



BOISSET  
WINE SOCIETY



SPRING 2021  
APRIL - MAY - JUNE

SPRING RELEASE 2021 | FEATURED WINES:

## SPRING INTO PINOT NOIRS

### DE LOACH 2020 ROSE OF PINOT NOIR, SONOMA COAST\*



At DeLoach Vineyards, we strive to produce distinctive wines that spotlight unique terroirs in a socially and environmentally responsible way, practice sustainable viticulture and utilize minimally intrusive winemaking techniques. The grapes for our 2020 Rosé of Pinot Noir were carefully chosen from cool, fog-influenced vineyards sustainably farmed in the Sonoma Coast AVA.

Enticing aromas of strawberry, raspberry and rose petal waft from the glass in this 2020 Rosé of Pinot Noir. Juicy flavors continue through to the palate and are complemented by notes of red cherries and orange blossom. This is a crisp wine with bright acidity and a refreshing finish.

RETAIL PRICE \$28<sup>00</sup> | MEMBER PRICE \$22<sup>40</sup>

### JCB 2019 NO.12 PINOT NOIR, SONOMA COUNTY\*

*(new vintage release)*



**CONVIVIAL, INSPIRING, AMOROUS.** JCB N° 12 represents the number of guests Jean-Charles has discovered to be the perfect size for a dinner party. It ensures many adventurous stories, tantalizing conversation and intriguing revelations about one another!

This 2019 vintage, Sonoma County wine, hails from both the Russian River Valley and the Sonoma Coast. Spending 10 months in 20% new French Oak this Pinot Noir is rich garnet in color and opens up with aromas of plum, blueberry, cocoa and a hint of vanilla. Flavors of blackberry, red cherry and a touch of spice are plush upon the palate, offering a rich and silky mouthfeel.

RETAIL PRICE \$42<sup>00</sup> | MEMBER PRICE \$33<sup>60</sup>  
*(Currently available in our Custom Label Program)*

### DE LOACH 2019 STUBBS VINEYARD PINOT NOIR, MARIN COUNTY\*



Stubbs Vineyard is located in a narrow valley that is divided by a seasonal creek that helps drain the area of cold air during the frost season. This is very important as the vineyard is usually very early to bud out and late to ripen, as it is one of the vineyard sites closest to the cold Tomales Bay.

The soils are a mix of alluvial deposits and decomposed sandstone, with variable drainage depending upon location in regards to the creek. The long growing season combined with cool climate leads to mixture of dark fruit, spice and floral elements with flavor ripeness occurring at fairly low brix and high acidity.

RETAIL PRICE \$55<sup>00</sup> | MEMBER PRICE \$44<sup>00</sup>

\*The Curated Collection, are small-lot wines chosen by Jean-Charles Boisset exclusively for the Boisset Ambassador program. These limited-edition wines are produced in quantities of 500 or fewer cases and are exclusively offered through our Boisset Collection Ambassadors.

FEATURED:

## LEGEND VINEYARD

### EXCLUSIVE WINES, BY JOHN LEGEND

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 renowned Raymond Vineyards. Legend Vineyard Exclusive was a dream long in the making. As with his music, John searched for the right collaborator, a vineyard whose pursuit of the perfect blend and standards of excellence equaled his own. With roots deep in the Napa Valley and award-winning wines known for beautiful balance, finesse and power, Raymond Vineyards was the perfect match.



LEGEND VINEYARD EXCLUSIVE

### 2016 BRUT 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 citrus and white flower aromas. Notes of guava and crème brûlée open on the palate, accented by toasted almonds and brioche. This beautifully balanced wine has a long finish with essence of clementine. Pairs well with scallops, shrimp scampi and triple cream cheese.

RETAIL PRICE \$75<sup>00</sup> | MEMBER PRICE \$60<sup>00</sup>

LEGEND VINEYARD EXCLUSIVE

### 2017 CABERNET SAUVIGNON, NAPA VALLEY

The Cabernet Sauvignon is a blend from three different vineyards, located in St Helena, Yountville and Rutherford. The grapes from Rutherford provide the backbone and structure. The St Helena grapes bring out the fresher aromatics, the sweetness and intensity found in Cabernet Sauvignon. The vineyard in St Helena adds a savory, silky element. The Petit Verdot comes from a cool climate vineyard in Oak Knoll which brings out the texture and its spicier nature. The Cabernet Sauvignon went through extended maceration with the wines being on the skins for 49 days. It was then pressed and aged in a mix of French oak barrels (Ermitage, Seguin Moreau) - 31% new - for 18 months before being bottled.

