



**SPRING 2020**

April, May, June

SPRING 2020:

## FEATURED WINE SOCIETY SELECTIONS



### FOREVERNESS WINES

Foreverness is a collection of wines from the Napa Valley that celebrate life's most precious moments and milestones. What better way to observe these special occasions than with an elegant wine presented in handcrafted packaging. To add a special sparkle to these moments, each bottle is adorned with a premium crystal from Swarovski®, a brand known for the finest precision-cut crystals since 1895. Let Foreverness ensure your moments shine with brilliance forever!



#### FOREVERNESS 2016 CABERNET SAUVIGNON, NAPA VALLEY\*

The Cabernet Sauvignon from Rutherford and St. Helena comprises 80% of the blend, bringing structure and power; Petit Verdot from southern Napa imparts great texture; Syrah from Conn Valley brings out the sweetness in the tannins; and Cabernet Franc from St. Helena lends great finesse. The grapes were on the skins for 34 days with an extended maceration before pressing straight to barrel. Aged in barrel for 21 months in Demptos and Seguin Moreau, 21% new French oak.

This 2016 Napa Valley Cabernet Sauvignon opens up with fresh aromas of red berries and white pepper. Flavors of blueberry, candied violet and tar dance on the palate. This beautifully balanced wine is medium bodied with a long finish and as bold as your eternal love. Pairs well with romantic getaways and proposals. Cheers!

RETAIL PRICE \$75.00 | MEMBER PRICE \$60.00

#### FOREVERNESS 2016 BLANC DE BLANCS, NAPA VALLEY\*

The Chardonnay comprising the 2016 Sparkling Brut Blanc de Blancs comes from a single vineyard in south Napa. Winds flow through, bringing a cooling influence from the nearby Pacific Ocean and provide a long, cool growing season, highlighting the grape's natural acidity. The sparkling is aged on the lees for 16 months.

This 2016 Brut Blanc de Blancs is bright and fresh - opening with floral and orange zest notes. Papaya and cream puff dance on the palate, accented by toasted almonds and brioche. This beautifully balanced wine has a long finish with essence of tangerine. Pairs well with weddings, engagements and anniversaries. Cheers!

RETAIL PRICE \$75.00 | MEMBER PRICE \$60.00



## INTERVIEW WITH A WINEMAKER | SPRING 2020

FEATURING DIRECTOR OF WINEMAKING STEPHANIE PUTNAM



Stephanie Putnam helping to rip out the old Sauvignon Blanc vines - Bartolucci Vineyard

### What happens in the Lab and Cellar during April, May and June?

Right now until April or May, the young reds are finishing up malolactic fermentation which is a secondary fermentation happening in the barrel. That's when you take the crisper acid and convert it to a softer acid. From malacotic acid, which is what you get in apples, to lactic acid, which you get in milk. So it's a crisper, softer

acid which happens in all red wines. As the wines finish in barrel the more racking we do of all the young red wines during those primary lees, which gives them a little bit of oxygen before sending them back down to barrel again. Red wines go to barrel immediately after press where they do their secondary malolactic fermentation from February until April or May. A lot of times we need to wait for the weather to warm up for the wines to finish as the bacteria is temperature sensitive.

*When it gets too cold, the bacteria can be like Goldilocks, "This ones too cold, this one has too much acid, this one is too hot, I don't like these conditions".*

But when it gets to be in the mid 60's, the wine temperature increases and then fermentation will actually happen pretty easily. When it warms up around the end of Spring, the wines will finish ML which is also true for a lot of the whites and those that we selectively choose to go through Malolactic, much like our Generations Chardonnay.

### What is going on in the Vineyards during Spring?

We purchased the Bartolucci Vineyard back in 2017 and after the Harvest of 2019 we pulled out half of the Sauvignon Blanc vines of the 30 acre block. In April or May, the soil should hopefully dry out enough for us to begin to do last minute soil prep and staking of the vineyard, putting the trellising system up and planting. Replanting 30 acres is a big deal and they let me drive one of the D8's to help with the ripping up of the vineyards. The goal is to have the replanting done by June or July. Ideally you want to get things into the ground before it gets too hot. We will be planting predominately Cabernet Sauvignon and Petit Verdot. We will also be working on the established vineyards just doing a lot of suckering during Spring months.



