



SUMMER 2023

JULY - AUGUST - SEPTEMBER



## THE **CURATED** COLLECTION



### **RAYMOND VINEYARDS 2021 SIGNATURE COLLECTION CHARDONNAY, NAPA VALLEY\***

The grapes for our Signature Collection Napa Valley Chardonnay are grown in two blocks of our estate vineyard in Jameson Canyon, located in southern Napa Valley, just east of Carneros. The climate there is ideal for producing Chardonnay with bright acidity and creamy, citrus flavors. Afternoon temperatures are warm, while mornings and evenings are often foggy. Cool marine breezes help to evenly ripen the grapes.

The 2021 vintage of our Signature Collection Chardonnay opens with bright aromas of honeysuckle, Asian pear and a touch of orange blossom. Flavors are highlighted by enticing notes of honeydew with a touch of vanilla. Luscious and balanced, it finishes with bright acidity and spice.

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



### **SECRET INDULGENCE 2020 CONFESSION RED WINE, CALIFORNIA\***

A truly delicious red blend, the 2020 Confession Red Wine is a gorgeous dark color, offering aromas of ripe cherry and strawberry, with an accent of dried sage and herbs. This is a bold wine with mingling flavors of black plum, raspberry and black pepper that come together quite nicely on the full bodied palate. Mild tannins lead to a decadent finish.

Composed of 43% Syrah, 29% Mourvedre and 28% Grenache, this Rhone inspired red blend is aged in neutral French oak, and pairs well with Cassoulet or BBQ Short Ribs.

\$40<sup>00</sup> | MEMBER PRICE \$32<sup>00</sup>



### **JCB 2020 UNITY RESERVE CABERNET SAUVIGNON, NAPA VALLEY**

What Unity Signifies: Love, Hope, Unity, Diversity, Equality... These are the guiding principles of our JCB & Boisset Collection of wines, where we believe the world of wine exists to unite us across the table and across the world. We are committed to creating the most inclusive, passionate and inspiring community in the world of wine.

A dark crimson red in the glass, Unity opens with enticing and juicy aromas of Bing cherry, strawberry and a note of spice. This is a medium bodied, palate-pleasing wine with red berry fruit flavors layered with nuances of cedar and a touch of mocha. Well-balanced acidity and finely-grained tannins lead to a smooth lingering finish.

*A portion of the proceeds are donated to organizations focused on helping Black and under-represented communities to thrive in the world of wine through the work of selected charity organizations.*

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



### **BUENA VISTA WINERY 2018 ZINFANDEL, ALEXANDER VALLEY\***

The grapes for this lovely Zinfandel come from the scenic Alexander Valley, where warm days and cool nights allow for rich flavor development and maturation. Alexander Valley is one of the largest and most abundantly planted wine regions in Sonoma County, producing rich, fleshy wines due to the area's warm climate.

Aged in 100% French Oak for 12 months, this charming red wine opens with lively aromas of fresh berries, gingerbread, and cinnamon. Flavors of cherry, boysenberry, light black pepper, and hints of vanilla graham cracker dance on the palate. A robust mouth feel is complemented with velvety tannins that lead to a long finish.

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



### **DE LOACH VINEYARDS 2021 ROSÉ OF PINOT NOIR, SONOMA COAST\***

The grapes for our 2021 Rosé of Pinot Noir were carefully chosen from cool, fog-influenced vineyards sustainably farmed in the Sonoma Coast Appellation. A portion of the grapes were destemmed for overnight juice-skin contact, followed by basket-pressing to neutral barrels for fermentation sur lie. The balance of the wine was produced in the saignée method, where a small amount of wine is "bled" off its red skins and fermented in stainless-steel tanks.

Alluring aromas of raspberry, fresh strawberry and rose petal lead to luscious flavors of orange blossoms and Bing cherries. This is a bright, fresh wine with nice acidity and a refreshing finish.

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



### **DOMAINE PAGNIER 2019 CHABLIS, FRANCE\*\***

Chablis, situated near Auxerre in France's Yonne department, is home to the northernmost vineyards of Burgundy, producing exclusively Chardonnay wines.

