



SUMMER 2020

JULY - AUGUST - SEPTEMBER



SUMMER RELEASE 2020

DE LOACH VINEYARDS

FEATURING WINEMAKER BRIAN MALONEY

On February 3, 2010, Demeter USA, the only certification agent for Biodynamic® farms in the United States, certified the 17-acre estate vineyard and garden at DeLoach Vineyards, fully compliant with their standards for Demeter Biodynamic status. As one of less than 100 wineries or vineyards in the U.S. with Demeter certified Biodynamic estate vineyards, DeLoach is among an elite group of sustainable wine grape growers committed to farming in parallel with the Earth's natural cycles.

In this issue we talk with Brian Maloney, Director of Winemaking, to get insight and updates on new releases and winemaking practices happening at DeLoach. All quotes on the next two pages are directly from Brian from an interview conducted in June 2020.

“Our Chardonnay grape clusters look like “hens and chicks”, which are a mixture of big berries and little berries and that gives you a lot of intensity from those little tiny berries and a decent amount of classic Chardonnay flavors from the big berries. In 2017, we picked the entire estate on September 2nd due to tremendous heat spikes around Labor Day weekend. We picked at 24° brix which is a little higher than typical but in the realm of where we want it to be. This is all barrel fermented using one third of new French oak, native yeast, and lees-stirred then barrel aged for about 15 months and bottled unfiltered.



RETAIL PRICE \$58⁰⁰ | MEMBER PRICE \$46⁴⁰



DE LOACH 2019 ROSÉ OF PINOT NOIR, SONOMA COAST *

“Primarily made in the Saignée method, which means to bleed, you take a little bit of juice concentrate from the skins of red wine, which creates this juice that has a blush or slight rosé color that can range from really light to really dark. We Saignée across all of our Pinot Noir lots. This rose is made from 50% Russian River Valley, 25% Sonoma Coast and 25% Carneros fruit.

Fermentation was done fairly quickly to this blend so ageing time was mostly in stainless steel with a little barrel fermentation. It has a fresh lively style with a flavor profile that starts with fresh strawberry to orange peel that comes out like red fruit. There is actually an element to orange peel that comes out like red fruit. We do a really good job with building up the body and texture without it being overly sweet. In fact there is only 0.1% residual sugar which makes this a dry Rosé”

RETAIL PRICE \$28⁰⁰ | MEMBER PRICE \$22⁴⁰



DE LOACH 2017 ESTATE CHARDONNAY, RUSSIAN RIVER VALLEY

“There are three different clones of Chardonnay on the Estate, the majority of the fruit coming from the old Wente selection. The other selection that makes up lesser amounts of the wine are the Montrachet selection, which has shown to be a really nice counter point to the Wente clone. Where the Wente Clone tends to be a little more floral, a little more richer and lusher, the Montrachet tends to be a little more defined, has more mineral, more acid components and more length. The last clone and the one with the smallest amount planted on the estate is clone 809 which is a Dijon selection. It is very aromatic with a lot of tropical and floral notes which gives us a higher tone component to work with in the wine.”



DE LOACH 2017 PINOT NOIR, ANDERSON VALLEY*

“This is coming from the Adeline vineyard farmed by Steve Ledson and it is an incredible complicated property full of different ravines and hillsides with very steep slopes. Within the two different vineyard blocks, he has essentially carved out these flatter areas to plant these different blocks of grapes into the steep hillsides.”

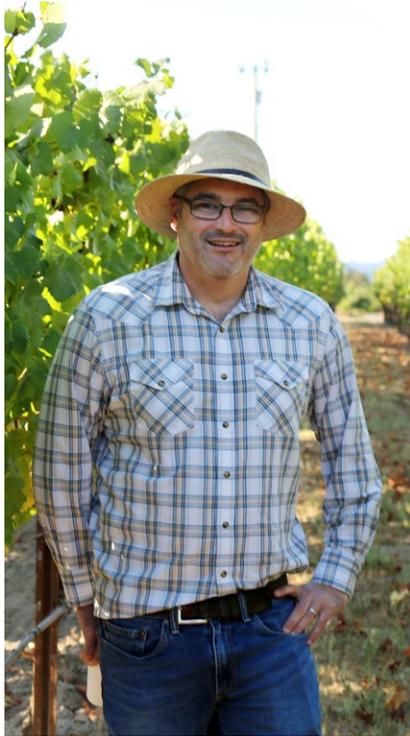
“This was picked after that 2017 heat spike swept through, but where it's located in the Anderson Valley, they didn't quite see such extremes. Fruit was picked on September 19th, as well as October 3rd, so two different picks for the two clones used. The site does get a little warmer than other areas in the Valley, but it is still fairly cool with a lot of cold air that flows down through from the coast.”