### SPRING GARDENING

FEATURING JOE PAPPENDICK,  
DIRECTOR OF LANDSCAPING

For the gardener in spring nature takes the wheel and delivers a cascade of beautiful blooms from early February till late May. Fruit trees flower, California natives blossom, bulbs explode in color; young bright foliage emerges, each week a different plant competes for attention with a phenomenal display. A successful spring garden started back in fall. As the first frost fell, we planted narcissus and tulips. We pruned fruit trees and vines on the cold, dry days of January. Fava beans, garlic, carrots, daikon, kale and chard sown in October have all overwintered wonderfully and are now a treat.

In spring with the start of the year the fresh greens are welcomed and the frosts of winter leave them tender and sweet. The California native plants that surround the garden go dormant in the dry summer; by fall they look tired as they hold on for rain, I defend them with their promise of spring glory. Currently everyone gawks at the fuchsia display of redbud, the rich blue of ceanothus, the gold of the California poppies, and purples and pinks in the magnolias.

Surrounded by spring wonders, the garden tasks prepare for summer with a few spring treats on the side. Radishes, arugula, and mustard greens grow quick, in 45 days they can be harvested. Seeds for them can be planted during dry spells to make for a nice salad. Once they are harvested there is still time for planting the main summer crops of tomatoes, peppers, squash, and melons.



Peas, fennel, onions, broccoli, cabbage and beets and carrots take longer to mature, requiring careful planning with the rotation of the summer crops. They are planted in early spring in beds that are not programmed for summer crops. They are ready to harvest in June when the summer crops are still developing, and allowing for a constant supply of vegetables.

The day length grows a little bit with each day, the cold layers of winter are slowly cast away, the air smells sweet, and the garden is filled with hope and promise enjoying the spring.

### SPRING PEA RAVIOLI

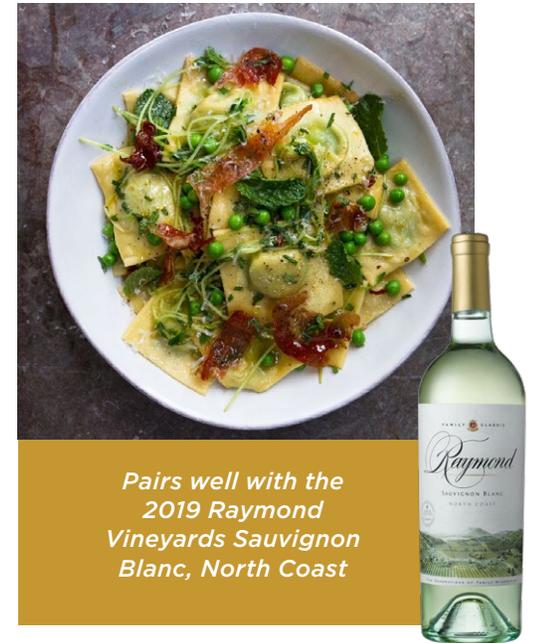
WITH PROSCIUTTO AND PEA SHOOTS

#### For the Ravioli

- 2 C fresh peas, or frozen defrosted
- 1/2 C grated parmesan
- 1/2 C ricotta
- 2 tsp. lemon zest
- 2 Tbsp. minced mint
- 1 clove garlic
- Kosher salt and freshly ground black pepper, to taste
- 2 Tbsp. olive oil
- Food Processor Pasta Dough

#### For Serving

- 2 Tbsp. unsalted butter
- 4 slices prosciutto
- 1/2 C fresh peas, or frozen defrosted
- 3/4 C pea shoots
- 1 tsp. lemon, zested and juiced
- 2 Tbsp. minced mint
- Grated parmesan, for serving



Pairs well with the  
2019 Raymond  
Vineyards Sauvignon  
Blanc, North Coast

#### Instructions:

**1.** Make the filling: Pulse peas, parmesan, ricotta, zest, mint, garlic, salt, and pepper in a food processor; with the motor running, slowly drizzle in olive oil until smooth. Refrigerate filling until ready to use.

**2.** On a lightly floured surface, divide Pasta Dough into 4 balls. On a lightly floured surface and working with 1 disk of dough at a time, roll dough into an 8"-long oval; dust on both sides with flour. Using a pasta machine, pass dough through machine twice, using the widest setting. Using the next narrower setting, pass dough through machine twice more. Continue to roll dough, setting the rollers to the next narrower setting, until dough is 1/16" thick. With a long side facing you, place 2 tsp. mounds of filling along middle of dough, spacing the mounds about 1" apart. Brush dough with water. Take another sheet of pasta and lay it over the other sheet of pasta and mounds of filling; press dough to seal, squeezing out air pockets around filling. Using a pastry cutter or knife, cut out ravioli; transfer to a parchment paper-lined baking sheet. Repeat with remaining dough and filling. Leave ravioli at room temperature for 1 hour to dry.

