

**BOISSET**  
WINE SOCIETY



**SPRING 2022**

MARCH - APRIL - MAY

## THE **CURATED** COLLECTION



### JCB 2019 ENRAPTURE RED BLEND, NAPA VALLEY **NEW RELEASE**

To observe...A rousing rouge, bright and luminous...ENTRANCING cravings ensue. To taste.... layered flirtations of SYNERGISTIC flavors, the delight of sweet harmony within.

The 2019 Enrapture is a blend of four prestigious hillside Napa Valley vineyards, found in the Howell Mountain, Rutherford and St. Helena AVAs, with a splash of Oakville to round out the tannins. This beautiful Cabernet-heavy red blend opens with dark fruit, violet and cassis aromas. The mouthfeel is round and soft with a flavor combination of red and black berries, spice and cocoa nibs, emphasized by toasty oak. Elegant and full-bodied with medium-to-high tannins and palpable acidity, Enrapture pairs well with Lamb Stew, Beef Tenderloin, and Venison.

RETAIL PRICE \$95<sup>00</sup> | MEMBER PRICE \$76<sup>00</sup>



### BUENA VISTA 2020 THE DEPUTY ZINFANDEL SONOMA COUNTY\* - **NEW RELEASE**

The story of the founder of Buena Vista, Agoston Haraszthy, is as long as it is colorful. One of California's first sheriffs, Haraszthy was elected Sheriff of San Diego County in 1850. It is his legacy that inspired this wine; we honor the work of lawmakers everywhere with its release.

The grapes for this complex, fruit-forward wine were carefully selected from prestigious vineyards across California. Aged primarily in stainless-steel tanks, the Deputy Zinfandel offers vibrant aromas of raspberries, strawberries and blackberry jam, with a touch of baking spice. A hint of white pepper enhances lush plum and black cherry flavors, culminating in a luxurious long finish.

RETAIL PRICE \$30<sup>00</sup> | MEMBER PRICE \$24<sup>00</sup>



### DE LOACH TRILOGY 2020, RUSSIAN RIVER VALLEY\* **NEW RELEASE**

This limited-edition wine is part of our "Curated Collection," selected by Jean-Charles Boisset to capture the style and elegance of the Boisset Collection's family of wineries.

This magical white is made with the magic trilogy of Pinot Blanc, Pinot Gris and Pinot Noir. Aromas of mandarin orange and lemon zest spring from the glass. Crisp, refreshing flavors greet the palate with notes of white peach, mango and lime. The DeLoach Trilogy displays balanced acidity that carries throughout the long and clean finish.

RETAIL PRICE \$35<sup>00</sup> | MEMBER PRICE \$28<sup>00</sup>



### WATTLE CREEK 2020 PINOT NOIR, CALIFORNIA\* **NEW RELEASE**

We strive to produce distinctive wines that spotlight unique terroirs in a socially and environmentally responsible way, practicing sustainable viticulture and utilizing minimally intrusive winemaking techniques. This Pinot Noir is no exception: The grapes were carefully chosen from warm, sunny, sustainably farmed vineyards throughout California.

A stunning garnet red in the glass, this 2020 Pinot Noir opens with red fruit aromas of cherry and rhubarb. It is gorgeous with vivid raspberry, strawberry, and fresh plum flavors with a sprinkle of allspice. This wine is well integrated, balanced, and lush with bright acidity and soft, structured tannins. The finish is smooth and lengthy.

RETAIL PRICE \$24<sup>00</sup> | MEMBER PRICE \$19<sup>20</sup>



### JCB 2016 N° 9 SPARKLING BRUT, CARNEROS **PROVOCATIVE. ETERNAL. PASSIONATE.**

N° 9 is very dear to Jean-Charles Boisset because it is a special cuvée created in honor of his marriage in 2009. The N° 9 represents the unforgettable moment when he and his wife celebrated their shared passion for fine wine and embraced their luminous future.

The 2016 N° 9 Brut opens with playful aromas of green apple, melon and white peach. On the palate, delightful flavors of pear are complemented by notes of toasted bread and yeasty characteristics leading to a rich mouthfeel and satisfying finish.