RETAIL PRICE \$85<sup>00</sup> | MEMBER PRICE \$68<sup>00</sup>

## GARDEN REPORT



# SPRING

## IN THE THEATRE OF NATURE

FEATURING JOE PAPENDICK

To keep the garden interesting, every season I plan a few surprises. Most of the time these surprises are my own secret experiment with a new variety or crop, or sometimes I revisit a past favorite that is often overlooked. For 2021, the new summer experiment will be sweet corn.

I decided to grow sweet corn after some debate and planning. Corn dominates the garden for most of the late spring and summer as a hungry crop. While tomatoes have similar demands, I feel they reciprocate with a longer productivity window. Of course, delicious corn is sunshine converted into sugar, and looking forward to eating fresh corn on a warm summer night is a wonderful reward.

**“Of course, delicious corn is sunshine converted into sugar, and looking forward to eating fresh corn on a warm summer night is a wonderful reward.”**

Corn requires high fertility. The first beds in the Theater of Nature demonstrate the difference between un-amended soil (nothing added, just the native soil) and soil that has an inch of farm-made compost incorporated at each planting. In October, I sowed a cover crop mixture of bell beans, vetch, peas, and oats on these four beds to prepare the soil for needs of the corn in spring. The beds with the compost include a few more weeds than the un-amended soil, but the cover crop (and weeds) in those beds are twice as tall and easy to pull out. As the days are growing longer and the soil is warming up, I watch the bell beans. Once the bell beans are 3/4 full of flowers, I chop down the cover crop. If the weather is still too cold to plant, I lightly mix the pulverized cover crop into the soil and add a level of compost to two of the four beds and cover with plastic.

The plastic helps to warm the soil and accelerate the decomposition while encouraging the beneficial organisms to come to surface of the soil. If the weather is warm enough to plant, the cover crop goes into the compost pile to add healthy biomass to the compost process. In the decomposing cover crop there are enough nutrients to feed the corn for the season. I'm excited to see the results of comparing the difference between amending the beds with compost for the past 9 years and the native soil.



The colder foggy nights help to sweeten the kale and lettuce, but some corn seed will rot before it germinates. I choose an older classic variety “Ashworth” that does well in colder soils and grows quickly to 6 feet tall. It produces a richer creamier yellow corn. As an open pollinated variety, I will be able to save the seed from the best plants to help the variety adapt to our local environment to continually improve the viability of our crop.



## WINE AND PAIRING

# ENTERTAINING TIPS:

FEATURING: Certified Sommelier, Matchmaker for food and wine, founder of Farm & Vine, and Ambassador for the Boisset Collection, **Sherry Perra**, [farmandvine.club](http://farmandvine.club).



*"I love playing 'Matchmaker' with food and wine. No food deserves to be single!"*

- Entertaining for friends and family should be fun and not stressful. Host your guests in an informal, relaxed way yet be expressive and authentic.
- Personally I love selecting a theme. It adds character and it can help with the planning process.
- Prepare your menu in advance. Pre-measure your ingredients and have them ready to go. If possible, cook ahead of time. Planning ahead gives you more time to relax and enjoy time with your guests! They will feel more relaxed too!
- Select your wines to pair well with the food you are sharing. Have them uncorked and ready to go. Plan for approximately 2 glasses per person for the first hour then one glass for each additional hour. Decant your reds to breathe and for a beautiful presentation.



- Pre-fill several water pitchers and have displayed with water glasses (clear wine bottles like JCB Surrealist make beautiful water decanters)
- Start with bubbles! It is a great way to greet your guests and to make introductions.
- Send your guests home with a personal touch and memory of the evening. I love putting an assortment of micro deserts in a clear ornament and hang them on a decorative entertainment tree. They love selecting their memento!

## CHEF'S CORNER: **FOOD & WINE**

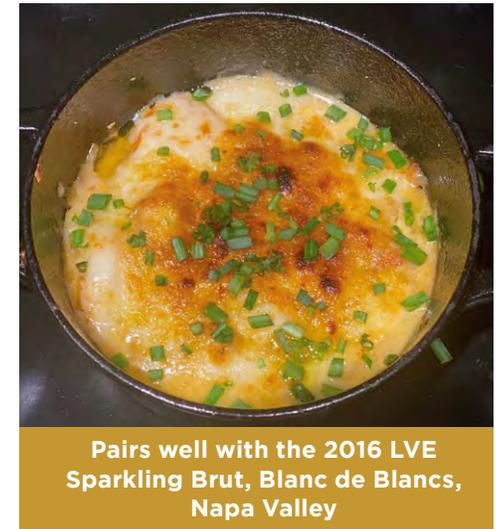
### RECIPE AND PAIRING FROM **SHERRY PERRA**