“Anderson Valley tends to have that black fruit character that is very distinct to the wines there. A mix between a blackberry, but not as sweet, and a cranberry or more like a black currant type element to it. This very cool black fruit flavor with a minerality aspect to this wine makes it really pretty. It has great bright acidity and low pH which gives it that beautiful dark color. Open top fermentation, aged for about 13 to 14 months in 35% new French oak and bottled in late November of 2018. This will be the last vintage of this wine.”



RETAIL PRICE \$50⁰⁰ | MEMBER PRICE \$40⁰⁰

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



INTERVIEW WITH A WINEMAKER

(CONTINUED)

BRIAN MALONEY

Brian on whether the Estate Chardonnay is susceptible to “bottle shock”, where wines taste flattened for a few months immediately after bottling:

“It depends on the wine, but with this Chardonnay it started opening up about a year after bottling in December of this past year, so right now it is tasting awesome. Essentially the way I look at it, the more stuff in a wine, the richer the wine, the denser

the wine, the more intense the wine, the more it actually gets “shocked” by the bottling experience. Where if you have something a bit simpler, a bit lighter, like a rosé or an aromatic white, there really isn’t as much stuff there so in a lot of ways it heals much faster than a barrel aged Chardonnay, Pinot Noir or Zinfandel. There are exceptions as every wine is a little different when it may come out of bottle shock, but I would say about a year after bottling is when wines start to taste at their best. With our Estate Chardonnay, I like to see it get a chance to age out, I actually am still enjoying the 2012’s right now so I would have no problem looking at this vintage in 5 to 6 years”

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Brian about the happenings in the Cellar and Vineyards from July through September:

“In July, *veraison* or color change, should be happening, especially in Pinot Noir. Right now we are forecasting forward that we are 1-2 weeks later than normal as flowering is just completing now in mid-June. We do have some



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clusters that are just starting to size up, but we are probably looking at an early September harvest as opposed to a late August harvest start. Of course everything is dependent on what the weather is like from July and August. When you start getting into 100’s is when the vines can start to suffer but right now the soil to ground water profile is fairly hydrated due to the late rains that we did have. Right now the biggest effect we are seeing was some frost damage to some of the blocks and that has led to cluster development being sporadic in terms of consistency. They should catch up with each other but when we are closer to *veraison*, we may have to drop some of that fruit so we have a consistent profile when we are going out to pick.”

“In the cellar we have just finished bottling the Buena Vista and Wattle Creek wines and will start bottling the DeLoach Pinot Noirs in early August and hopefully will start to pick grapes for our sparkling. We are making blends, topping barrels, and in mid-July, we will start racking and get all the bottle prep ready for the blends. The 2019’s are really tasty wines, we just finished the selections for all of the Pinot Noir blends, we are assembling blends in the cellar, and the Chardonnays are a good way through the process. We have Zinfandels which I won’t start on until the latter half of July, beginning of August, and we start bottling all Zins well after harvest.





GARDEN UPDATE

SUMMER GARDENING

FEATURING JOE PAPPENDICK,
DIRECTOR OF LANDSCAPING

THE DELOACH THEATER OF NATURE:

In sync with the rhythms of nature, the DeLoach garden reaches a peak in mid-summer. In previous years all of the garden beds have reached fruition in August, a cornucopia of tomatoes, peppers, corn, melons, eggplant, basil, broccoli, cabbage, lettuce, squash, cucumbers, green beans, and lush flowers. Coinciding with the beginning of the grape harvest the timing is perfect for the garden to fuel the celebrations of the season.

In a holistic garden, flowers that attract and feed hundreds of beneficial insects, birds, and bees bloom profusely through mid-summer, the yields of the real estate feed both us and wildlife. Rich colors fill the space with beauty and joy.



