



BOISSET
WINE SOCIETY



CHEERS TO
A NEW YEAR!

WINTER 2023

JANUARY - FEBRUARY - MARCH

THE **CURATED** COLLECTION



RAYMOND 2021 EXCLUSIVE SELECTION, SAUVIGNON BLANC, CALIFORNIA*

The Exclusive Selection Sauvignon Blanc is sourced from the finest vineyards throughout California, with each area adding a unique layer to the flavor profile. Minimally intrusive winemaking techniques allow the true California terroir to shine in every glass poured and every bottle enjoyed.

Harvested from grapes at optimal ripeness, this wine offers aromas of lemon and stone fruit. The palate begins with crisp apple, kiwi, and honeydew melon, edged by bright acidity. A refreshing balance of fruit lingers on the finish with a hint of freshly squeezed tangerine.

\$30⁰⁰ | MEMBER PRICE \$24⁰⁰



JCB 2019 PASSION CABERNET SAUVIGNON, NAPA VALLEY

Passion is a culmination; a gathering of styles, vineyards and emotions. A Cabernet that unites the best of the Napa Valley terroirs to create a harmonious and exceptional wine that captures the essence of the JCB Collection.

Passion is deep garnet-purple in color with aromas of Morello cherries, red and blackcurrants and hints of cardamom that waft from the glass. Dark cherry, plum and mocha flavors are layered with notes of white chocolate and a touch of oak. The body is rich and powerful, framed by smooth tannins and a seamless, fresh finish that lingers.

\$95⁰⁰ | MEMBER PRICE \$76⁰⁰



WATTLE CREEK 2020 PINOT NOIR, CALIFORNIA

2020 was a challenging growing season that began in early March, followed by a mild Spring resulting in uniform grape clusters. With low rainfall, low yields were expected, resulting in lovely, highly concentrated fruit that was picked earlier than usual.

A stunning garnet red in the glass, the 2020 Wattle Creek Pinot Noir opens with cherry aromas, redolent with flavors of raspberry, strawberry, and fresh plums and a sprinkle of allspice. It is well integrated and balanced with bright acidity and soft yet well-structured tannins.

\$26⁰⁰ | MEMBER PRICE \$20⁸⁰



BUENA VISTA 2020 CHARDONNAY, SONOMA COUNTY*

This Chardonnay was grown primarily in vineyards located in the Russian River Valley, where cool nights maintain the wine's freshness with a backbone of brisk acidity. Russian River fruit was supplemented with grapes from the warmer Alexander Valley, whose sunny days coax the grapes to higher levels of ripeness and flavor while enriching the texture of the wine. It is carefully blended to combine the depth and complexity of barrel-fermented Chardonnay with the brightness and verve of Chardonnay fermented in stainless steel.

Bright aromas of green apple and Asian pear spring from the glass 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 creamy finish.

\$33⁰⁰ | MEMBER PRICE \$26⁴⁰



FOREVERNESS 2016 BLANC DE BLANCS, NAPA VALLEY*

The Foreverness sparkling, adorned with its crystal, is the perfect selection for reflecting upon your precious milestone memories. This 2016 Blanc de Blancs is bright and fresh, opening with floral and orange zest notes. Flavors of papaya and cream puff dance on the palate, accented by toasted almonds and brioche.

This beautifully balanced wine has a long finish with essence of tangerine. It is the perfect wine to serve at weddings, engagements, and anniversaries.

\$75⁰⁰ | MEMBER PRICE \$60⁰⁰



MAISON BOUACHON 2017 CHATEAUNEUF-DU-PAPE "DEDICATION", FRANCE**

With Dedication, Maison Bouachon pays tribute to the splendor of the unique and renowned terroir, "Châteauneuf du Pape." An exceptional vintage to mark a special tribute to our roots, to our ancestors, to our past, to the savoir-faire passed on from generation to generation, to love and high standards that have become an integral part of our family values.

This Grenache, Syrah & Mourvedre blend is a deep garnet-red color with reflections of deepest violet. Intense aromas of cocoa and cherry dominate when the wine is swirled. On the palate, the flavors are layered with nuances of vanilla, white pepper, and fresh berry. It is full and robust in texture with silky tannins. Plum and black cherry combine with warm baking spices to create a remarkable finish to this rich and multifaceted wine. Ever-present cocoa notes, with a mineral touch, mingle with mint aromas to give a great freshness to this wine. Its delicate complexity and lushness is balanced by a fruity roundness. This wine pairs perfectly with mature cheeses

\$78⁰⁰ | MEMBER PRICE \$62⁴⁰

*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.

