$40.00	\$32.00

RED BLENDS

2017 Buena Vista The Countess, Sonoma County*	\$25.00	\$20.00
2017 Buena Vista The Sheriff, Sonoma County	\$45.00	\$36.00
2014 Frenchie Frenchington, North Coast*	\$35.00	\$28.00
2016 JCB Passion, Napa Valley	\$85.00	\$68.00
2016 LVE Legend Vineyard Exclusive, Napa Valley	\$50.00	\$40.00
2016 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42.00	\$33.60

CABERNET SAUVIGNON

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 District Collection, Napa Valley*	\$85.00	\$68.00
2015 Wattle Creek, Alexander Valley	\$54.00	\$43.20

ZINFANDEL, MERLOT, SYRAH & PETITE SIRAH

2016 Buena Vista Zinfandel, Alexander Valley*	\$50.00	\$40.00
2017 Buena Vista The Deputy Petite Sirah, California*	\$30.00	\$24.00
2016 DeLoach Saitone Zinfandel, Russian River Valley	\$45.00	\$36.00
2017 DeLoach Syrah, Russian River Valley*	\$32.00	\$25.60
2017 Raymond Exclusive Selection Zinfandel, Napa Valley*	\$50.00	\$40.00
2014 Raymond District Collection Merlot, Rutherford	\$75.00	\$60.00
2016 Wattle Creek Merlot, Dry Creek Valley	\$38.00	\$30.40

DESSERT WINE

2014 DeLoach Late Harvest Gewürztraminer, Sonoma Valley	\$30.00	\$24.00
JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$25.00	\$20.00



BOISSET COLLECTION

849 ZINFANDEL LANE, ST HELENA, CA 94574

855-233-5155

CUSTOMERCARE@BOISSET.COM

MY.BOISSETCOLLECTION.COM

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