# BAY SCALLOPS AU GRATIN

SERVES 3-4 PETITE PLATE

#### INGREDIENTS:

- 1 Tbls butter
- 1 c. julienned leeks, white part only
- 1/2 c. cream sherry (Buena Vista of course!)
- 1/4 c. vegetable broth
- 2 Tbls whipping cream
- 1/3 c. Tomato Confit (recipe below)
- 1/2 lb. bay scallops (rinsed and patted dry)
- 1 c. Manchego cheese (coarsely shredded)
- 1 tsp nutritional yeast
- Salt & pepper to taste
- 6 chive strands (finely chopped)



**Pairs well with the 2016 LVE Sparkling Brut, Blanc de Blancs, Napa Valley**

#### INSTRUCTIONS:

Preheat oven to 350 degrees.

In a medium saucepan, melt butter and cook leeks in vegetable broth & Buena Vista Cream Sherry over low-medium heat until translucent and liquid has reduced to nearly dry, about 15 minutes. Combine whipping cream, tomato confit, and scallops.

Lightly oil or butter two mini casserole or ramekin dishes. Fill each with scallop/leek mixture and top with generous amounts of Manchego. Season with salt, pepper, and nutritional yeast.

Place in preheated oven and broil for 5 minutes.

Garnish with chopped chives.

**Fast & easy confit** - Mix approximately 6-10 cocktail tomatoes (or your choice of variety) with extra-virgin olive oil, crushed garlic, splash of balsamic vinegar and maple syrup.

Slow roast them in 250 degree oven for two hours. The tomatoes will slowly caramelize to perfection undisturbed. Make extra and preserve for later!



# FINE WINE RECIPE: WARM DAYS, COOL NIGHTS

BY MARNIE OLD



The world's finest vineyards have something in common: whether they are in a warm or cool climate region, they almost always feature an unusually big drop in temperature from the daytime high to the nighttime low. Known as a large "diurnal swing", this is a consistent feature of the very finest terroirs. Sun is essential for making great wine, of course. Fruit needs ample sunshine and warmth by day to ripen, providing the energy necessary to produce sugar, flavor and color in the grapes. However, if ripening proceeds too fast, the grapes will lose the acidity that provides wine's refreshment and food-friendliness. If vines get too much heat too quickly, grape flavors will shift from bright and fresh to cooked and jammy in a flash. Cold nights act almost like a refrigerator, preserving fruit freshness whether they are caused by ocean breezes or clear desert skies. These boost wine quality by postponing the drop in grape acidity and retaining the desirable aromatics associated with early stages of ripeness.

## WINEMAKERS WANT A BIG DIURNAL SWING IN ORDER TO SLOW THE RUSH TO RIPENESS

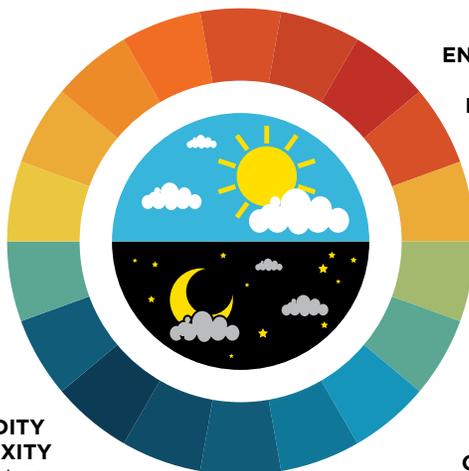
Wine regions that are sunny and warm by day but cool off dramatically at night typically make the highest quality wines. For example, California's coastal fine wine regions, from Napa Valley to Santa Barbara County, all feature a dramatic variation in daily temperature from day to night, as ocean breezes cool the vineyards overnight. The nearby vineyards of the Central Valley may be quite productive in volume terms, but their wines have much lower quality potential since the grapes do not cool off as much after the sun goes down.

### HERE COMES THE SUN

Sunlight fuels fruit ripening through photosynthesis. This process is sensitive to temperature: the warmer a vineyard gets, the faster its grapes will ripen.

### REFRESHMENT BY NIGHT: PRESERVE ACIDITY & ADD COMPLEXITY

Overnight temperature drops help grapes retain necessary acidity, but also help develop more "complexity" in the wine's aromas and flavors.



### ENRICHMENT BY DAY: DEVELOP POWER, FLAVOR & TEXTURE

As grapes ripen, they produce compounds that deepen color and intensify flavor. Grape sugar, or potential alcohol, increases rapidly, which adds body to wine. Acidity decreases, which is essential for fresh flavors, food-friendliness and balance.