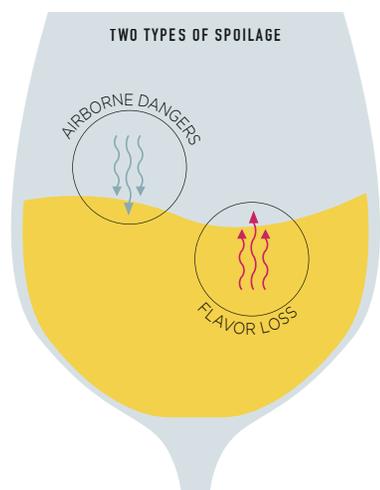
** Please note that this is an imported wine and cannot legally be shipped to GA, IA, IL, IN, LA, ME, MI, MO, MT, OH, SD, VA or WV

PRESERVING WINE

ONCE A BOTTLE IS OPENED

by Director of Vinlightenment Marnie Old

The fun begins when wine is opened, but preserving unfinished bottles for later enjoyment is tricky. When a cork is pulled and wine is poured, a rush of oxygen-rich air triggers rapid changes that fundamentally alter the wine itself, not simply our perception of it, as serving temperature or food context might. There are two types of changes that drive wine spoilage once the bottle is opened, one driven by evaporation and another by exposure to air, as illustrated in the graphic below.



Exposure to air is not always a bad thing. The desirable effects of barrel maturation and bottle aging are both driven by wine's interaction with oxygen. However, these are tightly controlled winemaking processes that proceed at a snail's pace and only wines of very high quality are concentrated enough to benefit from them. Top notch wines are loaded with natural antioxidants, so they do not spoil as quickly and may even taste better for a day or two after opening before turning downhill. The lower concentrations of volatile aroma and flavor compounds found in less ambitious wines leads them to taste noticeably flattened after sitting

overnight. A few days later, unpleasant smells associated with oxidation and acetification begin to appear, intensifying as the wine starts on the path toward wine vinegar.

Many wine preservation accessories on the market attempt to block or slow the impact of oxygen on opened wine. However, none can make wine taste exactly as it did upon pulling the cork because wine is a volatile product that never stands still. (The sole exception is Coravin-type devices, but only because the bottle is never truly "opened".) The most popular wine preservation gadgets pump air out of the bottle, aiming to create a vacuum. Unfortunately, these inflict as much damage as they prevent; sucking air from the bottle may slow one form of spoilage but speeds up the other. Systems using inert gases like argon are far more effective, since they work by laying an invisible protective blanket on the wine surface - think shrink-wrap in gas form - but their effectiveness fades after a few days.

It may sound sacrilegious, but the simplest and most effective way to preserve opened wine is to freeze it. When wine is frozen, both oxidation and flavor loss to evaporation grind to a near halt. Freezing cannot save every shred

of flavor in freshly opened wine - nothing can. But just as prompt freezing is the best way to preserve fresh-picked fruit or vegetables, freezing wine is shockingly effective for retaining the flavor of freshly uncorked wine. Best of all, no other preservation method has the staying power of freezing; a frozen wine will taste the same whether it is thawed after a day, a week, a month, or a year. This method certainly raises eyebrows, but it's hard to argue with its flavorful results.

Not convinced? Try this at home!

Open one bottle of wine and enjoy most of it, leaving approximately 2 glasses remaining. Of the remaining wine, pour half into a clean jar and put it in your freezer, keeping it upright until frozen solid. Use your preferred preservation device on the remainder. After a week, thaw your frozen wine and compare it side by side with the preserved wine. The frozen wine will smell and taste fresher than the other, with the only downside being some harmless sediment that can form when wine thaws.

FUN FACT:

The only 100% reliable way to know which wines will benefit from continued cellaring is to 1) open a bottle and enjoy most of it, and 2) leave the remainder in the bottle to re-taste the next day. If the wine does not taste as good to you on day two as it did on day one, this is a wine to enjoy in the near term and not to hold for more than a year or two. If the wine tastes just as good on day two, it is a wine that can withstand longer cellaring and if it tastes BETTER on day two, it is a wine worth putting away for the long term.

FREEZING WINE - THE DOS & DON'TS

Freezing unopened wine bottles is a bad idea; wine's water content will expand by almost 10% as it solidifies, which can make a mess in your freezer. However, once you've poured out a glass or more, freezing becomes a great way to preserve what's left of the bottle to enjoy later.