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



### WATTLE CREEK 2020 ROSÉ, CALIFORNIA\*

2020 kicked off with ideal growing conditions. Early budbreak was followed by a warm summer, and mild temperatures throughout the early season led to evenly developed clusters. Harvest started in early August with normal yields and exceptional fruit quality.

The 2020 California Rosé is a blend of primarily Grenache and Barbera grapes from vineyards across California. A lovely salmon pink color, aromas of strawberry and raspberry spring from the glass. The red fruit flavors continue through to the palate, enhanced with notes of rose petal and watermelon. Balanced with bright acidity and a refreshing and crisp finish, this wine leaves you reaching for another sip.

RETAIL PRICE \$20<sup>00</sup> | MEMBER PRICE \$16<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 offered only through our Boisset Collection Ambassadors.



## INTERVIEW WITH THE WINEMAKER

FEATURING

**KATIE CARTER**  
WINEMAKER

**What has inspired you to become a Winemaker and pursue that as a career?**

*I grew up here in the Russian River Valley, right around the corner from DeLoach, surrounded by vineyards and wine. My dad even dug his own wine cellar in the hillside at our home, which is still there. When I went to UC Berkeley, I studied Biology, because deep down that is my passion. I was interested in how everything interplays and balances and fights for its place in this world, and I loved discovering how that influences winemaking.*

*After graduation, I went back to Sonoma County and ended up working on the wine lab and enology side. My background in biology helped me understanding the basics of microbiology and fermentation. I loved how I could apply my scientific education to running a lab and making wine. At the same time, I discovered that it is so complex, that you will never figure everything out with a wine. That's the beauty of it, you do not have to! I have learned to trust my instincts and make good decisions to honor the best results of a wine's path.*

*What I love about winemaking is that the biology (the yeast and bacteria, etc.) is something you can't fully control; you are just nurturing a good environment of what they do naturally. I find that really cool.*

**Which varietal is your favorite to make and why?**

*After I worked at a winery in South Africa and multiple Sonoma County wineries, I ended up at DeLoach about 15 years ago working under Brian Maloney. Pinot Noir is especially near and dear to my heart due to my roots here at DeLoach, and we all know that DeLoach makes the best Pinot Noir this side of California! I love expanding and making more Pinot Noir with DeLoach, Buena Vista and now with Wattle Creek.*



**Tell us about the New Vintage Wattle Creek 2020 California Pinot Noir.**

*This Pinot Noir is fruit driven with red fruit, red cherry, and a little bit of strawberry: it doesn't see a lot of oak, just enough to give it some softness and to add structure and complement the nice natural soft baking spice notes. I wanted to emphasize what the variety expresses in a vibrant, pure, uplifted way with a juicy, friendly and fresh style of Pinot Noir. It is a very delicious, pure, drinkable wine, a great introductory Pinot at this cost point to lead to more exploration of our other Pinot Noirs in the Boisset Collection Portfolio. I wanted to invite people into the world of Pinot Noir in a very authentic way.*



**What goes into making the 2020 Wattle Creek Rosé?**

*I made this rosé in a fruit-forward but dry style, one to pair with light summer fare and dinner foods. It is also a refreshing standalone for a hot afternoon by the pool. This wine is a blend of Grenache and Barbera, which are both relatively low in tannin. Because it is a rosé, the fruit does not stay on the skin very long, I wanted just a little bit of skin contact to extract some flavor but more importantly just enough color to give it that beautiful pink hue. I wanted to make a rosé that is smooth on the palate, lifted and fresh, with nice juiciness. The Barbera contributes some nice red fruit, cherry at the core, which adds a nice vibrancy to the wine and tends to be a little bit higher in acidity, giving a nice crispness to the wine. Grenache is a pretty wine and essential to give the finished blend some floral layers with nice rosé characteristics. I think it is a great combo for rosé and super fun to make.*



# PIZZA & WINE PAIRINGS



Pair with the New 2020 Buena Vista Deputy Zinfandel

## MEAT LOVERS PIZZA

### INGREDIENTS:

- 1 (10- to 12-ounce) ball pizza dough, homemade or store-bought
- 1/2 cup pizza sauce
- 1 1/2 cups shredded part-skim or whole-milk mozzarella cheese
- 1 cup cooked and crumbled sausage
- 24 pepperoni slices
- 4 slices bacon, cooked and crumbled
- 2 tablespoons grated Parmesan cheese
- Crushed red pepper flakes, to taste

