



CHEERS TO
A NEW YEAR!



WINTER 2021

JANUARY - FEBRUARY - MARCH

WINTER RELEASE 2021



JCB 2018 ALCHEMY OF DREAMS FEMININITY RED BLEND, NAPA VALLEY (*Curated Collection*)**

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! In dreams, we are possessed of an alternative vision of reality, and through alchemy, we transform.

Harvested between October 19th and November 9th, 2018, the grapes are the perfect blend of two exquisite AVA's in Napa Valley – Rutherford and St. Helena. The tannins, structure and backbone of this wine are all derived from the Rutherford soil while the vibrancy and fleshiness come from St. Helena.

This feminine wine opens with rich aromas of blackberry, violets and black cherry, with a hint of pepper. It is complex with length and persistence on the palate accompanied by notes of cocoa nibs and espresso.

RETAIL PRICE \$48.⁰⁰ | MEMBER PRICE \$38.⁴⁰



BUENA VISTA 2019 CHARDONNAY, SONOMA COUNTY* (*Curated Collection*)**

The grapes for this Buena Vista 2019 Chardonnay come from Sonoma County, where warm days and cool nights allow for rich flavor development and maturation. The grapes were hand harvested in the earlier morning hours between September 9 and October 1 to retain freshness and were aged for 10 months in 15% new French oak before being bottled.

Opens with bright aromas of green apple and Asian pear with a hint of toasted almond. Citrus notes are complemented by mango and peach flavors with a swirl of caramel and brioche. This is a well-structured and delightful Chardonnay with a subtle creaminess on the finish.

RETAIL PRICE \$28.⁰⁰ | MEMBER PRICE \$24.⁰⁰



RAYMOND 2018 FAMILY CLASSIC CABERNET SAUVIGNON, NORTH COAST* (*Curated Collection*)**

This beautiful wine is a blend of three vineyards in the North Coast appellation with the majority of the fruit harvested from the prestigious Red Hills AVA of Lake County which is located on the northern edge of the Mayacamas Range. With elevations ranging from 1,350 to 2,600 feet, the grapes are grown in mountain climate conditions allowing for good acid retention during ripening.

The 2018 Family Classic North Coast Cabernet Sauvignon pays homage to the Raymond family's five generation tradition of sharing their love of winemaking. This wine opens with alluring aromas of dark plums and blackberry that are complemented by notes of earthiness. Vibrant flavors of black cherry and baked berry cobbler are balanced with a hint of all spice and nutmeg. This is a soft and approachable wine with a plush mid-palate and a lingering finish.

RETAIL PRICE \$28.⁰⁰ | MEMBER PRICE \$22.⁴⁰

WATTLE CREEK 2016 SPARKLING BRUT, BLANC DE BLANCS, NAPA VALLEY

The Chardonnay grapes in this sparkling Brut, are grown in a single vineyard in the southern reaches of Napa Valley. Due to its proximity to the San Pablo Bay, the winds provide a long, cool growing season that highlight the grape's natural acidity. A mild winter and spring led to warm days and cool nights in the summer and grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

This sparkling wine opens with lovely floral notes. A kiss of honey leads to flavors of Gala apple and stone fruit that spread across the palate. This is a refreshing sparkling wine with a touch of citrus zest on the finish. Pairs well with Seared Scallops and Oysters Rockefeller

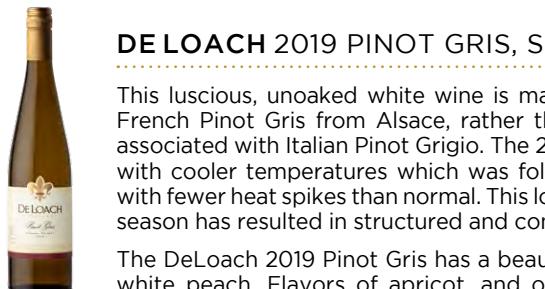
RETAIL PRICE \$50.⁰⁰ | MEMBER PRICE \$40.⁰⁰

