



BOISSET
WINE SOCIETY

SUMMER 2021

JULY - AUGUST - SEPTEMBER



SUMMER BBQ PLEASERS



BUENA VISTA 2019 THE SHERIFF RED BLEND, SONOMA COUNTY (new vintage release)

The Sheriff of Buena Vista proudly calls Sonoma County home. The grapes for the 2019 vintage are harvested from vineyards representing the region's top appellations, including the Sonoma Valley, Russian River Valley, Moon Mountain, Sonoma Mountain, Fountaingrove, Chalk Hill, Alexander Valley and Rockpile. Each varietal was first aged separately for 15 months in oak barrels before blending and bottling.

This inky wine's aroma jumps from the glass, opening with bold aromas of plum, black cherries and violets on the nose. On the palate this wine is silky to the touch and juicy with flavors of blackberry jam, black currant and freshly cracked black pepper. Rich layers of dark chocolate and star anise emerge on the finish, balanced with firm tannins and bright acidity.

"2019 is a more of a fruit forward vintage so it might be a touch softer than the 2018 in comparison. We tried to balance this with a higher percentage of Cabernet Sauvignon and Petite Sirah. This gives us a mix of both Rhône-style and Bordeaux-style blending that gives it the intensity that red wine lovers are looking for."
- Brian Maloney, Winemaker

RETAIL PRICE \$50⁰⁰ | MEMBER PRICE \$40⁰⁰



JCB 2019 ALCHEMY OF DREAMS, DARING ZINFANDEL, SONOMA COUNTY*

In dreams, we are possessed of an alternative vision of reality, and through alchemy, we transform. The alchemy of dreams is therefore the transformation of the unseen into the real, and the spark of life within. With wine transformed from the vessel of 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, that itself elicits dreams... A surreal state in between worlds, the Alchemy of Dreams is creation brought to life... and so, life itself! All our senses are captured through the alchemy of dreams, and our senses lifted to a new dimension as we create our own vision of the world! To further dreams, emotions, creations and transformations... to Alchemy!

Daring Sonoma County Zinfandel echoes the diversity of the world finding unity in unexpected harmony. Mystical, powerful tigers burst forth from fish that reside in the depths of the icy sea. With pomegranate symbolizing growth and fertility blossoming on the ice, we feel the energy of impossible creation!

Deep red in the glass, this wine opens with a robust, yet delicate, bouquet of dark fruit notes. With jammy flavors of boysenberry and blackberry, complemented by hints of cinnamon, this well-structured wine leaves a long lasting and lingering finish.

RETAIL PRICE \$45⁰⁰ | MEMBER PRICE \$36⁰⁰



DE LOACH 2017 OFS (OUR FINEST SELECTION) CHARDONNAY, RUSSIAN RIVER VALLEY

At DeLoach Vineyards we strive to produce distinctive wines that highlight unique terroirs in a socially and environmentally responsible way, practicing sustainable viticulture and minimally intrusive winemaking techniques. The 2017 vintage of Our Finest Selection Chardonnay is a partnership amongst the best vineyards within the Russian River Valley. The cool, foggy Russian River Valley climate enables our grapes to develop ideal characteristics that contribute to this distinctive 2017 O.F.S. Chardonnay.

This lovely Chardonnay opens with floral aromas of mandarin blossoms, a touch of lemon zest and a hint of green apple. Soft flavors of vanilla and crème brûlée greet the palate with notes of nutmeg touch of oak. This medium bodied Chardonnay has well balanced acidity and structure, leaving a long and lingering finish.

RETAIL PRICE \$35⁰⁰ | MEMBER PRICE \$28⁰⁰



BUENA VISTA 2019 ROUSSANNE, BENNETT VALLEY

The grapes for this Roussanne were harvested on November 1, 2019, from Bennett Valley in Sonoma County. The moderately cool climate found in the Bennett Valley AVA allows for a longer growing season which in turn, helps maximize flavors and increase concentration while, the cooler temperatures, preserve the grapes' natural acidity. This uncommon Rhône grape has reddish skins and makes richly textured wine. The fruit was fermented with native yeast before the wine was aged in neutral French oak barrels for eight months.

White peach and violet aromas are layered with notes of orange and lemon zest on the nose. This is a medium-bodied white wine with stone fruit flavors that are accented by a touch of toasted brioche. Refreshing with bright acidity and a round, plush mouthfeel, this wine leaves you reaching for another sip.

