



SUMMER 2022

JULY - AUGUST - SEPTEMBER



## THE **CURATED** COLLECTION



### JCB ALCHEMY OF DREAMS 2019 FEMININITY RED WINE, NAPA VALLEY\*

This Napa Valley red wine is the perfect symbol of the power of femininity, which exudes strength and elegance simultaneously. The opulent and rich table of life anchors us within time, while the pillar of femininity gives birth to life and the power of endless imagination!

This beautiful feminine wine opens with enticing aromas of blackberry pie with hints of red plum and orange peel. With seductive flavors of Bing cherry, boysenberry and fig jam, highlighted with a hint of leather and supple tannins, it has a long, satisfying finish. Aged in 12% French New Oak barrels for 18 months, this wine will pair best with grilled or roast meats, beef stews, Mediterranean Pasta, and a variety of cheeses.

\$48<sup>00</sup> | MEMBER PRICE \$38<sup>40</sup>



### DE LOACH 2020 PINOT NOIR, ANDERSON VALLEY\*

The grapes for this wine were sourced from a vineyard located in the west end of the Anderson Valley. The vineyard's proximity to the Pacific Ocean provides the cooling effect that is so important in producing high quality Pinot Noir.

Our 2020 Anderson Valley Pinot Noir opens with lush aromas of raspberry, plum and a hint of tobacco. This full-bodied wine features a rich palate and a soft, luxurious mouthfeel overflowing with intense flavors of blackberry, cherry and hints of exotic spice. Structured and well-integrated tannins lead to an enticingly long and distinctive finish. This Pinot Noir will enhance a simple roast chicken or our Tomato, Peach & Basil Summer Salad with Italian Sausage.

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



### WATTLE CREEK 2019 CHARDONNAY, RUSSIAN RIVER VALLEY- *NEW RELEASE\**

The 2019 Wattle Creek Chardonnay is a delicious wine made in the French-inspired tradition of white Burgundy, with a fun-loving California twist.

Bright aromas of lemon zest and mandarin orange with a hint of narcissus spring from the glass. Juicy flavors of Gravenstein apple, lemon and grapefruit lend a food-friendly heft to the mid-palate, balanced with lingering acidity throughout the long clean finish. A truly magical wine to be served with pasta alfredo or our Grilled Romaine Caesar Wedge with Greek Salmon Filet.

\$45<sup>00</sup> | MEMBER PRICE \$36<sup>00</sup>



### FRENCHIE 2020 CELEBRATION WHITE WINE, NORTH COAST\*

The Frenchie Celebration White Blend from the North Coast celebrates the union between France and the United States. A blend of four vineyards from Napa and Sonoma, it is a refreshing and vibrant wine that opens with orange blossom and pear married with white floral aromas. On the palate, stone fruit flavors are layered with apricot, mango, and a touch of honey. Balanced acidity and an effervescent finish ensure a refreshing, enchanting experience.

This wine pairs beautifully with pear salad, chicken salad, and light cheddar cheese.

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



### FRENCHIE 2019 COLLAGE RED WINE, NORTH COAST\*

Proprietor Jean-Charles Boisset's French Bulldog, Frenchie, represents the very essence of style, charisma and personality. With his stout stature and talent for stealing everyone's heart, he is royalty around the winery!

Swirling the wine coaxes out luscious red fruit aromas and notes of espresso and vanilla bean. On the palate raspberry, black cherry and blueberry flavors are layered with hints of caramel. Soft well-balanced tannins and make this sensuous wine ready for immediate enjoyment. This will be your summer barbecue wine, the perfect complement to grilled foods.

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



### JCB N° 24 2016 SPARKLING BRUT, LOS CARNEROS\*

#### HARMONIOUS. DYNAMIC. FAMILIAL.

JCB N°24 celebrates our dynamic and passionate Boisset Ambassadors, for whom this exclusive wine was created! N° 24 brings a familial feeling of togetherness and celebration, inviting all to revel in life!

Pale yellow in the glass, the JCB N°24 sparkling wine is made in the *Méthode Traditionelle*. This well-balanced sparkler is 75% Pinot Noir and 25% Chardonnay, opening with notes of brioche, Meyer lemon and hints of vanilla. With succulent aromas of honey and baked pear with hints of pie crust and a touch of lemon zest, it is rich in texture and well-balanced, with great acidity from start to finish. Serve the N°24 at your next celebration, or as an aperitif at a family meal.

\$62<sup>00</sup> | MEMBER PRICE \$49<sup>60</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.

