



BOISSET *Collection*

CALIFORNIA'S FIRST PREMIUM VINEYARD



Buena Vista Winery

SPECIAL SELECTION

BUENA VISTA VINICULTURAL SOCIETY'S
VINEYARDS & VAULTS
 SONOMA COUNTY
Sonoma, California.

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CIRCLE OF BOISSET WINE CLUB ♣ AUGUST 2016

2016 WINEMAKING UPDATE

WITH WINEMAKER, *Brian Maloney*

Greetings Circle of Boisset Wine Club Members! As July slowly slides into August, we begin our annual progression towards harvest. The 2016 growing season has brought with it a full spectrum of Northern California weather that brings to mind conditions we haven't seen in several years. This past winter saw decent rainfall throughout the North Coast and with that, much better conditions for plant growth in the vineyards. Combined with a fairly temperate late winter/early spring, our vines have exploded with luscious canopies and long shoots throughout the growing areas.



These large, vigorous plants are a striking contrast to the much more stifled growth we saw in 2015, and harkens back to the more vigorous vintages of 2005 and 2006. What does this mean though for wine quality? Well, it means a few things. With the increased vigor in the plants the growth cycle slowed down the development of the fruit, so while we started out with a very early start to the season, much like 2015, we were trending a bit slower in terms of development. This added a bit to the challenge of the viticulturalist though, since increased vigor increases risk of mildew and mold infections and a tendency of the plant to continue to grow shoots as opposed to ripen fruit.

So to combat that, we began giving the plants buzz cuts in June, cutting back the vigorous shoot growth, and peeling back layers of leaves that covered the fruit. This gave us the advantage of letting the sun and wind dry out the fruit zone which increased the solar exposure on the fruit and encouraged the plant to form the dense colors and flavors in the berries that we winemakers look for.

While the plants pushed out a few more shoots, the moisture in the soil was reduced, and as such our vineyard team was able to reign in further growth by regulating water availability in the vineyard. Combined with the healthy canopies and the earlier timeframe of development, I think we're on track to mimic one of the great vintages of the past 20 years, the 2005, which saw very similar development both in the vineyard, as well as through the growing season.

Cheers,

Brian Maloney
Director of Winemaking

GARDEN UPDATE

WITH GARDEN MANAGER, *Joe Papendieck*

Native to France and inspired from the formal French parterre style of garden design, the landscape of Buena Vista Winery contains a variety of hedged plants, one of them being the boxwood. The popularity of boxwood is due to its ability to hold a green shape. It grows slowly, has persistent leaves and longevity, and when pruned, it fills in and recovers quickly. Key elements in the French garden design include a geometric plan incorporating symmetry. Hedges and topiary accent formal patterns often drawn with different color sands or gravels. As new plants were introduced to France the colored sands were replaced with a variety of colorful flowers inside the hedged shapes. At Buena Vista Winery boxwood hedges enclose and weave through a mixture of a white flowering salvia and white rockrose.



Key elements in the French garden design include a geometric plan incorporating symmetry.

While the boxwood is considered a low maintenance plant, there are a few important cultural practices that help them thrive. Boxwood is sensitive to root rot so good drainage is essential to allow for a sweet balance of moisture. The mild Mediterranean climate of California supports a healthy flush of growth in the spring. The hedges are clipped to their desired shape towards the end of spring and then again in the middle of summer. As winter approaches it is important to let the young growth harden off to prevent damage from frost so clipping the hedges too late in the fall may stimulate tender growth that could be burned by winter weather. Winter's mixture of cold weather with intense low sunlight will cause the foliage of the boxwood's southern side to turn orange and then when the weather warms again in spring fresh new growth returns to a bright green.

Historically, the boxwood has been known as a symbol of immortality, and so fitting that it graces the ground of the historic Buena Vista winery.

AUGUST FEATURED WINES

With summer come warm and dreamy afternoons which inspire us to reflect on experiences and explore our senses well into star-lit evenings. With this in mind, we hope you enjoy your Circle of Boisset wine club selections from our historic Buena Vista property along with two new exciting wines from our Wattle Creek winery which we are unveiling to our Circle of Boisset members first.

REDS/WHITES CLUB



2014 BUENA VISTA "THE COUNTESS" RED BLEND

Our 2014 "The Countess" opens with perfumed aromas of plum, licorice and ripe red fruits which lead to a full textured palate of raspberry, blackberry and hints of black pepper.

2014 BUENA VISTA PRIVATE RESERVE PINOT NOIR

The 2014 Private Reserve Pinot Noir opens with aromas of wet stone balanced with rich cherry. Dense fruit flavors come together with hints of mocha to present an exceptionally lush pinot noir. A subtle spice rounds out this outstanding wine leading to a lingering finish. This is a richly satisfying Pinot Noir with great acidity and beautiful balance.