### GOOD NIGHT, MOON

The lower temperatures drop after sunset, the slower the ripening process will proceed.

# COOL CLIMATE APPELLATIONS: PERFECT FOR PINOT NOIR

Our Spring Pinot Noir releases all hail from cool climate appellations or A.V.A.'s, which stands for American Viticultural Area. Our newest Curated wine, DeLoach 2017, Stubbs Vineyard Pinot Noir is grown in Marin County, the county north of San Francisco. The JCB No 12 Pinot Noir has fruit from both the Russian River and Sonoma Coast and the DeLoach Pinot Noir Rose is made from vineyards in the Sonoma Coast.



Stubbs Vineyard

### MARIN COUNTY AVA

With the Pacific Ocean to the west and San Pablo 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.

### RUSSIAN RIVER AVA

The winding Russian River allows cooling ocean breezes and daily summer fogs to penetrate deep inland. The Russian River Valley AVA is one of the most prestigious in the U.S. for Chardonnay and Pinot Noir. With parts of the AVA located less than 10 from the Pacific, the climate of the Russian River is characterized by cool morning fog that comes in from the ocean through the Petaluma Gap and burns off during the day. The cooling influence of the fog is responsible for the large diurnal temperature variation with nighttime temperatures dropping as much as 35 to 40 degrees Fahrenheit (about 20 °C) from daytime high. The Russian River is a rain-fed waterway that swells in the wintertime and provides vital irrigation to the region's vineyards during the dry season in late spring. In the summertime, the warmth of the season is tempered by the maritime influence of fog that facilitates a long, slow ripening period and limits the risk of over ripeness or "baked" flavors in the grapes.



DeLoach Estate



Sonoma Coast

### SONOMA COAST AVA

Direct, daily influence from the Pacific Ocean defines the appellation. In the northern reach, vineyards are planted high on ridges just a few miles inland. Many lie above the fog that moves in to blanket lower elevations in the afternoon.

The heart of the AVA include sheltered valleys where hillside vineyards bask in sun when it breaks through the fog. In the south, vines in adobe soils grow to the edge of salt marshes bordering San Pablo Bay. And within the Sonoma Coast AVA lies the wind- and fog-influenced Petaluma Gap area, named after a coastal mountain opening that allows winds from the Pacific to breeze through the town of Petaluma and then roar south to San Pablo Bay.

# BOISSET COLLECTION 2020 EVENTS



**JCB**  
•LIVE•  
HAPPY HOUR

*Inspired by wine, the catalyst for all great conversation, we explore wine, food, history, nature and more with friends and experts from across the globe. Join us...*

**JCB LIVE: HAPPY HOUR**  
With special guests!

**JCB LIVE: WINE STYLES**  
Wine, cooking, gardening, mixology and more!

*New episodes every day!*

 @jcboisset
  @jc\_boisset
  YouTube
 


**JCB LIVE VIRTUAL TASTINGS APRIL 2021**

## SAVE THE DATES\*

**APRIL 17, 2021** | Earth Day Virtual Tasting

**MAY 9TH, 2021** | Mother's Day Virtual Blending Experience

**JUNE 20, 2021** | Father's Day Virtual Blending Experience

**AUGUST 21, 2021** | Virtual Member Harvest Party

**DECEMBER 12** | Virtual Holiday Mixer

\*These dates and times are subject to change



**JCB**  
•LIVE•  
HAPPY HOUR

**JANE SEYMOUR:**  
Living with an Open Heart and LVE

**APR 26, 2021**  
HAPPY HOUR WITH  
JCB LIVE

**JOY & SERENITY  
WITH ACTRESS-  
PHILANTHROPIST  
JANE SEYMOUR**

## 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
Haute Couture French Bubbles Limited Edition**	\$32 <sup>00</sup>	\$25 <sup>60</sup>
2016 JCB No. 24 Sparkling Brut, Carneros*	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2016 Legend Vineyard Exclusive, Sparkling Brut, Napa Valley	\$75 <sup>00</sup>	\$60 <sup>00</sup>
2016 Wattle Creek Sparkling Brut, Blanc de Blanc, Napa Valley	\$50 <sup>00</sup>	\$40 <sup>00</sup>