### INSTRUCTIONS:

1. Preheat the oven to 500 F.
2. On a floured surface, roll out the pizza dough to about a 12-inch round. You can also stretch it using your hands. It does not need to be a perfect circle.
3. Move the dough to the baking sheet and spread the pizza sauce evenly across the top of the dough.
4. Spread 1 cup of the shredded mozzarella cheese over the sauce.
5. Sprinkle the crumbled cooked sausage and crumbled cooked bacon over the cheese, then top with the remaining 1/2 cup of cheese.
6. Finally, layer on the slices of pepperoni and top with the grated Parmesan cheese.
7. Reduce the oven temperature to 475 F and bake for approximately 13 to 14 minutes. The dough should be cooked through, and the cheese fully melted.
8. Serve hot with crushed red pepper flakes on the side for anyone who would like a little spice.



Pairs sensationally with JCB N°9 Sparkling Brut or the New Release Trilogy White Blend

## WHITE PIZZA WITH ARUGULA SALAD

### INGREDIENTS:

- 9 oz. store-bought or homemade pizza dough
- 3 oz. Buffalo mozzarella\* shredded or torn into small pieces
- 2 cloves garlic or more, if desired, very thinly sliced
- 1/2 to 1 1/4 cups fresh watercress, pea shoots, baby spinach, arugula, or other baby greens
- Juice from 1/4 to 1 lemon, Extra-virgin olive oil for drizzling
- Sea salt and coarsely ground black pepper, Parmigiano-Reggiano for sprinkling

### INSTRUCTIONS:

1. Preheat the oven to 500°F for 1 hour. Slide a baking stone or a large cast-iron skillet turned upside down in the oven to preheat.
2. Stretch the pizza dough to a diameter of 12 inches.
3. Scatter the mozzarella and garlic evenly over the dough, leaving a 1-inch border around the edge. Drizzle some extra-virgin olive oil over the pizza.
4. Carefully slide the pizza onto the baking stone and bake until the crust is golden, and the cheese is bubbling, 10 to 15 minutes.
5. Place the watercress, pea shoots, baby spinach, or other baby greens in a large bowl. Drizzle with more olive oil and lemon juice to taste and gently toss to coat each leaf.
6. Remove the pizza from the oven and place it on a cutting board. Top it with the mound of greens and sprinkle with salt and pepper to taste. Grate some Parmigiano-Reggiano over the pizza, slice it into wedges, and dig in.

*\*Recipes and Pictures Courtesy of TheSpruceEats.com*

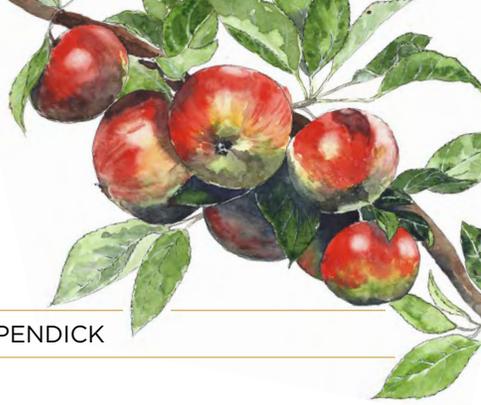
### **\*How To Use Buffalo Mozzarella For This White Pizza**

If using buffalo mozzarella, after you tear it into pieces, place it in a colander or a strainer and set aside over a bowl to drain for at least 10 minutes to prevent your crust from becoming soggy.



# FRUITS OF OUR LABOR

FEATURING MASTER GARDENER JOE PAPENDICK



This spring we planted numerous fruit trees. Several of them originated from an impressive nursery project in the Sierra foothills. The Felix Gillet Institute has searched throughout the old orchards and ghost towns of the Sierra Nevada for the surviving fruit trees from the gold rush. During the mid to late 1800's when the Sierra Nevada was booming, every mining town had large orchards, after the gold rush the orchards were abandoned. Now 120 years later, the Felix Gillet Institute takes cuttings from the remaining feral trees, they graft them on to modern rootstock, and document their lineage.