# SALT WINE'S BEST FRIEND

by Director of Vinlightenment Marnie Old

Most people choose wines around main ingredients, serving Sauvignon Blanc with salmon, Chardonnay with chicken, Cabernet Sauvignon with beef, and so on. However, sommeliers know that how a dish is seasoned usually plays a far more important role in finding harmonious combinations and avoiding ugly clashes than the type of protein used. No two ingredients have more impact than salt and sugar and understanding them can take your pairing suggestions to the next level.

## TRY THIS AT HOME: COMPARE EFFECTS OF SALT AND SUGAR ON DRY WINE

Salt blocks the tongue's ability to discern acidity, one of wine's key traits. After a bite of salted food, high-acid wines will taste softer and fruitier, which is why most of Europe's classic wines, like Italian reds, are so very dry and tart. They are designed to be a little too acidic on the first sip so that they can taste their best alongside salty food. Less acidic wines, like California's more modern reds, may taste more balanced alone, but they rarely fare as well when paired with high-salt foods. By lowering their perceived acidity, salty foods like cheeses can make such wines seem heavier, more cloyingly fruity and less refreshing.

1. Pour a glass of any dry wine that is not sparkling.
2. Take a sip and pay close attention to its balance of acidity vs. sweetness (aka dryness).
3. Taste a pinch of salt and wait for the crystals to dissolve.
4. Retaste the wine, noting how the wine's acidity seems much lower, which makes it seem softer and fruitier.
5. Wait 2-3 minutes for the sensory effect to fade, then taste a dab of honey and wait for it to disperse on the tongue.
6. Retaste the wine again, noting how the wine's acidity seems dramatically amplified and its fruit flavors seem flattened, leaving the wine seem extremely sour and one dimensional.



Sugar has the opposite effect: it amplifies wine's perceived acidity and makes it taste less sweet and less fruity. Since wine is naturally tart and most wines are dry, this result is usually unpleasant, like the shocking sourness of orange juice after toothpaste. Wines must be at least as sweet as the food to avoid this problem. This explains why foods with a touch of sweetness taste better with fruity modern wines than with drier traditional styles. With extremely sugary sauces, though, the only safe choices are wines that are overtly sweet, like off-dry Riesling, fully-sweet Moscato or candy-sweet Port.

**We don't turn on the lights to see the tv better, because two competing light sources make each other seem dimmer. A similar neutralizing effect takes place when wine and food share a dominant feature.**

## SWEETNESS IN WINE

Grapes are sweet, but most wines are not. Wines are traditionally fermented 'dry', because this has been the easiest way to make wine for thousands of years. During fermentation, yeasts feed on sugar and convert it into alcohol and carbon dioxide, continuing until their food source is depleted. Once begun, the process is hard to stop. Besides, early winemakers wanted to increase alcohol and reduce sugar for practical reasons, since sugary, low alcohol wines are susceptible to spoilage. Sweet wines may be outnumbered, but they have historically been desirable because sweet-tart wine tastes delicious. Most European wine regions eventually developed methods for making sweet wines, each an adaptation to their environment, and modern technology now makes sugary wines more stable than ever before. Most follow one of three winemaking strategies, each of which can make wines that range from lightly-sweet 'off-dry' wines to candy-sweet 'dessert wines'.

SALT IN FOOD  
REDUCES WINE'S  
PERCEIVED ACIDITY.

SUGAR IN FOOD  
INCREASES WINE'S  
PERCEIVED ACIDITY.



# ***SUMMER DELIGHTS*** **AND PERFECT PAIRINGS**



Pair with the Wattle Creek Chardonnay or  
JCB Femininity Red Blend

## **TOMATO, PEACH & BASIL SUMMER SALAD WITH ITALIAN SAUSAGE**

- 1 lb. Italian sausage links
- 1/2 small red onion, thinly sliced
- 1 Tbsp. red wine vinegar
- Kosher salt and pepper
- 1 lb. heirloom tomatoes
- 1 lb. yellow peaches or nectarines
- 2 Tbsp. olive oil
- 1/4 C. basil leaves
- 2 oz. feta, broken into pieces

### INSTRUCTIONS:

1. Heat grill to medium-high. Grill sausages, covered, turning occasionally, until cooked through, 10 to 12 minutes.
2. Meanwhile, in small bowl, combine onion and vinegar with 1/4 teaspoon salt. Let sit 5 minutes. Cut tomatoes and peaches into wedges and arrange on platter.
3. Stir oil into onion mixture and spoon over fruit, then sprinkle with basil, feta, and cracked black pepper. Serve with sausages.