### ROSÉ & OTHER WHITES

2019 Buena Vista Roussanne, Bennett Valley	\$42 <sup>00</sup>	\$33 <sup>60</sup>
2019 DeLoach Petaluma Gap Riesling, Marin County	\$42 <sup>00</sup>	\$33 <sup>60</sup>
2020 DeLoach Rosé of Pinot Noir, Sonoma Coast*	\$28 <sup>00</sup>	\$22 <sup>40</sup>
2019 Frenchie Celebration White Wine, North Coast	\$30 <sup>00</sup>	\$24 <sup>00</sup>
2020 Raymond Sauvignon Blanc, North Coast*	\$26 <sup>00</sup>	\$20 <sup>80</sup>

### CHARDONNAY

2019 Buena Vista, Sonoma County*	\$28 <sup>00</sup>	\$22 <sup>40</sup>
2017 DeLoach Estate, Russian River Valley	\$58 <sup>00</sup>	\$46 <sup>40</sup>
2017 Foreverness, Napa Valley	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2019 JCB Alchemy of Dreams The Eye, Russian River Valley*	\$42 <sup>00</sup>	\$33 <sup>60</sup>
2018 Raymond Signature, Napa Valley*	\$40 <sup>00</sup>	\$32 <sup>00</sup>

### PINOT NOIR

2018 Buena Vista Private Reserve, Sonoma County	\$68 <sup>00</sup>	\$54 <sup>40</sup>
2019 DeLoach, Stubbs Vineyard, Marin County*	\$55 <sup>00</sup>	\$38 <sup>50</sup>
2016 DeLoach Estate, Russian River Valley	\$72 <sup>00</sup>	\$56 <sup>00</sup>
2019 JCB Alchemy of Dreams Five Senses, Sonoma Coast*	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2019 JCB No. 12, Sonoma County*	\$42 <sup>00</sup>	\$33 <sup>60</sup>

### RED BLENDS

2019 Buena Vista The Countess, Sonoma County*	\$28 <sup>00</sup>	\$22 <sup>40</sup>
2018 Frenchie Collage, North Coast*	\$32 <sup>00</sup>	\$25 <sup>60</sup>
2019 JCB Alchemy of Dreams Femininity, Napa Valley*	\$48 <sup>00</sup>	\$38 <sup>40</sup>
2016 Wattle Creek Cab/Shiraz Blend, Alexander Valley	\$42 <sup>00</sup>	\$33 <sup>60</sup>

### CABERNET SAUVIGNON

2018 LVE Legend Vineyard Exclusive, Napa Valley	\$85 <sup>00</sup>	\$68 <sup>00</sup>
2019 JCB Alchemy of Dreams Ascension, Knights Valley*	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2017 Raymond Signature Collection, Napa Valley*	\$58 <sup>00</sup>	\$46 <sup>40</sup>
2018 Raymond Family Classic, North Coast*	\$28 <sup>00</sup>	\$22 <sup>40</sup>
2016 Wattle Creek, Alexander Valley	\$54 <sup>00</sup>	\$43 <sup>20</sup>

### GRENACHE, MERLOT, SYRAH, PETITE SIRAH & ZINFANDEL

2017 1881 Napa Merlot, Napa Valley	\$50 <sup>00</sup>	\$40 <sup>00</sup>
2018 Buena Vista The Deputy Petite Sirah, California*	\$28 <sup>00</sup>	\$22 <sup>40</sup>
2017 DeLoach Syrah, Russian River Valley*	\$36 <sup>00</sup>	\$28 <sup>80</sup>
2017 DeLoach Saitone Zinfandel, Russian River Valley	\$45 <sup>00</sup>	\$36 <sup>00</sup>
2019 JCB Alchemy of Dreams Daring Zinfandel, Sonoma County*	\$48 <sup>00</sup>	\$38 <sup>40</sup>
2019 Wattle Creek Grenache, Sonoma County	\$49 <sup>00</sup>	\$39 <sup>20</sup>
2018 Wattle Creek Merlot, Dry Creek Valley	\$38 <sup>00</sup>	\$30 <sup>40</sup>

### DESSERT WINE

2017 Buena Vista "Joliesse" Late Harvest Sauvignon Blanc, Bennett Valley	\$40 <sup>00</sup>	\$32 <sup>00</sup>
NV JCB French Kiss Sparkling Rose, Beaujolais, France**	\$25 <sup>00</sup>	\$20 <sup>00</sup>

Contact your Ambassador or the Boisset Wine Society with your order  
855-233-5155 or [membership@boisset.com](mailto:membership@boisset.com)



**BOISSET COLLECTION**

849 ZINFANDEL LANE, ST HELENA, CA 94574

855-233-5155

MEMBERSHIP@BOISSET.COM

**MY.BOISSETCOLLECTION.COM**

BOISSET WINE SOCIETY - SPRING 2021 RELEASE

NWLLT0421