These hundred-year-old fruit trees still produce delicious fruit. They have resisted disease and pests without the reliance of conventional sprays. Planting them today provides hope to keep their flavors alive for the next 100 years. One of the varieties is the Reinette Franche apple. Common in France in the late 1700's, it is renowned for its delicious golden flesh and balance of acidity and sweetness. Harvested in late fall it stores until spring in the cellar. With a cinnamon russet over the red fruit that resembles stars, while beautiful, was probably considered a blemish for the modern supermarket standards.



The fruit trees arrive as one year old bareroot whips, just one central stem; they look like a broom or a stick. I soak the roots in a kelp tea to ease the stress after shipping. I loosen a three-foot square planting hole and amend it with old, well-decomposed compost. The edges of the hole are broken apart

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with a pick and digging fork to aerate the native soil and provide a gradual transition for the young roots to spread out. Some of the trees went along the edge of an established orchard, adding a new row and the soil is covered with a woodchip mulch to retain moisture and improve beneficial fungal activity and suppress weeds.



Other trees are planted at the ends of vegetable beds. At their base, I have planted a community of herbs, thyme, cardamon, lemongrass and alpine strawberries.

Over the next several years the trees will begin to develop their structure, at first just one or two pruning cuts will help to direct the initial branches. While they will bear fruit in three years, in 8 to 10 years is when they demonstrate their personality.



BOISSET EVENTS AND EXPERIENCES:

# UPCOMING EVENTS

## EARTH DAY CELEBRATION & DINNER

**SATURDAY APRIL 23, 2022**

@ DELOACH VINEYARDS

We will take you on a guided journey through our delectable garden and estate where we will harvest some herbs. Enjoy our very own Chef Rafa's demonstration on how to make the Perfect Vinaigrette using the herbs you harvested followed by a sumptuous three-course sit-down dinner paired with our renowned wines in The Grove.

♦ \$150 per person | \$125 per person (member)



## MASTERFUL CELEBRATION OF GENERATIONS - MASTERCLASS PARTY IN THE GROVE

**SATURDAY APRIL 30, 2022** @ RAYMOND VINEYARDS

We invite you to join us in celebration of our annual release of Generations with an exceptional and selective tasting. This event includes entrance to our magical and celebratory Generations Release party featuring additional vintages of Generations wine, delectable wood-fired pizza, and live music.

♦ \$150 per person | \$120 per person (member)

## PINOT GRIS AND SUSHI EXPERIENCE

**SUNDAY MAY 22, 2022** @ BUENA VISTA WINERY

In celebration of the highly anticipated release of the 2021 Count's Selection Pinot Gris, we invite you to join us for an afternoon of wine and sushi.

## MOTHER'S DAY BRUNCH

**SUNDAY MAY 8, 2022** @ DELOACH VINEYARDS

This event celebrates all the mothers and everything they do for us with a beautiful summer brunch at our picturesque estate.

## FATHER'S DAY BRUNCH

**SUNDAY JUNE 19, 2022** @ BUENA VISTA WINERY

Celebrate Dad and everything he does for you with a beautiful summer brunch in the Buena Vista courtyard.

## SAVE THE DATE: SATURDAY SEPTEMBER 10

## WINE SOCIETY SEPTEMBER SUMMER SOIRÉE

@RAYMOND VINEYARDS, ST. HELENA 6PM-9PM.

Please note that event dates and times are subject to change. For winery events, please call our Guest Services Team at 800.926.1266 to RSVP.

## BOISSET WINE SOCIETY CURRENT FEATURED WINES

### SPARKLING

	RETAIL	MEMBER
2016 Foreverness Sparkling, Napa Valley*	\$75 <sup>00</sup>	\$60 <sup>00</sup>
NV Haute Couture Blanc, French Bubbles**	\$28 <sup>00</sup>	\$22 <sup>40</sup>
NV JCB Caviar Blanc de Blancs, Burgundy**	\$45 <sup>00</sup>	\$36 <sup>00</sup>
2016 JCB No.9 Sparkling Brut, Carneros	\$75 <sup>00</sup>	\$60 <sup>00</sup>
2018 Wattle Creek Sparkling Shiraz Alexander Valley	\$48 <sup>00</sup>	\$38 <sup>40</sup>