There are a few caveats, of course. As with other preservation methods, young, bold tasting wines are more resilient than mature or delicate tasting wines. Carbonated wines will be flattened by freezing. Frozen wine should only touch glass, not cork or closure, to avoid possible negative flavor impact.

Thawing a frozen bottle takes a few hours but goes faster under warm running water. Most wines will throw a visible sediment of tartrates once thawed as well, but this is a small price to pay for convenience.



CITRUS ROASTED SALMON WITH HORSERADISH-SOUR CREAM MASHED POTATOES



CITRUS ROASTED SALMON

INGREDIENTS:

- 3 clementines, divided
- 1 lemon, sliced
- 8 sprigs thyme, plus 1 Tbls thyme leaves
- 1 (3-pound) skin-on salmon fillet
- 1 1/2 tbsp. pure honey
- 1 tbsp. fennel seeds, crushed
- Kosher salt and freshly ground black pepper

PAIRS WELL WITH:

WATTLE CREEK PINOT NOIR



INSTRUCTIONS:

1. Preheat oven to 425°F. Slice 1 clementine. Arrange sliced clementine, lemon, and thyme sprigs in center of a baking sheet. Top with salmon, skin side down
2. Grate zest from 1 clementine into a measuring cup, then squeeze in juice from both remaining clementines (you should get about 1/4 cup). Add honey and whisk until dissolved. Brush salmon with half of clementine mixture, then sprinkle with fennel and thyme leaves. Season with salt and pepper. Roast 10 minutes.
3. Brush salmon with remaining juice mixture. Roast until barely opaque throughout, 12 to 15 minutes.



HORSERADISH-SOUR CREAM MASHED POTATOES

- 3 lb. Yukon Gold potatoes, halved
- Kosher salt and freshly ground black pepper
- 1 1/2 c. sour cream
- 1/4 c. prepared horseradish, squeezed of excess moisture
- 1/2 c.(1 stick) unsalted butter, cut into pieces
- 1/4 c. chopped fresh chives

Recipes and photos provided by: Southernliving.com

INSTRUCTIONS:

1. Bring potatoes to a boil in a large pot of salted water; simmer until tender, 15 to 18 minutes. Reserve 1/2 cup cooking liquid. Drain and return potatoes to pot.
2. Whisk together sour cream and horseradish in a bowl. Season with salt and pepper.
3. Add 6 tablespoons butter to potatoes and coarsely mash. Fold in sour cream mixture and 3 tablespoons chives. Fold in reserved cooking water to thin, if necessary. Transfer to a bowl and top with remaining 2 tablespoons butter and 1 tablespoon chives.

SAVE THE DATE: UPCOMING POPULAR BOISSET EVENTS

FEBRUARY 18 | **CRAB FEAST** Buena Vista Winery, Sonoma

MARCH 11 | **ANNIVERSARY OF CHATEAU BUENA VISTA OPENING & OSCAR DANCE PARTY**
Chateau Buena Vista, Napa

WEEK OF APRIL 17-23 | **EARTH DAY CELEBRATION**
Buena Vista, DeLoach, Elizabeth Spencer & Raymond

APRIL 29 | **RAYMOND GENERATIONS RELEASE**
Raymond Vineyards

MAY 6 | **PAELLA PARTY** Elizabeth Spencer Winery

MAY 7 | **MOTHER'S DAY BRUNCH** DeLoach Vineyards

MAY 21 | **SUSHI AND PINOT GRIS RELEASE** Buena Vista Winery

**You can RSVP for any of the above events by visiting the winery websites or contacting customerservice@boisset.com*



BIODYNAMIC SUSTAINABILITY

If you happen to visit Boisset's Raymond Vineyards in the Napa Valley, there you will find a two-acre educational exhibit that brings the Theater of Nature to life. This living exhibit illustrates how the different "actors" - the soil, the plants, the animals, the Vineyardist - each serve a crucial role and together bring synergy to the craft of quality, sustainable wine making.

THE STORY OF THE THEATER OF NATURE IS
EXPLAINED IN FIVE ACTS.

ACT I: **THE SOIL**

Healthy, nutrient-rich soil is at the heart of the Theater of Nature and the wine making process. Enriched with a series of preparations and field applications derived from the other "acts," the soil helps promote plant health and fight disease. This nutrient-rich soil also supports plants that nourish the animals on organic and Biodynamic farms.



