



SPRING 2023

APRIL - MAY - JUNE



## THE **CURATED** COLLECTION



### JCB ALCHEMY OF DREAMS 2019 "THE EYE" CHARDONNAY, RUSSIAN RIVER VALLEY\*

In dreams, we are possessed of an alternative vision of reality, and through alchemy, we transform. The alchemy of dreams is the transformation of the unseen into the real, and the spark of life within. With wine transformed from the grape into the elixir that fills our glass, we see the magical power of alchemy, where grapes are converted into a new state, wine. A surreal state in between worlds, the Alchemy of Dreams is creation brought to life... and so, life itself! To Alchemy!

Luxurious aromas of vibrant lemon rind, asian pear, and French vanilla lead to enticing notes of ripe golden pears and fresh honeysuckle on the palate, ending in a rich balanced finish.

\$48.00 | MEMBER PRICE \$38.40



### WATTLE CREEK 2020 MERLOT, CALIFORNIA\*

The 2020 vintage began with ideal growing conditions. Mild temperatures led to evenly developed clusters, and an early budbreak was followed by a warm summer. Low winter rains resulted in smaller berries with concentrated flavors. Harvest started in early August with good yields and exceptional fruit quality.

An aromatic bouquet of black cherry, blackberry, blueberry and a touch of violet spring from the glass in this 2020 Merlot. It is medium-bodied with a textured palate filled with jammy fruit flavors, fig and toasted almonds, balanced by a touch of earthiness. The finish is structured and satisfying.

\$26.00 | MEMBER PRICE \$20.80



### RAYMOND VINEYARDS 2020 SIGNATURE SERIES CABERNET SAUVIGNON, NAPA VALLEY\*

The grapes for our Signature Series Napa Valley Cabernet Sauvignon are grown in seven prestigious vineyards from the western and southern reaches of Napa Valley, including our Rutherford Estate Vineyard and vineyards in St. Helena and the eastern hillsides of Napa. Gravelly and sedimentary rock soils stress the vines, resulting in small berries with concentrated flavors. The grapes were hand-picked and sorted, and went through extended maceration before aging for 18 months in 51% new French oak. The 2020 Signature Series Cabernet Sauvignon offers gorgeous aromas of lavender, fresh plum and a touch of spice. Expressive flavors of raspberry and blackberry continue on the palate with a touch of mulberry and anise. This is a rich and full-bodied wine with tastefully structured tannins and a luxurious and lengthy finish.

\$78.00 | MEMBER PRICE \$62.40



### JCB 2019 N°12 PINOT NOIR, SONOMA COUNTY\*

A rich garnet in color opening with a bouquet of cocoa, dark plum, blueberry and a waft of vanilla, this 2019 Pinot Noir is a true expression of Sonoma County terroir. On the palate, flavors of blackberry, red cherry and a hint of spice offer a rich and silky mouthfeel. This is a perfectly balanced, fruit forward wine with vibrant acidity and a long finish.

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!

\$42.00 | MEMBER PRICE \$33.60



### DE LOACH VINEYARDS 2021 VIEILLES VIGNES WHITE BLEND, NAPA VALLEY \*

The fruit for our Vieilles Vignes Blanc is harvested from the heart of the cool Russian River Valley appellation from three distinctive vineyards: Ritchie, Ricioli and Fanucchi-Wood Road.

With aromas of lemon blossom and orange marmalade, the Vieilles Vignes offers luxurious and refreshing flavors of white peach, pear and fresh-cut lime. This wine displays well-integrated acidity that lingers throughout the lengthy, crisp finish.

\$38.00 | MEMBER PRICE \$30.40



### JCB 2021 N°5 ROSE, COTES DU PROVENCE, FRANCE\*\*

With its brilliant, rose-petal pink hue and delicate aromas of red berries, citrus and narcissus, this stunning French Rosé is soft and delectable on the palate with remarkable balance and length.

The diverse soil in Cotes de Provence contributes to the elegance and complexity of this wine: Limestone and sandstone bring purity and minerality while clay contributes depth and structure.

\$35.00 | MEMBER PRICE \$28.00

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

\*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

**BRIAN MALONEY**  
DIRECTOR OF WINEMAKING, SONOMA

*Brian eloquently discusses the 2019  
Alchemy of Dreams, The Eye, Chardonnay  
from JCB Collection.*

This Chardonnay is a blend of fruit from several different appellations: 70% Russian River, 25% Sonoma/Carneros (or what we would consider Sonoma Coast), and 5% Marin County.

We have solid, longstanding relationships with many of the vineyards, including Boriollo, BCB, Cornerstone, and Windmill in Russian River Valley (all part of our program since 2006 or earlier), and the Herman and Sangiacomo Vineyards from Carneros (where we have been sourcing Chardonnay for over 10 years). We do not typically see a blend of these two appellations; the Alchemy of Dreams Chardonnay is a truly unique expression of both.

**The Alchemy of Dreams  
Chardonnay is a truly  
unique expression of several  
growing regions.**

As for winemaking, the wine is fermented in individual barrel selections as well as small concrete vessels. The concrete captures the best qualities of stainless and barrel fermentation. It's a fairly clean fermentation style that doesn't lend a lot of flavor as a barrel ferment would. Because of the size of the vessel and the slow oxidation that does happen, the wine eats away at the concrete very slowly, and a micro oxidation and an uptake of calcium results, giving a softer feel that's similar to a barrel ferment. Stainless steel tends to be more metallic and sharp on the palate and concrete has a softer approach.



## OUR GIFT TO YOU!

A SAMPLE OF ONE OF THE NEW  
EXQUISITE PERFUMES FROM  
JEAN-CHARLES BOISSET'S  
PERFUME COLLECTION.

