



**BOISSET**  
WINE SOCIETY

*Live the unexpected.*

SEPTEMBER 2019



# September Featured WINE SOCIETY WINES

## WATTLE CREEK 2016 CABERNET SAUVIGNON/SHIRAZ, ALEXANDER VALLEY - NEW VINTAGE RELEASE!



The grapes were hand-picked, sorted and fermented warm, with multiple pump overs per day for color and tannin extraction. The wine was drained early, without extended maceration, preserving boosted fruit character. The varietals were vinified separately, aging in French oak barrels for approximately 21 months to mellow and soften the palate, and optimally integrate the oak. The Cabernet Sauvignon and Shiraz barrels were then hand selected for the final blend to optimally balance power, fruit, spice and structure. After blending, the wine aged for another month in barrel to fully integrate before bottling. A blend of classic Alexander Valley varietals, this wine offers a highlight of complex flavors, enticing aromas and incredible richness. The velvety tannins of the Cabernet Sauvignon are perfectly balanced with the dark fruit and subtle spice brought by the Shiraz, and the small amount of Petite Sirah brings forth earthy flavors that all lead to a lavishly long finish.

RETAIL PRICE \$42.00 | MEMBER PRICE \$33.60 | REORDER PRICE \$29.40

## BUENA VISTA 2017 THE DEPUTY PETITE SIRAH, CALIFORNIA\* - NEW RELEASE!

It is our founders' legacy that inspired this wine and the work of sheriffs everywhere that we honor with its release. We are proud to bring you this delicious 2017 The Deputy Petite Sirah - Boisset Collection Ambassador exclusive crafted by Jean-Charles and our Buena Vista winemaking team. The Deputy Petite Sirah is a deep ruby red in the glass and is bursting open with aromas of dried figs, apricot and blackberry. On the palate, this wine features flavors of baked mixed berry cobbler, blackberry jam and a touch of allspice. Round tannins with a richly textured mouthfeel and well-balanced acid lead to a long, lingering finish. Pairs well with grilled spiced lamb chops, hearty beef stew w/garden vegetables and Hungarian goulash.

RETAIL PRICE \$30.00 | MEMBER PRICE \$24.00 | REORDER PRICE \$21.00



## DELOACH 2016 STUBBS VINEYARD CHARDONNAY NEW VINTAGE RELEASE!



With the Pacific Ocean to the west and the San Francisco Bay to the east, Marin County is one of the coolest AVAs in California. The winter temperatures are typically warmer than Napa and Sonoma because of the surrounding bodies of water and its heavy precipitation. While bud break is accelerated, the cool spring and summer seasons lead to long hang times. This longer growing season lends itself to high quality wines with balance, natural acidity and lower alcohol levels. Our 2016 Stubbs Vineyard Chardonnay opens with a bright nose of white peach, nectarines and lime zest. Rich flavors of toasted lemon curd and hazelnut with a hint of soft spice coat the palate. This full-bodied Chardonnay offers a concentrated core and lingering finish, making it a perfect pairing to dishes like layered paella or chicken alfredo.

RETAIL PRICE \$52.00 | MEMBER PRICE \$41.60 | REORDER PRICE \$36.40

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

## CHEF'S CORNER: FOOD & WINE

### MERLOT-POACHED PEARS WITH VANILLA & CINNAMON



#### Ingredients:

- 750ml bottle of any Boisset Collection Merlot
- 200g golden caster sugar (1 C)
- 2 cinnamon sticks, snapped in half
- 1 vanilla pod, halved lengthways then halved across to make 4 strips

#### Preparation:

Tip the wine, sugar, cinnamon and vanilla into a deep medium pan and heat gently until the sugar dissolves. Add the pears, making sure they are fully covered by the wine, and then simmer for 30 minutes until they are just tender. If the pears are very ripe, they may be ready in 20 mins. Can be made up to 2 days ahead - leave the pears in the syrup in the fridge until you're ready to finish the recipe.

Remove the pears from the pan with a slotted spoon and boil the syrup for 30 mins to reduce it and make it more syrupy. Cool, and then chill for up to 2 days. Remove from the fridge 1 hour before serving.