## **GRILLED ROMAINE CEASAR WEDGE WITH GREEK SALMON FILET**

### SALAD INGREDIENTS:

- 3/4 C mayonnaise
- 1 clove garlic, minced
- 1 tsp. honey mustard
- 1 tsp. Worcestershire sauce
- Juice of 1/2 lemon
- Kosher salt
- Freshly ground black pepper
- 1 large head romaine lettuce, quartered
- 2 Tbsp. extra-virgin olive oil
- 4 slices bacon, cooked and chopped
- 3/4 C grape tomatoes, halved

### GREEK SALMON INGREDIENTS:

#### *Optional to add*

- 1 lb. salmon – cut into 2 or 4 fillets
- olive oil
- lemon juice
- fresh dill
- dried oregano - you can also substitute this with Italian seasoning.
- garlic
- salt and pepper

### SALAD INSTRUCTIONS:

1. Make creamy Caesar dressing: In a small bowl, whisk together mayo, garlic, honey mustard, Worcestershire and lemon juice and season with salt and pepper. Set aside.
2. Heat a grill pan over medium-high heat. Brush romaine wedges with olive oil and grill until charred and slightly wilted, 2 to 3 minutes per side.
3. Transfer romaine to a plate and drizzle with dressing. Top with bacon and tomatoes and serve.

### GREEK SALMON DIRECTIONS

1. Prep. Preheat the oven to 400 degrees. Pat dry salmon fillets and place skin-side down on a lined quarter sheet baking pan.
2. Marinate. In a small mixing bowl, stir to combine olive oil, lemon juice, dill, oregano, garlic, salt, and pepper. Brush or pour the marinade over the salmon and let it sit while the oven is preheating.
3. Bake. Bake for 15 minutes. Let rest for 5 minutes, then serve with an extra squeeze of lemon juice on top, if desired.

# SUMMER

## THEATER OF NATURE

FEATURING MASTER GARDENER JOE PAPENDICK



Eleven years ago, after breaking ground to create the Theater of Nature, on the dry and dusty soil along the side of the paths I broadcast numerous seeds considered to be aggressive and pernicious, but beneficial to our essential pollinators. These plants easily self-sow, and could threaten to spread through the garden, becoming weeds.

With the blank slate of the new garden, I had the opportunity to potentially create my own blend of weeds that would be the base for the garden's personality. The first sowing included: amaranth, calendula, California poppy, love-in-a-mist, borage, nasturtiums, salad burnet, and hollyhocks.

This mix has surprised me by working as an indicator of the annual seasonal shifts. It provides a good source of year round nectar, pollen, and seeds (for birds) along with color and beauty for us. From the original seeding the amaranth, borage, calendula and California poppy succeed in spreading through the garden. The amaranth germinates when the soil temperature is ready for summer crops.



The nasturtiums and hollyhocks complained about the lack of irrigation and frost. They only volunteer in mild years near a source of water, and I need to reseed them where I feel they would look good. The love-in-mist had a good run, forming a show stopping patch of blues and white by the edge of the path for a few years, slowly retiring to a smaller area each year or maybe because the salad burnet overcame it.

Late this spring I edited and replanted the border along the south path in the garden. The goal was to add more intrigue with color by using some drought tolerant perennials to save water. The annual mix, mentioned above, starts to look shaggy in the heat of summer. Along the edge of the path a new mix of perennials take the limelight for summer.



**Late this spring I edited and replanted the border along the south path in the garden. The goal was to add more intrigue with color by using some drought tolerant perennials to save water.**

Scabiosa, the pincushion flower, will provide a low lying source of food for butterflies and honeybees. Contrasting with the round umbrella flowers of scabiosa are the pointy towers of *Salvia nemorosa*, another plant that offers rich sustenance for insects. Heucheras, recognized for their showy foliage, also deliver a visual treat with their flowering cloud of small hanging bells that attract bees. Lavender, Rudbeckia, and Shasta daisy fill in the gaps.



I look forward to seeing how the new mix of perennials evolves with the original groupings of self-seeding annuals. While walking through the garden the discussion quickly darts to the seasonal vegetable or fruit, these annuals and perennials are the keystones to building a sustainable habitat for the hardworking pollinators, beneficial insects, and songbirds.

BOISSET EVENTS AND EXPERIENCES:  
**FEATURED WINERY EVENTS 2022**

**SUMMER WHITE PARTY**  
**SATURDAY, JULY 16, 2022**

@ ELIZABETH SPENCER WINERY

This summer, JCB Collection comes to Elizabeth Spencer Winery to celebrate their 6th Annual JCB Summer White Party. Guests are invited to dress in their best all-white STUDIO 69 attire and join us for wine, dancing, and more!