2015 WATTLE CREEK CHARDONNAY

This 2015 Chardonnay from the Alexander Valley opens up with subtle aromas of fig, golden apple, hazelnut, melon and butterscotch to offer an impression of richness and complexity. The flavors echo the aroma, displaying an understated, elegant nature despite its richness.



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2012 WATTLE CREEK CABERNET SAUVIGNON

The 2012 vintage from the Alexander Valley displays enticing aromas of ripe currant, blackberry puree, cassis, juicy black plum, tar, smoked cherries and chocolate covered berries leap out of the glass and assault the senses. Flavors of dark rich berries, plum sauce and currant jam run rich and deep.



2014 BUENA VISTA PRIVATE RESERVE CHARDONNAY

Our 2014 Private Reserve Chardonnay opens with alluring aromas of honeysuckle and lemon grass. A full-bodied, creamy mouthfeel leads to smooth flavors of white peach and nectarine with notes of rich marzipan and toasted brioche on the lengthy finish.



2014 BUENA VISTA ELEANORA'S SELECTION CHARDONNAY

This 2014 Eleanor's Selection Chardonnay is a beautifully refreshing wine with an intoxicating nose of lemon and lime, jasmine and a touch of nutmeg. On the palate this Chardonnay is medium bodied with hints of dried apricot and a higher acid that leads to a fresh, lingering, long finish.



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This 2015 Chardonnay from the Alexander Valley opens up with subtle aromas of fig, golden apple, hazelnut, melon and butterscotch to offer an impression of richness and complexity. The flavors echo the aroma, displaying an understated, elegant nature despite its richness.

WHITES ONLY CLUB

FOOD & WINE



GRILLED STEAK PROVENCAL

Serve with the 2014 Buena Vista Private Reserve Pinot Noir

Ingredients:

4 Steaks, 6-8 oz (filet mignon or New York)

2 tablespoon olive oil

2 large cloves garlic, minced

1 medium onion, sliced

1/3 cup red wine

1/2 cup chicken broth

1 cup fresh tomato, chopped

1/2 cup niçoise or kalamata olives, pitted and sliced

1/2 teaspoon rosemary, crumbled

1/2 teaspoon oregano

Kosher salt & pepper

Method:

Preheat the grill. Rub both sides of each steak with one tablespoon of olive oil, salt and pepper. Grill to desired doneness. Heat one tablespoon olive oil in heavy skillet over medium-high heat, add garlic and onions. Sauté onions until they are tender then add remaining ingredients. Increase heat to high and boil until thickened. Add desired salt and pepper, spoon over steak and enjoy!



Circle of Boisset Wine Club UPDATE :

Coming Soon! THE CIRCLE OF BOISSET WILL BECOME THE BOISSET WINE SOCIETY. MEMBERS WILL BE ABLE TO CUSTOMIZE SHIPMENTS AND FREQUENCY! STAY TUNED FOR MORE INFORMATION!

Reorder any of the wines in your shipment by September 30th 2016 and receive a 30% savings!

WATTLE CREEK WINERY TASTING ROOM IN SAN FRANCISCO'S GHIRARDELLI SQUARE

We are thrilled to be able to bring the Wattle Creek Winery tasting room experience to our Circle of Boisset club members! Millions of visitors a year enjoy Ghirardelli Square in San Francisco's Fisherman's Wharf area and our newly designed Wattle Creek Winery tasting room evokes wine country style, elegance and sophistication. Enjoy a luxurious and refined tasting experience against the



backdrop of the iconic Ghirardelli Square, a California Historic Landmark steeped in the history of San Francisco. With Wattle Creek, we are able to bring a great sampling of wines from the Alexander Valley to you! Our tasting room is open daily from 11:00 am to 9:00 pm Monday through Saturday, and 11:00 am to 7:00 pm on Sunday and is located at 900 North Point Street in the heart of Ghirardelli Square, San Francisco, California.



DON'T MISS THESE EXCITING EVENTS,
coming soon to Buena Vista and our sister properties

SAVE THE DATES!

SONOMA SHAKESPEARE - AVALON PLAYERS PRESENT: TWELFTH NIGHT
August 10 through 21, 2016 (Wednesday through Sunday) (Buena Vista Winery)

WINE CLUB CRUSH BRUNCH | Sunday, September 18th (Buena Vista Winery)

WINE CLUB HARVEST BRUNCH | Saturday, September 24th (DeLoach Vineyards)

WINE CLUB HARVEST BRUNCH | Saturday, October 1st (Raymond Vineyards)

WINE CAVE HARVEST DINNER | Saturday, October 1st (Buena Vista Winery)

WINE CLUB BUBBLES & OYSTERS | Saturday, October 15th (DeLoach Vineyards)

HARVEST MASQUERADE BALL | Saturday, October 22nd (Buena Vista Winery)

CRYSTAL COSTUME BALL | Saturday, October 29th (Raymond Vineyards)

STELLAR CELLAR SALE | Saturday and Sunday, November 5th & 6th (All Properties)