## RAYMOND VINEYARDS 2016 DISTRICT COLLECTION MERLOT, RUTHERFORD - NEW VINTAGE RELEASE!

Grapes for the Rutherford Merlot are picked from one block on our Rutherford estate vineyard which is farmed according to Biodynamic® and organic principals. The wine aged in 33% new French oak barrels for 18-19 months before being bottled unfiltered and unfiltered. This beautiful Merlot opens with luscious aromas of dark fruits complemented by hints of dark chocolate and spice. On the palate, rich flavors of blackberry, plum and espresso lead to a medium to full mouthfeel. This well-balanced wine features dusty yet structured tannins and a long, satisfying finish.

RETAIL PRICE \$75.00 | MEMBER PRICE \$60.00 | REORDER PRICE \$52.50



# HARVEST UPDATE 2019

FEATURING STEPHANIE PUTNAM, RAYMOND WINEMAKER

Harvest is here and we are so thrilled to begin the preparations for the 2019 vintage at Raymond Vineyards. We are already running a week ahead of the 2018 growing year and the crop is looking exceptional. In spite of later rains towards the end of May, veraison still began right on schedule at our Rutherford estate at the end of July. We experienced warmer nights this year compared to last; and are looking forward to bringing in a healthy sized crop. As I write this, a beautiful vintage is heading our way, starting with grapes for sparkling wine.

In July, in preparation for harvest, my team and I embarked on a weeklong trip to the Landes Forest just above Bordeaux, France. There we visited the site of a well-renowned cooperage, known for producing some of the finest barrels in the world. As a winemaker, it was a significant experience for me to go straight to the source to ensure our finest grapes are being paired well with these premium barrels. Seeing the step by step process in person was crucial to our upcoming vintages. The trees pictured below are used for barrel production. Once they reach the mature age of 120 years old, they are cut into staves, slats of wood used in barrel production. The staves are then carefully aged once again, typically for two years, to desiccate and season them, alleviating the wood of its rough and coarser tannins. After aging, the barrels are toasted, placed over a bending fire, and formed into the barrels we use today to help us in creating the fine wines you have come to enjoy.



**We are excited to release our 2016 Rutherford Merlot this September!**

Grapes for the Rutherford Merlot are picked from one block on our Rutherford estate vineyard which is farmed according to Biodynamic® and organic principals. The vineyard is known for gravelly alluvial fan soils with good drainage, creating more intense flavors in the wine. The vines in this block were picked according to their location, which faces the morning sun and provides a cooler environment for the vines lending fully balanced wines with exceptional texture and characteristics of the terroir.

# HARVEST UPDATE 2019 CONTINUED...

FEATURING SOPHIE DRUCKER, WINEGROWER



September marks the beginning of harvest, a chaotic time of year when the valley springs into action. Vineyard and winery teams will dedicate the next two months to the picking and crushing of meticulously grown fruit. These grapes are the culmination of Mother Nature's seasonal expression and the hard work of many hands that tended those vines from pruning in January to the final snip, pulling each cluster carefully from the vine. Our vineyard crews start

harvesting in the middle of the night so that the grapes arrive to the crush pad of the winery first thing in the morning, cold and ready to be sorted.

Picking decisions are made based on tasting the grapes in the vineyard and simple analysis of juice chemistry. These maturity samples are pulled from the vineyard regularly and our lab tests them for sugar, acid and pH levels. The combination of these three levels indicates ripeness and balance and can be a good indicator for our winemakers that blocks are approaching an ideal pick date, signaling them to head out for some grape tasting.



Once a block has been picked, we offer the vines a deep drink of water to help alleviate some of the stress of a long season. This helps them give a final push to move carbohydrates from their leaves to their roots and other permanent structures in preparation for winter dormancy and in anticipation of another beautiful vintage.

## RAYMOND VINEYARDS 2017 GENERATIONS CHARDONNAY, NAPA VALLEY - NEW VINTAGE RELEASE!

The grapes for the Generations Chardonnay come from our estate vineyards in Jameson Canyon located at the southern end of Napa Valley and also from a vineyard over 1,400 feet in elevation in the Atlas Peak appellation. The wine was aged for 15 months in 58% new French oak, and is aged sur-lie for a creamy texture and broader mouthfeel before being bottled unfiltered.

Our 2017 Generations Chardonnay opens with bright aromas of grapefruit, mango and lemon tart. A rich and creamy palate leads to flavors of warm caramel, nutmeg and a touch of toasted bread. This is a medium to full bodied wine that features a plush mouthfeel, well balanced, fresh acidity and nicely integrated oak.