In this uncertain year, the garden planting shifted to focusing on crops that store well after harvest. At the time of planting we were unsure how the produce would be utilized. Crops that store well, and improve in flavor with storage allowed flexibility with the timing of when they would be consumed. The summer garden is full of crops like winter squashes, butternut squashes and pumpkins, that properly cured in the summer sun will last for months in dry storage.

We focused on bigger sauce and cooking tomatoes for the pizza oven instead of cherry tomatoes. Onions and potatoes, the backbone of flavor, deliver sweetness and creamy texture not found in stores.



We also focused on bigger sauce and cooking tomatoes for the pizza oven instead of cherry tomatoes. Dry soup beans versus the tiny haricot vert green bean that needs picking every day for perfection. Onions and potatoes, the backbone of flavor, deliver sweetness and creamy texture not found in stores.

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Zinnias, sunflowers, roses, bachelor buttons, and dahlias scattered throughout the garden offer a breath of fresh air from the outside world.

AMBASSADOR OPPORTUNITY



WINE WORLD IS CALLING

You must love our wines or you wouldn't be a Wine Society member, so why not become a Boisset Ambassador and launch a rewarding career in the world of wine? Represent our exceptional collection of wines, wine-inspired jewelry, and luxury accessories for the home and earn a commission for sharing your passion for Boisset! Whether you are just learning about wine or an experienced enthusiast, all you need is your passion for wine and an entrepreneurial spirit.

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When you join our team of Ambassadors you join with hundreds of like-minded individuals across the country to become part of the inner circle of the wine world. It is our vision to create the most passionate, inspiring and inclusive wine community in the world. The flexibility of the Ambassador opportunity is the key to its widespread appeal - with flexible hours you can decide how much or how little of your time to invest in your success.

REVEL IN REWARDS:

When you join as a new Ambassador you are eligible to participate in our 90-Day JUMPSTART Program which rewards you with generous cash bonuses. Ambassadors can earn luxury all-expense paid trips to France to tour the Boisset family's historic wine estates with Jean-Charles and compete for incredible incentives such as VIP passes to the Bottlerock festival in Napa Valley.

Take this journey with us as an Ambassador and discover a World of Wine REIMAGINED.

Please contact your Independent Boisset Ambassador for more information or visit my.boissetcollection.com/join/ambassador



CHEF'S CORNER: FOOD & WINE

SUMMER SWEET TEA CHICKEN

Recipe Courtesy of Celebrity Chef Sunny Anderson - The Kitchen/FoodNetwork.com

Brined Chicken

- 4 C sweetened tea
- 1/2 C kosher salt
- 1 lemon, halved
- 1 chicken, 4 1/2 to 5 lbs. cut into 10 pieces

Syrup

- 2 C sweetened tea
- 1/2 C sugar
- Grated zest of 2 lemons
- 1/2 C fresh lemon juice
- Kosher salt
- 3 or 4 sprigs fresh thyme, leaves stripped and gently chopped

Coating

- Peanut or vegetable oil
- 2 eggs
- 2 tsp cayenne pepper
- Kosher salt and freshly ground black pepper
- 1 C all-purpose flour
- 1/4 C cornstarch



*Pairs well with the
DeLoach Estate
Chardonnay*

Instructions:

For the brine: In a large bowl, whisk together 2 C water, the tea, and salt until the salt dissolves. Squeeze the lemon halves into the pot, add the halves and the chicken pieces, submerge, and soak for 2 hours at room temperature.

For the syrup: In a medium pan over medium heat, combine the tea, sugar, lemon zest, and lemon juice. Simmer until reduced and thickened like syrup. Taste and add a pinch of salt. Stir in the thyme.

Prepare to fry: In a large pot, heat 6 inches of oil until a deep-fry thermometer reaches 325° F. In a large bowl, whisk together the eggs, cayenne, a pinch of salt, and a few grinds of black pepper. In a paper bag, shake together the flour, cornstarch, a pinch of salt, and a few grinds of pepper. Drain the chicken from the brine and pat dry. Dust the chicken in the flour and shake off excess. Dip each piece in the egg, then back in the flour to coat. Set on a wire rack to let the coating sink in for 15 minutes.