The pinnacle of aromatic exploration, perfume has inspired Jean-Charles throughout his life. His signature fragrance collection is the realization of a long-held dream. The JCB Collection of fine fragrances embodies the spirit of the vine, "le parfum de la vigne" – evocative of the life of wine, from the freshness of the vineyard to the mysteries of the cellars. It is there that the wood of the barrels intermingles with the complexity, majesty, and depth of the earth herself.



**Members  
enjoy 20%  
savings  
on all JCB  
fragrances.**

Member  
Price:  
\$316.00



*Enjoy your sample, and explore the world of JCB Perfume  
by going to [my.boissetcollection.com/basicproduct/jcb-fragrances](https://my.boissetcollection.com/basicproduct/jcb-fragrances)  
or by scanning the QR code.*

## CHEF'S CORNER: FOOD & WINE



### SEARED SEA SCALLOPS OVER SPRING PEA MASH & VANILLA BEAN CREAM SAUCE

RECIPE BY AMBASSADOR AND CULINARY CURATOR, DEBBIE J. ELDER

*Pair with:* JCB Alchemy of Dreams Chardonnay or DeLoach Vieilles Vigne

#### PEA MASH:

1. Bring 1 cup water to a boil, covered, in a small pot. Add peas and 1/2 tsp. salt; cook until peas are bright green and tender, about 4 minutes for frozen. Drain peas through a strainer set over a bowl; reserving the cooking liquid.
2. Heat 1 Tablespoon olive oil and finely diced shallot in sauté pan. Cook on medium heat until softened (2-3 minutes).
3. Transfer shallots and leftover oil to a small bowl. Add 1/2 cup cooked peas.
4. Place lemon juice, salt, pepper, the remaining peas, and 1/3 cup reserved pea cooking liquid in a blender. Add 3/4 Tablespoon olive oil and puree until smooth. Add 2 Tablespoons mint leaves and puree until just combined but pieces of mint are still visible.

#### SAUCE:

1. Heat a large skillet over medium heat. Add one tablespoon of olive oil. Sauté the shallots for 2-3 minutes, until they start to sweat.
2. Add the Chardonnay or Sparkling wine and bring to a boil.
3. Add the vanilla bean paste.
4. Cook at a low heat until almost all the liquid evaporates, being careful not to burn the mixture.
5. Add the heavy cream and return to a boil.
6. Lower the heat and simmer gently until the cream thickens and coats the back of a spoon. You should have about 1/2 the original volume.
7. Whisk in the butter little by little, until the cream is thickened.
8. Season to taste, with salt, pepper.
9. Remove from the heat; keep warm while searing the scallops

#### SCALLOPS:

1. Place a double sheet of paper towels on a baking sheet.
2. Remove side muscle from the scallops.
3. Arrange the scallops on the tray, cover with another layer of paper towels, and gently but thoroughly press around each scallop to absorb as much moisture as possible.
4. In a cast iron skillet, heat the clarified butter.
5. Salt the scallops, then sear each scallop, spacing them in the pan so they do not touch. Cook for approximately 1 minute 15 seconds. Don't flip until one side is completed brown and easily releases from the pan.
6. Flip and sear the other side. Remove from heat and cover with aluminum foil.

#### TO SERVE:

1. Place the sauce in a circle on each plate.
2. Mound 1/4 of the pea mash in the center of the plate
3. Place 6 scallops over the pea mash.
4. Garnish with 2 chives, dill leaves, mint and/or edible flowers.

#### INGREDIENTS:

##### PEA MASH:

- 1 1/2 C frozen green peas
- 1 tsp salt
- 1/2 medium shallot, finely diced
- 1 3/4 Tbs olive oil, divided  
1 Tbs and 3/4 Tbs
- 1 1/4 tsp fresh lemon juice
- Salt and pepper, to taste
- 3 Tbs mint leaves, coarsely chopped, divided 2 Tbs, and 1 Tbs.

##### SAUCE:

- 1 large shallot, minced
- 1 Tbs olive oil
- 1 C Chardonnay or sparkling wine
- 2 tsp vanilla bean paste
- 1 C heavy cream
- 3 Tbs cold unsalted butter, cut into small pats
- Salt and freshly ground black pepper, to taste

##### SCALLOPS:

- 24 large sea scallops (preferably dry-packed), side muscle removed
- 3 ounces clarified butter

##### GARNISH:

- 8 stems of chives, Dill leaves, Mint leaves or edible flowers

## EVENTS

WEEK OF APRIL 17-23

### EARTH DAY CELEBRATIONS

Buena Vista, DeLoach, Elizabeth Spencer and Raymond

SATURDAY, APRIL 29

### RAYMOND GENERATIONS RELEASE

Raymond Vineyards – [raymondvineyards.com/events](http://raymondvineyards.com/events)

SATURDAY, MAY 20

### PAELLA PARTY

Elizabeth Spencer Winery - [elizabethspencerwinery.com/winery-events](http://elizabethspencerwinery.com/winery-events)

SUNDAY, MAY 7

### MOTHER'S DAY BRUNCH

DeLoach Vineyards

SATURDAY, JULY 15

### FRANCO-AMERICAN WINEMAKER DINNER

DeLoach Vineyards – [deloachvineyards.com/events-main-calendar](http://deloachvineyards.com/events-main-calendar)

SUNDAY, JUNE 18

### FATHER'S DAY BRUNCH

Buena Vista Winery – [buenavistawinery.com/events](http://buenavistawinery.com/events)



*\*You can RSVP for any of the above events by visiting the winery websites or contacting [customerservice@boisset.com](mailto:customerservice@boisset.com)*



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BOISSET WINE SOCIETY - SPRING 2023 RELEASE

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