DE LOACH 2017 SAITONE VINEYARD ZINFANDEL, RUSSIAN RIVER VALLEY

This wine comes from one of the oldest remaining vineyards in the Olivet Bench region of the Russian River Valley, planted in 1895 by Antonio Saitone. Located just under a mile from the DeLoach estate, the head-pruned vines are farmed without trellising or irrigation and produce tiny, concentrated berries that can take until the end of October to fully ripen. Saitone is one of California's last remaining "field blend" vineyards, where additional grape varieties can be found sprinkled in with the dominant Zinfandel. Most of the interlopers are Alicante Bouschet vines, but also Petit Bouschet, Grand Noir, and even white French Colombard are in the mix.

Enticing aromas of raspberry and spice cake with hints of dust. Baked cherry and blackberry flavors are layered with notes of sweet oak. This is a bold and complex wine with a textured palate and balanced acidity and a touch of herbal notes on the finish.

RETAIL PRICE \$45.⁰⁰ | MEMBER PRICE \$36.⁰⁰



DE LOACH 2019 PINOT GRIS, SONOMA COUNTY

This luscious, unoaked white wine is made in the riper, richer style of French Pinot Gris from Alsace, rather than in the lighter, milder style associated with Italian Pinot Grigio. The 2019 growing season started off with cooler temperatures which was followed by a moderate summer with fewer heat spikes than normal. This longer and near-perfect growing season has resulted in structured and concentrated wines.

The DeLoach 2019 Pinot Gris has a beautiful bouquet of nectarine and white peach. Flavors of apricot, and orange zest coat the palate in this richly flavored wine with undertones of stone fruit and a touch of minerality. Showcasing well-balanced acidity, this light white wine offers a hint of spice on the finish. Enjoy with a refreshing Caesar Salad, vegetarian quiche or flaky white fish.

RETAIL PRICE \$32.⁰⁰ | MEMBER PRICE \$25.⁶⁰

*Currently available in our Custom Label Program (See pg.8-9 for more details).

**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 exclusively offered through our Boisset Collection Ambassadors.



GARDEN REPORT

WINTER PRUNING & PREPARING FOR SPRING

FEATURING JOE PAPENDICK

In the California winter, life in the soil awakens. The garden is full of activity. I look forward to the winter pruning. Fruit trees, originally from colder regions, lose their leaves as they shift their sap flow into their roots. Winter pruning provides an opportunity to shed the weight of the year and redirect in a fresh start. Cuts made during the short days of winter, between January and March, before the spring growth races forward, stimulate renewal in the tree.

I approach winter pruning first by admiring the plant. I review its condition and reflect on how it produced in the past year.

I approach winter pruning first by admiring the plant. I review its condition and reflect on how it produced in the past year. If possible, I prefer fruit trees to set fruit between 3 and 7 feet off the ground, so that a ladder isn't necessary for picking or pruning. An apricot, a few nectarines and a plum jumped above me with excellent fruiting branches, and I am forced to climb a ladder to prune and pick them. Sometimes the tree decides where it will deliver its best fruit.

Next step, I look at the tree with to identify the "3 Ds": Dead, Damaged, or Downward. All the dead or diseased branches need to be removed, damaged branches or branches that are crossing another and rubbing (will create damage) need to be eliminated back to a healthy direction, and any downward growing branches need to be cut.

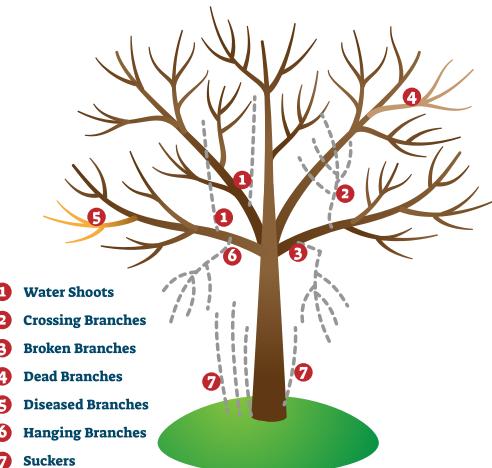


Once the tree is free from the above misdirected branches, I step back and look at the shape of the plant again. Now I begin to envision the year to come and delicious fruit the tree will bear. Mindful of the structure of tree's scaffold, I begin to shape the tree to maximize exposure to sunlight and improve the conditions for fruiting.