**3.** Bring a large pot of salted water to a boil. Cook ravioli until al dente, 4-5 minutes. Meanwhile, melt butter in a 12" skillet over medium-high. Add prosciutto and cook until crisp, 3 minutes. Add peas and pea shoots 1-2 minutes more. Using a slotted spoon, transfer ravioli to skillet, along with 1/2 cup cooking water, zest, juice, salt, and pepper; toss to combine. Transfer ravioli to a serving platter; garnish with mint and parmesan.

## MEMBER EVENTS

### VIRTUAL JCB WINE TASTINGS

HOSTED BY JEAN CHARLES BOISSET

Jean-Charles will be leading the first of his 2020 LIVE virtual tastings for the Ambassador program in June, so you can experience the true spirit of the most highly sought after JCB Wines! As a Wine Society member you have the opportunity to purchase this luxury-tier tasting experience of premier JCB Collector wines which offers a one-time discounted price on top-of-the-line and "no discount" wines, as well as the opportunity to "meet" Jean-Charles himself!



We invite you to pull a cork and taste along or just pull up a chair and enjoy the ride. Invite your friends to join in so that, one day and one wine at a time, we can help each other make meaningful use of our home-bound downtime with shared experiences. Come to connect and engage, to learn and to laugh, and best of all to de-stress and shake off the cares of the day.

### JCB VIRTUAL TASTING CALENDAR, 2020

#### SAVE THE DATES

- June 19th
- August 28th
- October 23rd
- December 11th

Contact your Ambassador to see how you can purchase a flight to HOST a tasting and how to get involved with our Virtual Tastings. Or contact [membership@boisset.com](mailto:membership@boisset.com).

## BOISSET WINE SOCIETY CURRENT FEATURED WINES

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

\*\*This is an imported wine and cannot legally be shipped to GA, IA, IL, IN, LA, ME, MI, MO, MT, SD, VA, or WV

### SPARKLING

	RETAIL	MEMBER
2016 Foreverness Blanc de Blanc, Napa Valley	\$75.00	\$60.00
Haute Couture French Bubbles Limited Edition**	\$32.00	\$25.60
2016 JCB No. 24 Sparkling Brut, Carneros*	\$60.00	\$48.00

### 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
2019 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
2017 Buena Vista Private Reserve, Sonoma County	\$55.00	\$44.00
2017 DeLoach Estate, Russian River Valley	\$58.00	\$46.40
2017 Foreverness, Napa Valley	\$60.00	\$48.00
2017 JCB No 81, Sonoma Coast	\$52.00	\$41.60
2017 LVE Legend Vineyard Exclusive, Carneros	\$45.00	\$36.00
2018 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
2017 DeLoach, Anderson Valley*	\$50.00	\$40.00
2014 DeLoach Pennacchio Vineyard, Russian River Valley	\$65.00	\$52.00
2016 DeLoach Estate, Russian River Valley	\$72.00	\$56.00
2018 JCB No. 12, Sonoma County*	\$40.00	\$32.00

### RED BLENDS

2018 Buena Vista The Countess, Sonoma County*	\$25.00	\$20.00
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
2015 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42.00	\$33.60

### CABERNET SAUVIGNON

2016 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00
2017 Frenchie Napoleon, Napa Valley	\$45.00	\$36.00
2016 Foreverness, Napa Valley	\$75.00	\$60.00
2017 Raymond Signature Collection, Napa Valley*	\$58.00	\$46.40
2018 Raymond Family Classic, North Coast*	\$28.00	\$22.40
2015 Wattle Creek, Alexander Valley	\$54.00	\$43.20

### ZINFANDEL, MERLOT, SYRAH & PETITE SIRAH

2016 Buena Vista Zinfandel, Alexander Valley*	\$50.00	\$40.00
2018 Buena Vista The Deputy Petite Sirah, California*	\$28.00	\$22.40
2017 DeLoach Syrah, Russian River Valley*	\$32.00	\$25.60
2017 Raymond Exclusive Selection Zinfandel, Napa Valley*	\$50.00	\$40.00
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

CONTACT YOUR AMBASSADOR OR THE BOISSET WINE SOCIETY WITH YOUR ORDER  
855-233-5155 OR [MEMBERSHIP@BOISSET.COM](mailto:MEMBERSHIP@BOISSET.COM)



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BOISSET WINE SOCIETY - SPRING 2020

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