RETAIL PRICE \$42⁰⁰ | MEMBER PRICE \$33⁶⁰



SECRET INDULGENCE 2017 EVOLUNA CHARDONNAY, SONOMA COAST **HIGHLY RATED** (90 PTS-Jeb Dunnock)

The moon has a mystic and wonderous curiosity, powerfully moving our tides while softly lighting our skies at night. Through astronomy, alchemy and storytelling, we find the moon's deepest mystery and adorn this wine with its unique glow.

A pale straw color, the bouquet is filled with aromas of key lime pie, lemon and crème brûlée with a thread of nutmeg. Citrus notes continue through to the palate, layered with flavors of vanilla. This is a well-balanced Chardonnay with a creamy texture and bright acidity followed by a long sultry finish.

RETAIL PRICE \$32⁰⁰ | MEMBER PRICE \$28⁰⁰

*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.

Joy & Serenity

NEWEST RELEASE AND CHARITABLE COLLABORATION WITH **JANE SEYMOUR**



An actress, artist, entrepreneur and philanthropist, Jane Seymour is known to the world for her many talents and generous heart. Jean Charles Boisset, a French vintner and entrepreneur himself, shares a love for giving through his wines and endless creativity. Together, as they discovered their mutual adoration for art, a friendship began that has evolved into a collaboration... Joy & Serenity is their united vision for a wine that can be enjoyed together with loved ones, but also bring joy, care and support to the world around us.

This beautiful **JCB 2018 Joy & Serenity Cabernet Sauvignon**, combines the fruit of three vineyards in the North Coast. With high elevations, the grapes are grown in mountain climate conditions allowing for good acid retention during ripening. The wine was fermented in small stainless-steel tanks and pressed off at dryness capturing the freshness and vibrancy of the wine. Its scent opens with alluring aromas of dark plums and blackberry that are complemented by notes of earthiness. On the palate, vibrant flavors of black cherry and baked berry cobbler are balanced with hints of allspice and nutmeg. This is a soft and approachable wine with a plush mid-palate and a lingering finish.



*JCB Collection will donate 10% from the sale of each bottle of Joy & Serenity to the **Open Hearts Foundation**. Co-founded by Jane, the Open Hearts Foundation empowers emerging and growing nonprofit organizations whose origins and mission are consistent with the Open Hearts philosophy, accelerating their purpose through its grant making and volunteerism programs and curating incredible opportunities to engage hands-on with philanthropic causes.*

RETAIL PRICE \$35⁰⁰ | MEMBER PRICE \$28⁰⁰

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

SPICE- RUBBED HOISIN LAMB CHOPS WITH GRILLED BOK CHOY SALAD

RECIPE AND PICTURE COURTESY
OF THE FOOD NETWORK



INGREDIENTS:

SPICED LAMB CHOPS

- 2 tbsp ground star anise
- 2 tbsp ground ginger
- 1 tbsp ground coriander
- 2 tsp garlic powder
- 1/2 tsp chile de arbol
- 12 double-cut baby lamb chops
- Canola oil
- Kosher salt and freshly ground black pepper
- 1 cup hoisin sauce
- 1 cup fresh cilantro leaves, for garnish
- 1 cup fresh mint leaves, for garnish

INSTRUCTIONS:

1. For the spice rubbed lamb chops hoisin: Combine the anise, ginger, coriander, garlic powder and chile de arbol in a bowl. Rub the spice mix onto the lamb chops.
2. Heat a charcoal grill for direct heat or a gas grill for high heat. Brush the lamb with canola oil and sprinkle with salt and pepper. Grill the lamb until slightly charred on all sides and cooked to medium-rare, about 8 minutes total. Brush the lamb with the hoisin just before removing from the grill.
- 3 For the grilled bok choy salad: Brush the bok choy with canola oil and sprinkle with salt and pepper. Grill the bok choy, cut-side down for about 4 minutes; flip, and grill another few minutes until the stems are crisp yet tender. Chop the bok choy coarsely and put in a bowl.
4. For the vinaigrette: Whisk together the fish sauce, vinegar, lime juice, chile sauce and soy sauce and sprinkle with salt and pepper in a bowl. Whisk in the canola and sesame oil. Toss the vinaigrette with the grilled bok choy; taste and season with salt and pepper.
5. Place the lamb on a platter and scatter with the cilantro and mint over the top. Serve with the grilled bok choy salad.

INGREDIENTS:

GRILLED BOK CHOY SALAD:

- 3 large heads bok choy, halved
- Canola oil
- Kosher salt and freshly ground black pepper

INGREDIENTS: VINAIGRETTE:

- 2 tbsp fish sauce
- 2 tbsp rice vinegar
- 1 tbsp freshly squeezed lime juice
- 1 to 2 tsp hot chile sauce, such as Sriracha
- 1 tsp soy sauce
- Kosher salt and freshly ground black pepper
- 3 tbsp canola oil
- 1 tsp sesame oil

INTERVIEW WITH A WINEMAKER FEATURING BRIAN MALONEY

DIRECTOR OF WINEMAKING, BUENA VISTA WINERY & DE LOACH VINEYARDS



What makes the Bennett Valley appellation and the Buena Vista Roussanne so unique?