After the pruning, the garden feels lighter. With the old and excess wood of the past chipped or smoked in the barbecue only the bare bones are left in the garden. The sunlight shines through the open trees warming the soil and stimulating the explosion of blossoms.



TREE PRUNING



CHEF'S CORNER: FOOD & WINE

FEATURING IRON CHEF JOSE GARCES

ENCOCADO DE PESCADO

CITRUS MARINATED HALIBUT AND CALAMARI IN COCONUT BROTH

INGREDIENTS:

MARINATED SEAFOOD

- 1 Tbsp minced garlic (3-4 cloves)
- 1/4 cup freshly squeezed lime juice
- 1/4 cup freshly squeezed orange juice
- 2 Tsp whole cumin seeds, toasted and ground
- 2 Tsp Spanish smoked sweet paprika
- 2 Tbsp extra virgin olive oil
- 2 lb fresh boneless, skinless Alaskan Halibut or any firm-fleshed white fish, cut into 1-in chunks.
- 1/2 lb fresh calamari, tentacles and tubes, cut into rings.



Pairs well with the
2019 Buena Vista,
Sonoma County
Chardonnay

COCONUT BROTH

- 1 Tbsp extra virgin olive oil
- 1 Tbsp minced garlic (3 or 4 cloves)
- 1 Spanish onion, diced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 4 plum tomatoes, diced
- 1 (13.5-14 oz) can coconut milk, well shaken
- 2 cups Fish Stock or clam juice
- Kosher Salt

INSTRUCTIONS:

Seafood Marinade: Whisk together the garlic, citrus juices, cumin, paprika and oil in a bowl. Pour half the mixture into a second bowl. Add the halibut to one bowl and the calamari to the other bowl, tossing each to coat. Cover the bowls and marinate the seafood in the refrigerator for about an hour.

Coconut Broth: Heat the oil in a saucepan. Add the garlic, onion, and bell pepper and cook over medium heat, stirring occasionally, until just translucent, about 10 minutes. Add the coconut milk and stock, bring to a boil, then lower the heat to a simmer. Season the broth to taste with salt.

Drain the halibut and calamari, discarding the marinade. Add the halibut to the broth and cook for 2 or 3 minutes. Add the calamari and tomatoes and cook for 2 minutes more. Both the fish and calamari should be opaque and firm to the touch.

Portion cooked white rice into four soup bowls and top with a ladle of the stew. Garnish with cilantro, lime wedges and serve hot with hot sauce or aji on the side.

IRON CHEF JOSE GARCES

Iron Chef, father, husband, James Beard Award-winner, food innovator and now a Boisset Ambassador - please join us in welcoming Chef Jose Garces to the Boisset family!

Chef Garces is known as a leading culinary authority of Spanish and Latin-American food. From the Spanish tapas at Amada, his first restaurant, to the playful Japanese street food at Okatshe in Atlantic City, Chef Garces continually pushes the boundaries of culinary excellence.



Chef Garces is also looking toward the future, with an increased focus on bringing restaurant-quality experiences to the homes and businesses of culinary enthusiasts in new and interesting ways. From enhanced home delivery options and virtual online cooking demos, to live online cooking classes, Chef Garces is excited to connect with both fans of his work on television, as well as the home cook who'd like to experience "chef life" in their own kitchen.

As part of his new brand Chef Jose Garces, Garces introduces several new offerings through his ChefGarces.com website: "Cooking Space," a series of meditative short-form cooking demos; "Latin Live," a series of interactive virtual cooking classes, led by Chef himself, that focus on Latin-based recipes; and personalized consulting services available to aid entrepreneurs in finding success within the culinary industry. Visitors to ChefGarces.com can also benefit from a strategic brand partnership with Boisset Collection by browsing the "Jean-Charles Wine Shop" for Chef's monthly wine picks and pairings of Boisset wines provided for his recipes and cooking demos.