Learn more at [www.elizabethspencerwinery.com/winery-events](http://www.elizabethspencerwinery.com/winery-events).



**LOBSTER FEAST SATURDAY, AUGUST 6, 2022 - 12:00PM**

@DELOACH VINEYARDS

One of our most popular events of the year, Lobster Feast is a fan favorite for good reason. We invite members to join us in our show-stopping Sycamore Grove for an indulgent evening featuring delicious lobsters, sides, dessert, and award-winning DeLoach wines. Learn more at [www.deloachvineyards.com/events-main-calendar](http://www.deloachvineyards.com/events-main-calendar)



**“LAST DAYS OF SUMMER” WINE SOCIETY SUMMER SOIREE**  
**SATURDAY SEPTEMBER 10, 2022 - 6PM**

@RAYMOND VINEYARDS

Enjoy beautiful wines, delectable farm to table food pairings from Chef Rafa and the Raymond Culinary Team, live music by the classic rock band, The Henry Coopers, a special appearance by Jean-Charles and our Winemakers, games, contests and more!

Each member can purchase up to 2 tickets at \$135 per ticket. Reserve your tickets early by visiting the [my.boissetcollection.com/events](http://my.boissetcollection.com/events) page for tickets.

**HALLOWEEN MASQUERADE BALL**  
**SATURDAY, OCTOBER 29, 2022 @BUENA VISTA**

This is the exciting return of our Halloween Ball and we have packed it full of festive fun. We anticipate amazing costumes and we're looking forward to dancing the night away while sipping our favorite Buena Vista wines. Learn more [www.buenavistawinery.com/events](http://www.buenavistawinery.com/events).

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**

	RETAIL	MEMBER
<b>SPARKLING</b>		
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.24 Sparkling Brut, Carneros*	\$62 <sup>00</sup>	\$49 <sup>60</sup>
2018 Wattle Creek Sparkling Syrah, Alexander Valley	\$48 <sup>00</sup>	\$38 <sup>40</sup>
<b>ROSÉ &amp; OTHER WHITES</b>		
2021 DeLoach Trilogy White Blend, Russian River Valley*	\$35 <sup>00</sup>	\$28 <sup>00</sup>
2021 DeLoach Vieilles Vignes White Blend, Russian River Valley	\$38 <sup>00</sup>	\$30 <sup>40</sup>
2021 DeLoach Pinot Noir Rose, Sonoma Coast*	\$30 <sup>00</sup>	\$24 <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>
<b>CHARDONNAY</b>		
2019 Buena Vista, Sonoma County*	\$33 <sup>00</sup>	\$26 <sup>40</sup>
2019 DeLoach Green Valley of Russian River Valley	\$65 <sup>00</sup>	\$52 <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>
<b>PINOT NOIR</b>		
2019 Buena Vista Private Reserve, Sonoma County	\$70 <sup>00</sup>	\$56 <sup>00</sup>
2020 DeLoach, Anderson Valley*	\$55 <sup>00</sup>	\$48 <sup>00</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>
<b>RED BLENDS</b>		
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 Alchemy of Dreams Femininity, Napa Valley*	\$48 <sup>00</sup>	\$38 <sup>40</sup>
<b>CABERNET SAUVIGNON</b>		
2019 Frenchie Napoleon, Napa Valley	\$60 <sup>00</sup>	\$48 <sup>00</sup>
2016 Foreverness, 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 JCB Joy & Serenity, North Coast	\$35 <sup>00</sup>	\$28 <sup>00</sup>
2018 LVE Legend Vineyard Exclusive, Napa Valley	\$85 <sup>00</sup>	\$68 <sup>00</sup>
<b>MERLOT, GRENACHE &amp; ZINFANDEL</b>		
2020 Buena Vista The Deputy Zinfandel, Sonoma County*	\$30 <sup>00</sup>	\$24 <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>
2017 Wattle Creek Zinfandel, Rock Pile	\$50 <sup>00</sup>	\$40 <sup>00</sup>
<b>DESSERT WINE</b>		
NV JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$26 <sup>00</sup>	\$20 <sup>80</sup>
NV JCB French Kiss Sparkling Rose, Beaujolais, France**	\$26 <sup>00</sup>	\$20 <sup>80</sup>
2013 Buena Vista Tokaji Aszu, Hungary**	\$100 <sup>00</sup>	\$80 <sup>00</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 - SUMMER 2022 RELEASE

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