BRIAN MALONEY: "Bennett Valley is a narrow little valley at the head of Sonoma Valley, between Bennett Peak and Taylor Peak. At that elevation it opens up to the west, so a lot of cold air flows into it. It makes the area very similar to the Northern Rhône Valley in France in terms of its rocky soils and mix of temperatures where it can get quite cool for much of the growing season but also have some really hot days. A lot of Rhône varietals are

grown here such as Grenache, Syrah, and one of these is the lesser-known Roussanne grape"

"Roussanne is an exciting white grape whose wines typically have fuller body compared to something Pinot Grigio or a Sauvignon Blanc, but not as rich as Viognier or Chardonnay. Its name plays on the French term for redhead or strawberry blonde, since its grapes are not green, but rather a reddish gold when ripe. Often it is blended with Marsanne, but this Roussanne is 100% varietal. It comes from a single site called the Flying Cloud Vineyard that also grows Syrah, which is farmed by a gentleman named Joe Vitteo, who we have worked with for several years.."



Bennett Valley AVA

"Who planted the first Roussanne vineyards in Sonoma Valley?"

BRIAN MALONEY: "Richard Kunde was one of the first people to bring both Marsanne and Roussanne into California over thirty years ago. As it happens, he was the great uncle of Jared Kunde, who runs our Grower Relations at Boisset Collection.



Roussanne grapes

Another wine being featured is the DeLoach O.F.S. Chardonnay. What does "Our Finest Selection" mean?

BRIAN MALONEY: "The O.F.S. Chardonnay was one of the very first wines made by the DeLoach family and is what we call a "Barrel Select" wine. We go through all of our stocks of single vineyard Chardonnays, such as those from the Ritchie Heintz, Hawk Hill and DeLoach Estate Vineyards and identify those that fit the specific flavor profile for O.F.S.

Typically, this is most prominent in those barrels made by certain cooperages we have worked with for many years that give us wines that are a little bit richer, a little bit deeper in flavor, but still respect the fruit profile that we see from our Russian River vineyards. For a barrel to go into O.F.S., we really want to see that complex mix of tree fruits and spices which we see with neutral barrels but don't always see in newer barrels. We look for that O.F.S. signature throughout the process as we taste through all these individual barrels.

Can you please give us a little insight on the Secret Indulgence Evoluna Chardonnay, which is included for our White Spectrum Members?

BRIAN MALONEY: "The Evoluna Chardonnay is made richer like our popular DeLoach Russian River Chardonnay. The 2107 vintage is 100% barrel fermented, but in older barrels, so without a ton of new wood influence. The fruit is primarily from older and cooler vineyards in the Olivet Branch and Green Valley area. This wine is more than 80% Russian River, but since 20% comes from vineyards located in Carneros and Petaluma Gap appellations, we classify it under the Sonoma Coast appellation."

What are your recommendations for Chardonnay aging?

BRIAN MALONEY: "I think our style of Chardonnay age quite well, thanks to our cool-climate vineyards and Burgundian approach to winemaking. Personally, I prefer them with a few years of bottle age and I am drinking 2013's and 2014's at home right now. Storage is a very big factor, though, so if it is not properly stored, meaning at a cellar temperature of 55°F with 70% humidity and on its side so the cork does not dry out, then wines will not age gracefully or drink well. Certain of our vineyard designated wines are definitely more age worthy than others. The Hawk Hill Vineyard, for example, 10 years down the line those wines are still beautiful. The Ritchie Vineyard on the other hand, will peak at 7-8 years."





SUMMER GARDEN REPORT

FEATURING MASTER GARDENER JOE PAPENDICK

Colorful finches, warblers, and bluebirds sing throughout the summer in the garden, in between nibbling on insects and spent spring flowers seed heads. They greet the day with joyful melodies sending out a musical invitation to explore the garden. With sparse winter and spring rains, this year's summer is dry. The birds, the plants and the bees will all feel the effects of the drought - just as we will. Here are a few of the practices in the Boisset gardens that we use to provide water for all that need it.

Organic and biodynamic practices build healthy soil that works like a “living sponge” to retain 30% more water.