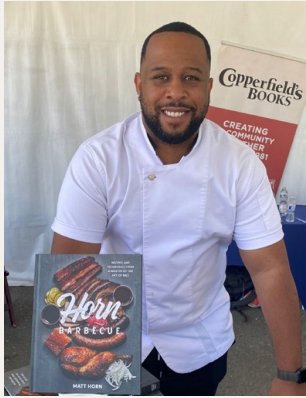
This Chablis is a beautiful pale gold with an intense nose of apricot and white flower notes. The palate is rich and dense, with flavors of citrus fruit and apricot jam. The finish is round with a soft minerality. The Domaine Pagnier Chablis pairs well with creamy fish dishes and all cooked white meats.

\$50<sup>00</sup> | MEMBER PRICE \$40<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.

\*\* 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





### FEATURING RECIPE BY PITMASTER AND CHEF MATT HORN

**Horn**  
BARBECUE

## BBQ BABY BACK RIBS & CREAMY POTATO SALAD

#### INGREDIENTS:

##### *Sweet Barbecue Sauce:*

- 1 C ketchup
- 2 Tbls brown sugar
- 1 Tbls soy sauce
- Spice Rub to taste

##### *For the Ribs:*

- 2 to 2 1/2 pounds baby back pork ribs
- Homemade rub: mix together equal parts Kosher salt, pepper, garlic powder, onion powder, and paprika.



#### DIRECTIONS:

**Step 1** - Make the sweet barbecue sauce: mix together the ketchup, brown sugar, soy sauce, and rub to taste.

**Step 2** - Heat oven to 375 degrees.

**Step 3** - Season both sides of the ribs with a generous amount of rub. You can use olive oil or mustard as a binder.

**Step 4** - Once both sides of the ribs have been seasoned, place in a pan and cover with foil.

**Step 5** - Bake the ribs for 3 hours and then pull from the oven. Once the ribs have been pulled from the oven, sauce them. Place the covered ribs back into the oven for 15 minutes.

**Step 6** - After the ribs have been pulled from the oven again, let them rest on the counter until they are at a safe temperature to cut into. Enjoy!



#### INGREDIENTS:

- 2 lbs, 8 ounces red potatoes (unpeeled), cut into 1/2-inch pieces (about 8 C)
- 1 1/2 C mayonnaise. 1/4 C sweet pickle relish, drained
- 1 Tbls kosher salt, 1 Tbls yellow mustard,
- 1 tsp Horn Rub (1/4 C packed dark brown sugar, 2 Tbls kosher salt, 1 Tbls coarsely ground black pepper, 2 tsp garlic powder, 2 tsp onion powder, 1 tsp paprika, 1 tsp cayenne pepper)
- 1/2 C thinly sliced scallions (from 4 medium scallions), plus more for garnish
- 4 hard-cooked eggs, peeled and chopped
- 1 tsp smoked paprika, plus more for garnish
- 3/4 tsp garlic powder
- 3/4 tsp onion powder
- 1/4 tsp black pepper

#### DIRECTIONS:

**Step 1** - Place potatoes in a large saucepan; add salted water to cover by 2 inches, and bring to a boil over high. Reduce heat to low; simmer, partially covered, until potatoes are just cooked through, 8 to 10 minutes. Drain and rinse under cold water. Set aside.

**Step 2** - Whisk together mayonnaise, relish, salt, mustard, Horn rub, smoked paprika, garlic powder, onion powder, and pepper in a large bowl until well combined.

**Step 3** - Add potatoes, scallions, and eggs to mayonnaise mixture; stir until well combined. Garnish with additional smoked paprika and scallions. Serve immediately or can make ahead and store in the fridge for up to 3 days.