ACT II: **PLANTS**

Both organic and Biodynamic farming use techniques such as planting cover crops in the vineyards to attract beneficial insects, help conserve water and minimize the need for irrigation. The Theater of Nature also derives soil-enriching nutrients through the composting of plants and herbs. The deep root systems of plants such as yarrow, chamomile, stinging nettle, oak bark, dandelion, and valerian pull nutrients and minerals from the soil into their flowers and leaves.

ACT III: **ANIMALS**

Since only natural fertilizers are used in organic and Biodynamic farming, animal manure from cows, sheep, goats, and chickens is vital in the Theater of Nature. One way Biodynamic farming elevates manure to a higher level is to bury cow horns filled with manure in the soil to gather energy from the earth. These horns are later retrieved and the contents are mixed with water to create a tea, which is sprayed on the fields in spring to promote healthy, plant growth. Providing an attractive environment for the bees is also a key aspect of the self-sustaining farm because of the critical role these insects play in pollination. In addition, hawk perches are used to attract raptors to live in the vineyards to help limit vertebrate pests.



ACT IV: **THE VINEYARDIST**

The role of the Vineyardist is to ensure that the other "actors" work together at the right place and at the right time. In the Vineyardist's hands, every drop of water, plant, herb, animal, and insect serves a distinct purpose, which works in harmony with the soil and the Lunar Calendar to produce the highest quality grapes - and of course superior wine. The Vineyardist monitors the phases of the moon, as well as the relationship between the sun, moon, stars and planets. In addition, the Vineyardist tracks the moon's path in relation to the 12 astrological constellations to determine when the vineyard will be planted, pruned, sprayed, and harvested.

ACT V: **WHOLENESS**

Through organic and Biodynamic farming, sustainability is achieved in the Theater of Nature. Essentially, the four actors - the soil, the plants, the animals, the Vineyardist - must all work together to create a whole, healthy, cohesive ecosystem. Each "actor" plays a key role in The Theater of Nature, but it is the "cast" as a whole that achieves the end goal of crafting quality wine.

COME VISIT US: MEMBERSHIP BENEFITS FOR WINERY AND PROPERTY EXPERIENCES 2023

Enjoy discounted tours and tastings at our California properties! Members receive up to 20% savings on additional experiences and purchases in the Tasting Rooms. Visits are limited to once a month per Boisset property.



BUENA VISTA WINERY *Sonoma*

Complimentary tasting for 4 (Member plus 3 guests)
RSVP for tasting experiences at [Exploretock.com/buenavistawinery](https://www.exploretock.com/buenavistawinery).



CHATEAU BUENA VISTA WINERY *Napa*

Complimentary tasting for 4 (Member plus 3 guests)
RSVP for tastings at [Exploretock.com/chateaubuenavistatastingroom](https://www.exploretock.com/chateaubuenavistatastingroom)



DE LOACH VINEYARDS *Santa Rosa*

Complimentary tasting for 4 (Member plus 3 guests)
RSVP for tasting experiences at [Exploretock.com/deloachvineyards](https://www.exploretock.com/deloachvineyards).



ELIZABETH SPENCER *Rutherford*

Complimentary tasting for 4 (Member plus 3 guests)
RSVP for tasting experiences at [Exploretock.com/elizabethspencerwinery](https://www.exploretock.com/elizabethspencerwinery).



RAYMOND VINEYARDS *St. Helena*

Complimentary tasting for 4 (Member plus 3 guests)
RSVP for tasting experiences at [Exploretock.com/raymondvineyards](https://www.exploretock.com/raymondvineyards).



JCB TASTING SALON *Yountville*

Complimentary pour of selected wine for 2 (Member plus 1 guest) **Members receive 20% savings on additional tasting experiences.** RSVP for tasting experiences at [Exploretock.com/jcbyountville](https://www.exploretock.com/jcbyountville).



JCB TASTING SALON *Ritz-Carlton SF and St. Helena*

Members receive 20% savings on tasting experiences and purchases. (There are no complimentary tastings available at this location and reservations are required due to limited seating capacity). RSVP at [Exploretock.com/jcbtastingloungesanfrancisco](https://www.exploretock.com/jcbtastingloungesanfrancisco) or at [Exploretock.com/jcbsthelena](https://www.exploretock.com/jcbsthelena).



OAKVILLE GROCERY AND CALISTOGA DEPOT

Members enjoy 10% savings on purchases.