Water, whether it is a bird bath or a slow trickling fountain, can be an important hydration station for bees and birds. The water should be cleaned regularly to prevent birds from passing diseases on to each other. Attracting birds to the garden does more benefit than damage. Cover small seedlings to keep them safe, and allow the birds to focus on managing pests by eating the insects. Honeybees also need water to regulate the temperature and humidity of their hive. Clean water for them is vital for the health of the hive.

While vegetables require a considerable amount of water to thrive, there are techniques to deliver that water efficiently. In the Theater of Nature at Raymond, the vegetables are grown with only 10% of the water it would need if the same space



were a lawn. First, organic and biodynamic practices build healthy soil that works like a “living sponge” to retain up to 30% more water. Using compost in the soil also develops beneficial fungal networks that help the plant's roots tolerate water stress.

Drip irrigation is a system that targets water to the root zone of the plant efficiently without losing volume to runoff or evaporation. Layering straw mulch over the soil increases water conservation too, and tight planting densities can help by shading the soil and keeping it covered. We aim to have the vegetables completely cover the bed and paths at 75% of their maturity. Lastly we water in the early morning or at night, when the water will be most available to the plant's growth cycle.

With effective water management the garden becomes an important oasis in the dry months.



BOISSET COLLECTION 2021 EVENTS

BASTILLE DAY CELEBRATION | SATURDAY JULY 11

@DELOACH VINEYARDS

Join us to celebrate our Franco-American heritage this Bastille Day at DeLoach Vineyards. Guests will be treated to a special wine tasting and food pairing experience. *Tickets are \$50 | \$40 Members*

HISTORY DAY | SATURDAY JULY 17

@BUENA VISTA WINERY

Celebrate Buena Vista's amazing history with us! Our theme this year is "How Count Haraszthy and Charles Krug Created Wine Country." Join us at 11am for a free lecture on this fascinating topic presented by our Count of Buena Vista. At 12pm and 2pm, a free 30-minute play with the same title will be presented in front of the Champagne Cellars. Between showings, there will be a food truck and live music. Food and delicious Buena Vista wines will be available for purchase.

SHAKESPEARE UNDER THE STARS:

TAMING OF THE SHREW

AUG. 4 - 15, AUG. 18 - 22

@BUENA VISTA WINERY

'Taming of the Shrew' is a witty romp and epic battle of the sexes. Fast-paced dialogue and physical humor will delight the audience as actors interject their well-known improvisational skills. Brought to you by Sonoma Shakespeare's Avalon Players and directed by Kate Kennedy.



Gates open at 6pm and wine will be available for purchase inside the historic Press House Tasting Room. The performance will begin promptly at 7:00 PM, with a short intermission. *\$35 per person | \$30 per person (Members) | \$25 per person (students 18 and under)*

SAVE THE DATES*

SAT. AUGUST 14 | HAWAIIAN LUAU AND PIG ROAST

@RAYMOND VINEYARDS

SAT. SEPTEMBER 18 | HARVEST PAELLA PARTY @DELOACH VINEYARDS

SAT. SEPTEMBER 25 | 2ND ANNUAL WINE SOCIETY HARVEST PARTY

VIRTUAL

OCTOBER 2021 | JCB BUBBLES AND OYSTERS @DELOACH VINEYARDS

DECEMBER 2021 | WINE SOCIETY HOLIDAY MIXER VIRTUAL

(*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. For Virtual Wine Society events, please email us at membership@boisset.com.)

BOISSET WINE SOCIETY CURRENT FEATURED WINES

SPARKLING

| | RETAIL | MEMBER |
|---|--------------------|--------------------|
| Haute Couture French Bubbles Limited Edition* | \$32 ⁰⁰ | \$25 ⁶⁰ |
| 2016 JCB No. 24 Sparkling Brut, Carneros* | \$60 ⁰⁰ | \$48 ⁰⁰ |
| 2016 Legend Vineyard Exclusive, Sparkling Brut, Napa Valley | \$75 ⁰⁰ | \$60 ⁰⁰ |
| 2016 Wattle Creek Sparkling Brut, Blanc de Blanc, Napa Valley | \$50 ⁰⁰ | \$40 ⁰⁰ |
| 2017 Wattle Creek Sparkling Zinfandel, Alexander Valley | \$45 ⁰⁰ | \$36 ⁰⁰ |

ROSÉ & OTHER WHITES

| | | |
|--|--------------------|--------------------|
| 2019 Buena Vista Roussanne, Bennett Valley | \$42 ⁰⁰ | \$33 ⁶⁰ |
| 2020 DeLoach Rosé of Pinot Noir, Sonoma Coast* | \$28 ⁰⁰ | \$22 ⁴⁰ |
| 2019 Frenchie Celebration White Blend, North Coast* | \$30 ⁰⁰ | \$24 ⁰⁰ |
| 2020 Raymond "Exclusive Selection" Sauvignon Blanc, North Coast* | \$33 ⁰⁰ | \$26 ⁴⁰ |