Fry the chicken: In batches, fry the chicken until golden brown on both sides and cooked through, 15 to 20 minutes, depending on the size of the piece. Remove from the oil and set on a paper towel-lined plate to drain. Drizzle with the sweet tea syrup.

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 N° 24 Sparkling Brut, Carneros*	\$60 ⁰⁰	\$48 ⁰⁰

ROSÉ & OTHER WHITES

2019 DeLoach Petaluma Gap Riesling, Marin County	\$30 ⁰⁰	\$24 ⁰⁰
2018 DeLoach Pinot Gris, Sonoma County*	\$32 ⁰⁰	\$25 ⁶⁰
2019 DeLoach Rosé of Pinot Noir, Sonoma Coast*	\$28 ⁰⁰	\$22 ⁴⁰
2018 Frenchie Betsy Ross White Blend, North Coast	\$30 ⁰⁰	\$24 ⁰⁰
2018 JCB N° 5 Rosé, Côtes de Provence**	\$25 ⁰⁰	\$20 ⁰⁰
2019 Raymond Sauvignon Blanc, North Coast*	\$26 ⁰⁰	\$20 ⁸⁰
2019 Wattle Creek Viognier, Alexander Valley	\$28 ⁰⁰	\$22 ⁴⁰

CHARDONNAY

2018 Buena Vista, Sonoma County*	\$28 ⁰⁰	\$22 ⁴⁰
2017 DeLoach Estate, Russian River Valley	\$58 ⁰⁰	\$46 ⁴⁰
2017 Foreverness, Napa Valley	\$60 ⁰⁰	\$48 ⁰⁰
2017 JCB N° 81, Sonoma Coast	\$52 ⁰⁰	\$41 ⁶⁰
2018 Raymond Signature, Napa Valley*	\$40 ⁰⁰	\$32 ⁰⁰
2017 Raymond Generations, Napa Valley	\$60 ⁰⁰	\$48 ⁰⁰
2018 Secret Indulgence Evoluna, Napa Valley	\$27 ⁰⁰	\$21 ⁶⁰

PINOT NOIR

2018 Buena Vista Private Reserve, Sonoma County	\$80 ⁰⁰	\$64 ⁰⁰
2017 DeLoach, Anderson Valley*	\$50 ⁰⁰	\$40 ⁰⁰
2016 DeLoach Estate, Russian River Valley	\$72 ⁰⁰	\$56 ⁰⁰
2014 DeLoach Maboroshi Vineyard, Russian River Valley	\$65 ⁰⁰	\$52 ⁰⁰
2018 JCB N° 12, Sonoma County*	\$40 ⁰⁰	\$32 ⁰⁰

RED BLENDS

2018 Buena Vista The Countess, Sonoma County*	\$27 ⁰⁰	\$21 ⁶⁰
2018 Buena Vista, The Sheriff, Sonoma County	\$45 ⁰⁰	\$36 ⁰⁰
2017 JCB Passion, Napa Valley	\$85 ⁰⁰	\$68 ⁰⁰
2016 LVE Legend Vineyard Exclusive, Napa Valley	\$50 ⁰⁰	\$40 ⁰⁰
2016 Secret Indulgence Emancipation, California	\$28 ⁰⁰	\$22 ⁴⁰
2016 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
2016 Wattle Creek, Alexander Valley	\$54 ⁰⁰	\$43 ²⁰

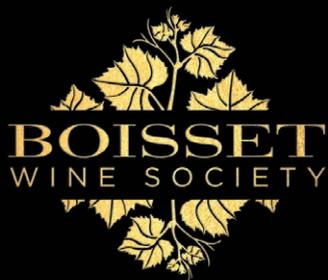
ZINFANDEL, MERLOT, MALBEC, SYRAH & PETITE SIRAH

2017 1881 Napa Merlot, Napa Valley	\$50 ⁰⁰	\$40 ⁰⁰
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
2017 Wattle Creek Malbec, Alexander Valley	\$38 ⁰⁰	\$30 ⁴⁰

DESSERT WINE

2008 Buena Vista Tokaji Aszu, Hungary**	\$100 ⁰⁰	\$80 ⁰⁰
JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$25 ⁰⁰	\$20 ⁰⁰

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BOISSET WINE SOCIETY - SUMMER 2020

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