Check out Chef Garces' new show Latin Live. Latin Live creates an opportunity to build personal connections through interactive cooking classes, carried out virtually for an intimate at-home experience. With a focus on Latin American recipes and flavors, participants can spice up their at-home cooking routines and interact with Chef Garces himself.

To sign up, please visit www.chefgarces.com/latin-live-coming-soon.



If you missed it, **JCB LIVE Happy Hour** featured **Chef Garces** as Jean-Charles Boisset's guest on 8/29/20 which is still available to view on the **JCB LIVE YouTube Channel**

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A personalized front label on an incredible bottle of wine sends a message that will not be forgotten, whether it is received as a gift or poured at an event.

Our Custom Label Program is perfect for commemorating important milestones and special events, such as weddings, anniversaries or graduations. The possibilities are endless for both personal and corporate gifting as well.

- Choose from a variety of styles and price points, starting at only \$212 per case. See next page for wine options and pricing.
- Each of our unique custom-labeled wines are offered by the solid case only. Orders are in increments of 12 bottles per style - no mix & match.
- Select from hundreds of ready-made customizable templates. Or upload your own artwork using our Labelmaker Pro tool!
- Most custom-label orders qualify for free ground shipping!
- Explore more customized options and upgrades for corporate gifting. These include branded gift boxes, custom-etched bottles and wine accessories emblazoned with your own logo.



To place your order or for more information please contact your Boisset Ambassador, or call Customer Care at 1-855-233-5155. my.boissetcollection.com

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BEAU MONDE 'BRUT'
SPARKLING BLANC DE
BLANCS NV France

Standard Bottle: \$20 Retail /
\$16 Member

Custom Label by the Case:
\$288 Retail / \$230^{.40} Member



JCB N° 24 'BRUT'
SPARKLING WINE 2016
Carneros, CA

Standard Bottle: \$60 Retail /
\$48 Member

Custom Label by the Case:
\$768 Retail / \$614^{.40} Member



WATTLE CREEK ROSÉ
2019 California

Standard Bottle: \$18 Retail /
\$14^{.40} Member

Custom Label by the Case:
\$264 Retail / \$214^{.40} Member



BUENA VISTA
CHARDONNAY 2018
Sonoma County, CA

Standard Bottle: \$28 Retail /
\$22^{.40} Member

Custom Label by the Case:
\$384 Retail / \$307.20 Member



BUENA VISTA 'THE
DEPUTY' PETITE SIRAH
2019 Sonoma County, CA

Standard Bottle: \$28 Retail /
\$22^{.40} Member

Custom Label by the Case:
\$384 Retail / \$307.20 Member



BUENA VISTA 'THE
SHERIFF' RED BLEND 2018
Sonoma County, CA

Standard Bottle: \$45 Retail /
\$36 Member

Custom Label by the Case:
\$588 Retail / \$470^{.40} Member



JCB No. 12 PINOT NOIR
2018 Sonoma County, CA

Standard Bottle: \$40 Retail /
\$32 Member

Custom Label by the Case:
\$528 Retail / \$422^{.40} Member



RAYMOND 'FAMILY
CLASSIC' CABERNET
SAUVIGNON
2018 North Coast, CA

Standard Bottle: \$28 Retail /
\$22^{.40} Member

Custom Label by the Case:
\$384 Retail / \$307.20 Member



RAYMOND 'SIGNATURE'
CABERNET SAUVIGNON
2018 Napa Valley, CA

Standard Bottle: \$58 Retail /
\$46^{.40} Member

Custom Label by the Case:
\$768 Retail / \$614^{.40} Member

BOISSET COLLECTION 2020 EVENTS



Come join us every week for **JCB LIVE** virtual events hosted by Jean-Charles Boisset.