HOLIDAY OPEN HOUSE | Saturday, December 3rd (DeLoach Vineyards)

HOLIDAY OPEN HOUSE | Sunday, December 4th (Buena Vista Winery & Raymond Vineyards)

To learn more about upcoming events please email
customer@boisset.com or call (855) 233-5155 (ext 2)

CIRCLE OF BOISSET CURRENT FEATURED WINES

*These wines are available exclusively through your Boisset Wine Ambassador

	RETAIL	CLUB	RE-ORDER PRICE (order by 9/30/16)	BOTTLE
SPARKLING				
2009 Buena Vista Brut Sparkling Rose, Green Valley	\$48.00	\$38.40		
NV JCB No. 69, Rosé Crémant de Bourgogne	\$25.00	\$20.00		
NV Louis Bouillot Perle de Vigne Brut Cremant de Bourgogne	\$24.00	\$19.20		
NV JCB No. 21, Brut Crémant de Bourgogne	\$25.00	\$20.00		
SAUVIGNON BLANC, ROSE & OTHER WHITES				
2014 Buena Vista Sauvignon Blanc, North Coast	\$20.00	\$16.00		
2014 DeLoach Pinot Gris, Russian River Valley*	\$24.00	\$19.20		
2014 JCB No.5 Rose, Cotes de Provence	\$28.00	\$22.40		
CHARDONNAY				
2014 Buena Vista Private Reserve, Sonoma County	\$50.00	\$40.00	\$35.00	
2014 Buena Vista Eleanora's Selection Chardonnay	\$42.00	\$33.60	\$29.40	
2013 DeLoach Ritchie Vineyard, Russian River Valley	\$50.00	\$40.00		
2013 Frenchie Marie Antoinette, North Coast	\$25.00	\$20.00		
2012 JCB No.8I, Sonoma Coast	\$35.00	\$28.00		
2014 LVE Legend Vineyard Exclusive, Napa Valley	\$45.00	\$36.00		
2014 Raymond Signature Series, Napa Valley*	\$35.00	\$28.00		
2015 Wattle Creek Chardonnay, Alexander Valley	\$34.00	\$27.20	\$23.80	
RED BLENDS				
2014 Buena Vista "The Countess", Sonoma County	\$24.00	\$19.20	\$16.80	
2014 Buena Vista "The Sheriff", Sonoma County	\$40.00	\$32.00		
2013 Frenchie Frenchington, North Coast*	\$30.00	\$24.00		
PINOT NOIR				
2013 Bouchard Aine & Fils Fixin "La Maziere"	\$35.00	\$28.00		
2012 Bouchard Aine & Fils Pommard	\$58.00	\$46.40		
2014 Buena Vista Private Reserve, Sonoma County	\$60.00	\$48.00	\$42.00	
2013 Buena Vista Bela's Selection, Russian River Valley	\$48.00	\$38.40		
2013 DeLoach Stubbs Vineyard, Marin County	\$50.00	\$40.00		
2014 JCB No. 12, Sonoma County*	\$35.00	\$28.00		
CABERNET SAUVIGNON				
2013 Frenchie Louis XIV, North Coast	\$30.00	\$24.00		
2014 LVE Legend Vineyard Exclusive, Napa Valley	\$85.00	\$68.00		
2014 Raymond Sommelier Select, North Coast	\$28.00	\$22.40		
2013 Raymond District Collection, Napa Valley*	\$85.00	\$68.00		
2013 Raymond Signature Series Selection, Napa Valley*	\$55.00	\$44.00		
2012 Wattle Creek Cabernet Sauvignon, Alexander Valley	\$42.00	\$33.60	\$29.40	
MERLOT, ZINFANDEL, SYRAH & MALBEC				
2013 Buena Vista Merlot, Sonoma Valley*	\$24.00	\$19.20		
2014 DeLoach Malbec, Central Coast*	\$25.00	\$20.00		
2013 DeLoach Syrah, Russian River Valley*	\$28.00	\$22.40		
2014 Raymond Zinfandel, Napa Valley	\$45.00	\$36.00		
DESSERT WINE				
2014 Buena Vista Riesling, Lake County*	\$20.00	\$16.00		
2009 DeLoach Late Harvest Gewurztraminer, Russian River	\$24.00	\$19.20		
NV JCB Neige Apple Ice Wine, Montreal, Canada	\$50.00	\$40.00		

CONTACT YOUR AMBASSADOR OR THE CIRCLE OF BOISSET WINE CLUB WITH YOUR ORDER

855-233-5155 ex. 2 OR email customer@boisset.com

BOISSET COLLECTION 849 Zinfandel Lane, St. Helena, CA 94574
855-233-5155 ex. 2 | customer@boisset.com | my.boissetcollection.com

*re-order pricing valid through September 30th, 2016. Call Customer Care for shipping and tax rates for your state/WA permit # 402971. Can not ship to all states.



BOISSET
Collection

BUENA VISTA WINERY

Special Selection



Boisset Collection

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