## CHEF HORN'S POTATO SALAD



**PAIR WITH  
BUENA VISTA  
WINERY  
ALEXANDER  
VALLEY  
ZINFANDEL**



# Summer FRUIT

FEATURING MASTER  
GARDENER JOE  
PAPENDICK

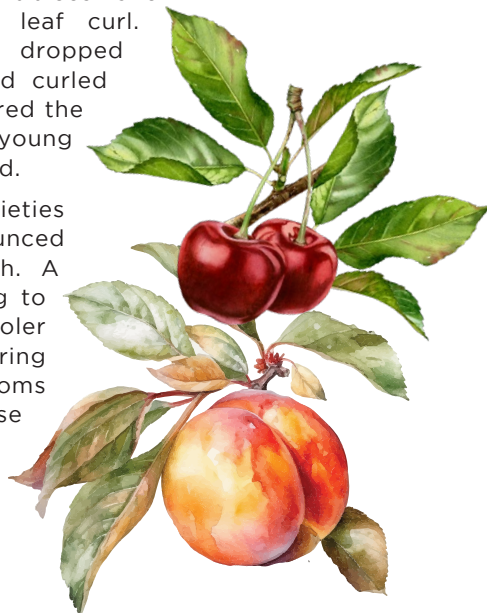


## THE LONG DAYS OF SUMMER

offer delicious treats throughout the garden. Peaches, nectarines, and other stone fruit trees had quite a rollercoaster ride this year! The endless rain this winter nurtured their roots, while unfortunately fostering conditions for leaf curl fungus. Throughout wine country most of the stone fruit trees have suffered from leaf curl. In April, trees dropped bumpy and red curled leaves. We feared the worst, as some young shoots shriveled.

Vigorous varieties of peaches bounced

back, pushing succulent new growth. A few trees will require summer pruning to thin out damaged branches. The cooler temperatures and frost lingered during bloom, knocking off some of the blossoms before they could set fruit. Because yields were lower, gardeners were able to spend less time thinning and dropping fruit. The remaining fruit looks stellar.



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THE REMAINING FRUIT LOOKS STELLAR.

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The cherries benefitted from the cool conditions in June and were able to hang on longer, extending our harvest. Normally the raccoons and birds find the cherry trees at Raymond Vineyards before they mature. This summer they have left the cherries alone, allowing them to sweeten on the trees providing an excellent harvest. Patience will pay off with larger, complex, and delectable fruit.



2<sup>ND</sup> ANNUAL WINE SOCIETY HARVEST PARTY

## TAKE A “WALK ON THE WILD SIDE”

AT RAYMOND VINEYARDS, SEPTEMBER 9



Join Jean-Charles Boisset for a phenomenal night of fabulous wines and exhilarating fun on September 9th from 6:00pm to 9:00pm in Napa Valley. We'll celebrate the peak of the 2023 harvest season, with an untamed evening of entertainment, music and dancing, delicious food and of course, exceptional wines!

Dress to impress in your favorite animal print and channel your spirit animal as we get down and dance the night away in the Crystal Cellar! In addition to a plethora of beautiful Boisset wines from both France and California, our guests will enjoy farm to table food pairings by Chef Rafa and the Boisset Culinary Team.

**TICKETS \$149 PER PERSON** - Maximum 2 tickets per Wine Society membership. To purchase tickets go to [Eventbrite.com](https://www.eventbrite.com)

## BOISSET EVENTS AND EXPERIENCES: FEATURED WINERY EVENTS 2023

### JCB SUMMER WHITE PARTY

SATURDAY, JULY 29, 7PM

Join us for the 7th Annual JCB White Party, a magical summer evening, sipping through some of our most highly regarded and allocated wines, not only in the JCB Collection but across multiple sister properties, including Burgundy.



### LOBSTER FEAST

SATURDAY, AUGUST 5, 6PM @DELOACH VINEYARDS

Indulge your senses at Lobster Feast, our renowned event celebrating the finest flavors of land and sea. Join us for a memorable night savoring succulent lobster alongside award-winning DeLoach wines and more!

### SUMMER DINNER & MOVIE

SATURDAY, AUGUST 19, 2PM @RAYMOND VINEYARDS.

Come spend an enchanting summer evening at Raymond Vineyards! Savor a delicious dinner as you take in gorgeous views of the vineyard, then relax and cozy up for a movie. It's sure to be an unforgettable night!

### AUTUMN WINEMAKER GARDEN DINNER

SATURDAY, SEPTEMBER 23, 6PM @ELIZABETH SPENCER WINERY

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

### WELCOME TO OUR **WORLD** **OF DESTINATIONS** IN **CALIFORNIA AND FRANCE!**

Enjoy this complimentary Boisset Collection Passport included in your Summer Shipment.

Click [here](#) to review your member benefits at each of our destinations.





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BOISSET WINE SOCIETY - SUMMER 2023 RELEASE

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