Discover tantalizing new wines to explore in lively and entertaining tastings led by one of wine country's most charismatic and memorable characters, Jean-Charles Boisset. You can purchase wine ahead of time or simply sip along with whatever wine you have on hand. The creative range of topics and diverse surprise guests are sure to help you to achieve vin-lightenment!

JCB Live Happy Hour wines can be viewed and purchased here...

my.boissetcollection.com/virtual-tastings

JCB LIVE FAVORITE EPISODES watch them again at [YouTube.com/JCBLive](https://www.youtube.com/JCBLive)



JANE SEYMORE

A stunningly talented actor and beautifully accomplished painter, writer, and designer, Jane Seymour shares her passion for life and her enduring commitment to always keeping an open heart.



DLYNN PROCTOR

Fantesca Winery Director and co-founder of Wine Unify joins us to re-imagine the wine business with an eye to education and inclusivity.



MASTER CHEF SHAUN O'NEALE

Learn about our guest's uncommon journey, from Las Vegas DJ to MasterChef winner and beyond!



HOST YOUR OWN PRIVATE VIRTUAL WINE TASTING!

**3 Bottle Tasting Experiences
Include \$20 Product Credit &
Members Get 20% Off!**

Whether you're thinking of a fun way to reconnect with friends and family or an engaging event idea for your organization's donors, clients or colleagues, we can create a memorable event just for you!

Virtual wine tasting experiences allow people to connect, learn and laugh together remotely and Boisset is a leader in the field. Our interactive events are led by one of our talented Boisset Ambassadors and have something to offer for everyone, from the novice to the connoisseur. Choose from among our seasonal Virtual Tasting Experiences, each showcasing three or more of our exceptional, limited edition wines that are otherwise only available at our wineries, or request a special flight customized to your tastes.

If you're interested in booking a Boisset wine tasting or learning more about the Boisset opportunity, please contact your Wine Ambassador or customercare@boisset.com.

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, IL, IN, LA, ME, MI, MO, MT, SD, VA, or WV

SPARKLING

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 DeLoach Petaluma Gap Riesling, Marin County	\$30.00	\$24. ⁰⁰
2019 DeLoach Rosé of Pinot Noir, Sonoma Coast*	\$28.00	\$22. ⁴⁰
2018 Fanchie Celebration White Wine, North Coast	\$30.00	\$24. ⁰⁰
2019 Raymond Sauvignon Blanc, North Coast*	\$26.00	\$20. ⁸⁰

CHARDONNAY

2017 DeLoach Estate, Russian River Valley	\$58.00	\$46. ⁴⁰
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

2018 DeLoach, Marin County*	\$45.00	\$36. ⁰⁰
2016 DeLoach Estate, Russian River Valley	\$72.00	\$56. ⁰⁰
2018 JCB Alchemy of Dreams Five Senses, Sonoma Coast*	\$60.00	\$48. ⁰⁰

RED BLENDS

2018 Fanchie Collage, North Coast	\$32.00	\$25. ⁶⁰
2018 JCB Alchemy of Dreams Femininity, Napa Valley*	\$48.00	\$38. ⁴⁰
2017 JCB Passion, Napa Valley	\$85.00	\$68. ⁰⁰
2018 LVE Legend Vineyard Exclusive, Napa Valley	\$50.00	\$40. ⁰⁰
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 Raymond Signature Collection, Napa Valley*	\$58.00	\$46. ⁴⁰
2016 Wattle Creek, Alexander Valley	\$54.00	\$43. ²⁰

ZINFANDEL, MERLOT, 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
2018 Wattle Creek Merlot, Dry Creek Valley	\$38.00	\$30. ⁴⁰

DESSERT WINE

2013 Buena Vista Tokaji Aszu, Hungary**	\$100. ⁰⁰	\$80. ⁰⁰
JCB French Kiss Sparkling Gamay, Beaujolais, France**	\$25.00	\$20. ⁰⁰

Contact your Ambassador or the Boisset Wine Society with your order
855-233-5155 or membership@boisset.com



BOISSET COLLECTION

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BOISSET WINE SOCIETY - WINTER 2021

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