BOISSET WINE SOCIETY CURRENT FEATURED WINES

SPARKLING

	RETAIL	MEMBER
2016 Foreverness Sparkling, Napa Valley*	\$75 ⁰⁰	\$60 ⁰⁰
NV JCB No.69, Brut Rose Burgundy**	\$30 ⁰⁰	\$24 ⁰⁰
2016 JCB No.24 Sparkling Brut, Carneros*	\$62 ⁰⁰	\$49 ⁶⁰
NV LVE Sparkling Rose, France	\$25 ⁰⁰	\$20 ⁰⁰
2018 Wattle Creek Sparkling Syrah, Alexander Valley	\$48 ⁰⁰	\$38 ⁴⁰

ROSÉ & OTHER WHITES

2021 DeLoach Vieilles Vignes White Blend, Russian River Valley	\$38 ⁰⁰	\$30 ⁴⁰
2021 DeLoach Pinot Noir Rose, Sonoma Coast*	\$30 ⁰⁰	\$24 ⁰⁰
2020 Frenchie Celebration White Wine, Napa Valley*	\$30 ⁰⁰	\$24 ⁰⁰
2021 LVE Rose, Languedoc**	\$25 ⁰⁰	\$20 ⁰⁰
2021 Raymond Exclusive Selection Sauvignon Blanc, Napa Valley	\$30 ⁰⁰	\$24 ⁰⁰

CHARDONNAY

2020 Buena Vista, Sonoma County*	\$33 ⁰⁰	\$26 ⁴⁰
2019 DeLoach Green Valley of Russian River Valley*	\$65 ⁰⁰	\$52 ⁰⁰
2019 JCB Alchemy of Dreams The Eye, Russian River Valley*	\$48 ⁰⁰	\$38 ⁴⁰
2021 Raymond Signature Collection, Napa Valley*	\$50 ⁰⁰	\$40 ⁰⁰
2019 Wattle Creek, Russian River Valley*	\$45 ⁰⁰	\$36 ⁰⁰

PINOT NOIR

2020 DeLoach, Anderson Valley*	\$55 ⁰⁰	\$48 ⁰⁰
2018 JCB Alchemy of Dreams Five Senses, Sonoma Coast*	\$60 ⁰⁰	\$48 ⁰⁰
2019 JCB No. 12, Sonoma County*	\$42 ⁰⁰	\$33 ⁶⁰
2020 Wattle Creek, California*	\$26 ⁰⁰	\$20 ⁸⁰

RED BLENDS

2017 Bouachon Dedication Châteauneuf-du-Pape**	\$78 ⁰⁰	\$62 ⁴⁰
2019 Frenchie Collage, California	\$30 ⁰⁰	\$24 ⁰⁰
2019 JCB Alchemy of Dreams Femininity, Napa Valley*	\$48 ⁰⁰	\$38 ⁴⁰
2020 Secret Indulgence Confession, CA	\$40 ⁰⁰	\$32 ⁰⁰

CABERNET SAUVIGNON

2020 Frenchie Napoleon, Napa Valley	\$60 ⁰⁰	\$48 ⁰⁰
2019 JCB Passion, Napa Valley	\$95 ⁰⁰	\$76 ⁰⁰
2019 LVE Legend Vineyard Exclusive, Napa Valley	\$95 ⁰⁰	\$76 ⁰⁰
2020 Raymond Exclusive, North Coast	\$30 ⁰⁰	\$24 ⁰⁰
2019 Raymond Generations, Napa Valley	\$175 ⁰⁰	\$140 ⁰⁰

MERLOT, & ZINFANDEL

2020 Buena Vista The Deputy Zinfandel, Sonoma County*	\$30 ⁰⁰	\$24 ⁰⁰
2018 Buena Vista Merlot, Alexander Valley	\$50 ⁰⁰	\$40 ⁰⁰
2019 JCB Daring Zinfandel, Sonoma County*	\$50 ⁰⁰	\$40 ⁰⁰

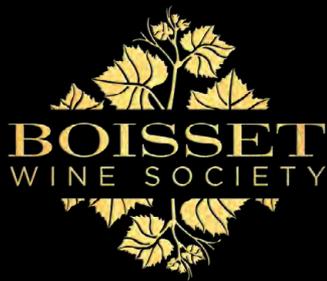
DESSERT WINE

2013 Buena Vista Tokaji Aszu	\$100 ⁰⁰	\$80 ⁰⁰
NV JCB French Kiss Sparkling Rose, Beaujolais, France**	\$26 ⁰⁰	\$20 ⁸⁰

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

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Contact your Ambassador to order or call Customer Care 855-233-5155
or membership@boisset.com



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BOISSET WINE SOCIETY - WINTER 2023 RELEASE

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