CHARDONNAY

| | | |
|---|--------------------|--------------------|
| 2019 Buena Vista, Sonoma County* | \$30 ⁰⁰ | \$24 ⁰⁰ |
| 2017 Secret Indulgence Evoluna, Sonoma Coast | \$32 ⁰⁰ | \$25 ⁶⁰ |
| 2019 DeLoach OFS, Russian River Valley | \$35 ⁰⁰ | \$28 ⁰⁰ |
| 2017 Foreverness, Napa Valley | \$60 ⁰⁰ | \$48 ⁰⁰ |
| 2019 JCB Alchemy of Dreams The Eye, Russian River Valley* | \$42 ⁰⁰ | \$33 ⁶⁰ |
| 2018 Raymond Signature, Napa Valley* | \$40 ⁰⁰ | \$32 ⁰⁰ |

PINOT NOIR

| | | |
|---|--------------------|--------------------|
| 2019 DeLoach, Stubbs Vineyard, Marin County* | \$55 ⁰⁰ | \$38 ⁵⁰ |
| 2019 JCB Alchemy of Dreams Five Senses, Sonoma Coast* | \$60 ⁰⁰ | \$48 ⁰⁰ |
| 2019 JCB No. 12, Sonoma County* | \$42 ⁰⁰ | \$33 ⁶⁰ |
| 2018 Wattle Creek, Sonoma Coast* | \$24 ⁰⁰ | \$19 ²⁰ |

RED BLENDS

| | | |
|---|--------------------|--------------------|
| 2019 Buena Vista The Sheriff, Sonoma County | \$50 ⁰⁰ | \$40 ⁰⁰ |
| 2019 Buena Vista The Countess, Sonoma County* | \$28 ⁰⁰ | \$22 ⁴⁰ |
| 2019 JCB Alchemy of Dreams Femininity, Napa Valley* | \$48 ⁰⁰ | \$38 ⁴⁰ |
| 2016 JCB Zebra, Napa Valley* | \$75 ⁰⁰ | \$60 ⁰⁰ |
| 2016 Wattle Creek Cabernet Sauvignon/Shiraz Blend, Alexander Valley | \$42 ⁰⁰ | \$33 ⁶⁰ |

CABERNET SAUVIGNON

| | | |
|---|--------------------|--------------------|
| 2018 LVE Legend Vineyard Exclusive, Napa Valley | \$85 ⁰⁰ | \$68 ⁰⁰ |
| 2019 JCB Alchemy of Dreams Ascension, Knights Valley* | \$60 ⁰⁰ | \$48 ⁰⁰ |
| 2018 Joy & Serenity, North Coast | \$35 ⁰⁰ | \$28 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 |

GRENACHE, PETITE SIRAH & ZINFANDEL

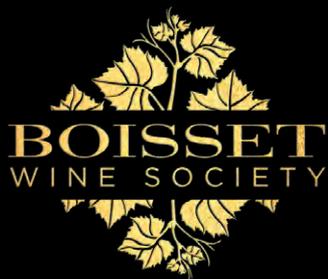
| | | |
|---|--------------------|--------------------|
| 2018 Buena Vista The Deputy Petite Sirah, California* | \$28 ⁰⁰ | \$22 ⁴⁰ |
| 2017 DeLoach Saitone Zinfandel, Russian River Valley | \$45 ⁰⁰ | \$36 ⁰⁰ |
| 2019 JCB Alchemy of Dreams Daring Zinfandel, Sonoma County* | \$48 ⁰⁰ | \$38 ⁴⁰ |
| 2019 Wattle Creek Grenache, Sonoma County | \$49 ⁰⁰ | \$39 ²⁰ |

DESSERT WINE

| | | |
|--|--------------------|--------------------|
| NV Buena Vista Angelica, | \$80 ⁰⁰ | \$64 ⁰⁰ |
| 2017 Buena Vista "Joliesse" Late Harvest Sauvignon Blanc, Bennett Valley | \$40 ⁰⁰ | \$32 ⁰⁰ |
| NV JCB French Kiss Sparkling Gamay, Beaujolais, France* | \$25 ⁰⁰ | \$20 ⁰⁰ |

*These Curated Collection wines are available exclusively through your Boisset Wine Ambassador. Please note that our imported wines 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



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BOISSET WINE SOCIETY - SUMMER RELEASE

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