RETAIL PRICE \$60.00 | MEMBER PRICE \$48.00 | REORDER PRICE \$42.00



# 2019 Member Events

## JOIN US FOR OUR 7TH ANNUAL BUBBLES & OYSTERS EVENT



SATURDAY, OCTOBER 12, 2019  
2:00PM TO 4:00PM AT  
DELOACH VINEYARDS  
Relax outdoors at DeLoach Vineyards while enjoying fresh oysters paired with our delicious JCB bubbles and DeLoach Vineyards wines.

This is a Member exclusive event and tickets are \$50 per person | \$35 per person for JCB Collector Members.

RSVP to customerservice@deloachvineyards.com or call 707.755.3300

## Save the Dates!

**ALCHEMY OF THE SENSES DINNER & OPEN HOUSE**  
SEPTEMBER 13 & 14, 2019 | CHICAGO, IL

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

**HARVEST LUNCH** | SEPTEMBER 21, 2019 | DELOACH VINEYARDS

**CRUSH BRUNCH** | SEPTEMBER 22, 2019 | BUENA VISTA WINERY

**ALCHEMY OF THE SENSES DINNER & OPEN HOUSE**  
SEPTEMBER 27 & 28, 2019 | MANHATTAN, NY

**WINEMAKING MEMBER BLEND OFF** | OCTOBER 5, 2019 | RAYMOND VINEYARDS

**ALCHEMY OF THE SENSES DINNER** | OCTOBER 11 & 12, 2019 | MIAMI, FL

**ALCHEMY OF THE SENSES DINNER** | OCTOBER 18 & 19, 2019 | HOUSTON, TX

**ALCHEMY OF THE SENSES DINNER** | OCTOBER 25 & 26, 2019 | DALLAS, TX

**HARVEST & HALLOWEEN MASQUERADE BALL**  
OCTOBER 29, 2019 | BUENA VISTA WINERY

**STELLAR CELLAR FRIENDS & FAMILY SALE** | NOV 2 & 3, 2019 | RAYMOND VINEYARDS, BUENA VISTA WINERY & DELOACH VINEYARDS

**STAND UP COMEDY SERIES WITH STEVE BRUNER**  
NOVEMBER 5 & DECEMBER 20, 2019 | BUENA VISTA WINERY

**HOLIDAY OPEN HOUSE** | DECEMBER 7, 2019 | DELOACH VINEYARDS

**HOLIDAY OPEN HOUSE** | DECEMBER 8, 2019 | RAYMOND VINEYARDS & BUENA VISTA WINERY

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, IL, MI, MT, VA, IA, LA, MO or 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

ROSÉ & OTHER WHITES	RETAIL	MEMBER
2018 Buena Vista Pinot Gris, Sonoma Valley	\$28.00	\$22.40
2018 Buena Vista Albariño, Lake County	\$42.00	\$33.60
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	RETAIL	MEMBER
2018 Buena Vista, Sonoma County*	\$28.00	\$22.40
2016 DeLoach Estate, Russian River Valley	\$58.00	\$46.40
2016 DeLoach Stubbs Vineyard, Marin County	\$52.00	\$41.60
2016 Jean-Claude Boisset Bourgogne Les Ursulines, France**	\$25.00	\$20.00
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	RETAIL	MEMBER
2014 Buena Vista Private Reserve, Sonoma County	\$68.00	\$54.40
2016 Buena Vista, Carneros	\$25.00	\$20.00
2015 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2017 DeLoach, Anderson Valley*	\$50.00	\$40.00
2017 DeLoach OFS, Russian River Valley	\$40.00	\$32.00
2017 JCB No. 12, Sonoma County*	\$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 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	RETAIL	MEMBER
2015 Buena Vista Private Reserve, Sonoma County	\$75.00	\$60.00
2015 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
2016 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
2013 Wattle Creek, Alexander Valley	\$48.00	\$36.40

ZINFANDEL, MERLOT, GRENACHE & PETITE SIRAH	RETAIL	MEMBER
2016 Buena Vista Zinfandel, Alexander Valley*	\$50.00	\$40.00
2017 Buena Vista The Deputy Petite Sirah, California*	\$30.00	\$24.00
2017 Raymond Exclusive Selection Zinfandel, Napa Valley*	\$50.00	40.00
2016 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
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



**BOISSET COLLECTION**

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**BOISSET WINE SOCIETY – SEPTEMBER 2019**

**NWLLT0919**