### ROSÉ & OTHER WHITES

2021 DeLoach Trilogy White Blend, Russian River Valley*	\$35 <sup>00</sup>	\$28 <sup>00</sup>
2020 JCB No 5 Rose, Provence**	\$35 <sup>00</sup>	\$28 <sup>00</sup>
2020 Frenchie Celebration White Wine, Napa Valley*	\$30 <sup>00</sup>	\$24 <sup>00</sup>
2020 Raymond Sauvignon Blanc, North Coast*	\$33 <sup>00</sup>	\$26 <sup>40</sup>
2020 Wattle Creek Rose, California*	\$20 <sup>00</sup>	\$16 <sup>00</sup>

### CHARDONNAY

2020 Buena Vista, Sonoma County*	\$33 <sup>00</sup>	\$26 <sup>40</sup>
2019 DeLoach Mendocino County* (Organic Grapes)	\$29 <sup>00</sup>	\$23 <sup>20</sup>
2017 Foreverness, Napa Valley	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2018 JCB Alchemy of Dreams The Eye, Russian River Valley*	\$42 <sup>00</sup>	\$33 <sup>60</sup>
2020 LVE Legend Vineyard Exclusive, Napa Valley	\$45 <sup>00</sup>	\$36 <sup>00</sup>
2019 Wattle Creek, Russian River Valley*	\$45 <sup>00</sup>	\$36 <sup>00</sup>

### PINOT NOIR

2019 Buena Vista Private Reserve, Sonoma County	\$70 <sup>00</sup>	\$56 <sup>00</sup>
2019 DeLoach, Marin County*	\$45 <sup>00</sup>	\$36 <sup>00</sup>
2016 DeLoach Estate, Russian River Valley	\$72 <sup>00</sup>	\$57 <sup>50</sup>
2018 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>
2020 Wattle Creek, California*	\$24 <sup>00</sup>	\$19 <sup>20</sup>

### RED BLENDS

2019 Buena Vista The Sheriff, Sonoma County	\$50 <sup>00</sup>	\$40 <sup>00</sup>
2019 Buena Vista The Countess, Sonoma County*	\$32 <sup>00</sup>	\$25 <sup>60</sup>
2019 Frenchie Collage, California*	\$30 <sup>00</sup>	\$24 <sup>00</sup>
2019 LVE Legend Vineyard Exclusive, Napa Valley	\$58 <sup>00</sup>	\$46 <sup>40</sup>
2019 JCB Enrapture, Napa Valley	\$95 <sup>00</sup>	\$76 <sup>00</sup>

### CABERNET SAUVIGNON

2019 Frenchie Napoleon, Napa Valley	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2020 JCB Unity, Napa Valley	\$75 <sup>00</sup>	\$60 <sup>00</sup>
2019 JCB Alchemy of Dreams Ascension, Knights Valley*	\$69 <sup>00</sup>	\$55 <sup>20</sup>
2018 LVE Legend Vineyard Exclusive, Napa Valley	\$85 <sup>00</sup>	\$68 <sup>00</sup>
2019 Raymond Exclusive Selection, North Coast*	\$29 <sup>00</sup>	\$23 <sup>20</sup>

### MERLOT, GRENACHE & ZINFANDEL

2018 Buena Vista Merlot, Raison D'Etere, Sonoma County	\$35 <sup>00</sup>	\$28 <sup>00</sup>
2020 Buena Vista The Deputy Zinfandel, Sonoma County*	\$30 <sup>00</sup>	\$24 <sup>00</sup>
2018 DeLoach Saitone Zinfandel, Russian River Valley	\$45 <sup>00</sup>	\$36 <sup>00</sup>
2019 Wattle Creek Grenache, Sonoma County	\$49 <sup>00</sup>	\$39 <sup>20</sup>
2020 Wattle Creek Merlot, California*	\$24 <sup>00</sup>	\$19 <sup>20</sup>

### DESSERT WINE

NV JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$26 <sup>00</sup>	\$20 <sup>80</sup>
NV JCB French Kiss Sparkling RosÉ, Beaujolais, France**	\$26 <sup>00</sup>	\$20 <sup>80</sup>

\*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

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 2022 RELEASE

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