

# SARAH'S VINEYARD WINE CLUB NEWSLETTER



## Hello Friends,

Well, here it is, Harvest Time yet again. This is now my 23rd harvest and I wonder, what can I possibly say now, what could possibly ever be said, that would be different than anything I've said in previous years? Is there anything new or different to tell you all?

This year there truly is something different that has happened. This year was cold. Just plain cold. A truly different year than any year in my memory, a year where everything came together in a way that's never happened before, and it's made our lives difficult. It was a cold winter, and a long one. The spring was cool, and the vines woke up cranky and grumpy and uncertain. The weather stayed cool all spring and finally warmed up for a very lovely summer, a summer memorable for how few days were hot, and for how consistently chilly the nights were. And this moderate summer is followed by an early, cool fall.

Pinot Noir is an early ripening grape, and we didn't harvest our Pinot until October - a full month later than a typical year. We have later ripening varieties like Cabernet Sauvignon, Cabernet Franc, Grenache - varieties that get ripe late in our hilly, chilly coastal location but they always get ripe. This was a year where we feared they wouldn't - COULDN'T - get ripe. Where are the hot days that these grapes love and need so much?

One way to speed up ripening is to go through the vineyard and cut off grape bunches and toss them to the birds. The bunches that remain will ripen up faster, as the plant pushes its energy into a smaller load of grapes. But no farmer likes to spend money on labor to throw away their produce, and it's a tough thing to force oneself to do. But this year is truly extraordinary, and extraordinary measures were called for. Well, two months ago we looked hard at the vineyard, and we cogitated, and we hired the workers, and we dropped 30% to 50% of our crop onto the ground. My reasoning was I'd rather have half a crop of fully ripe high quality grapes, than a full harvest of underripe low quality grapes.

It was the right thing to do. We still haven't harvested those late varieties, but our weekly testing shows that we will get good quality ripe grapes, and probably they will be ready in the first week of November. Maybe only half of what we usually get, but what we get will be really great. We expect this to be an exceptional year for all our wines.

I've spent some time in the last few years reminiscing about past harvests, and though reminiscing is a fun pastime, I'm done with that. It's time to look forward to a bright future. So, here's the story. I'm not an old man. At least, I don't feel old. But I do have a good number of years under my ever-increasing belt, and I'm a good ways down the wrong side of 50. Increasingly scatterbrained, trouble focusing, and no longer the carefree bachelor living the carefree life of a wine grower and winemaker\*. I'm trying to spend more time with my lovely wife and lovely daughter, and that necessarily means less time rampaging through the vineyard and winery. This is thus an excellent moment to send my warm thanks and sincere appreciation to Frances our Vineyard Manager, and Jonathan our Winemaker. Both of them have been with Sarah's for years now, and we all work closely together on growing grapes and making wine. But they've taken on much - most! - of the work this year and allowed me to have a bit of a real life. And frankly, especially in hectic times like the grape harvest, three heads are better than one. Looking forward to many more years of working together, and Thank You Frances and Jonathan!

Speaking of Thanks. Appropriately enough, Thanksgiving is just around the corner, and we all have much to give thanks for. In my case, I have to mention again our latest Sparkling Rosé d'Ella Rae. Handmade. Estate grown. Not since the revered Paul Masson brought authentic sparkling wine to Santa Clara County 100 years ago has a homegrown wine of this quality been offered. I tried a bottle last night and was again blown away - this is just such a fantastic wine! So here is my suggestion, made in all sincerity: Get a bottle or two for this holiday season. It will go great with turkey or ham; but even better you can just have a cold bottle in the fridge to toast with friends - or even family. Trust me on this, you'll really love it. And you'll thank me next year.

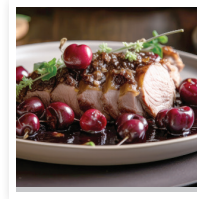
As always, thank you all for your kind support, especially appreciated in a year as difficult as this one. I wish you all a wonderful holiday season.

Be well,



Tim Slater  
Winemaker / Proprietor

## Fall Recipe Pairing



Welcome Fall! These chilly early mornings and evenings are proof that fall is here. The cooling blanket of fog comes in over Mt Madonna and settles in over the vineyard.

The recipe pairing for this release is the perfect cozy meal for a cooler evening. Enjoy our latest recipe for Roasted Pork Tenderloin with Pinot Noir Cherry Sauce paired with Sarah's Vineyard Estate Pinot Noir.

## Member Appreciation Week & Fall Wine Club Party



We love our members! We are so thankful for the dedication from our wine club members which is why we are excited to set aside an entire week to

recognize you! As a thank you for your support of our winegrowing efforts, we will be offering 'members only' specials! Watch your email inbox for details on our week of gratitude. This is a perfect time to stock up your cellar for the upcoming holidays!

Save the Date for November 16th for our fall wine club member party. We'll taste through our brand-new wine club releases - all from our estate. Winemaker Jonathan will be joining us to answer questions about the wines and how this year's harvest has been going. We look forward to seeing you all here for a fun evening.

*\*Note: There is no such thing as a carefree wine grower or winemaker. This is a mythical concept that exists only in the minds of well-beeled marketing professionals in sumptuous downtown offices who consult for major wineries in Napa or Sonoma County; or in the demented minds of Hollywood writers. I humbly beg your pardon for promulgating this pernicious pie-in-the-sky pipe dream.*

# MEMBERS' FALL RELEASES



## 2021 Chardonnay, Estate

The Sarah's Estate Chardonnay is our most historic wine. From our very first vintages in the late 1970's, this label has been responsible for our world-class reputation growing this noble grape. Barrel fermented with secondary malolactic conversion induced. The wine was aged for 9 months in small French oak cooperage with twice-monthly stirring of lees. The '21 Estate Chardonnay offers crisp yellow apples and a pear tart with flaky crust. The time in primarily neutral French oak barrels lends a touch of vanilla and lends a soft creamy texture to this bright, crisp wine. Pair with pasta primavera or truffle risotto.

**Only 196 cases were produced | Tasting Room List Price \$38**



## 2021 Pinot Noir, Estate

Our S.V. Estate Pinot Noir adds new meaning to the term "homegrown," as some of the vines from which it is drawn are mere steps from the tasting room. Having complete "dirt to bottle" quality control ensures this limited release is a special one. The Pinot Noir we picked off the various home ranch blocks in early September 2021 was of excellent quality, with near perfect flavors and acids and deep rich color. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punch downs of the cap occurred twice daily prior to pressing and "barreling down" for eleven months aging in small French oak cooperage, thirty-five percent of which was new wood. The wine was bottled in August 2022 and allowed a year-plus of bottle age prior to release to our members. The 2021 Estate Pinot Noir is a delightful balance of soft bright red fruits and spices. On the nose cherry, raspberry, and currant are layered with baking spices like clove, nutmeg and allspice. The palate echoes the aromas and is reminiscent of a fresh berry pie in a glass. Serve this with our recipe for Roasted Pork Tenderloin with Pinot Noir Cherry Sauce or enjoy it on its own.

**Only 295 cases were produced | Tasting Room List Price \$52**



## 2020 Cabernet Sauvignon, Estate

Our fourth Estate Cabernet Sauvignon release to our S.V. members is a tribute to the early winegrowing days of our region. This grape was one of the first varieties planted in the Santa Clara Valley well before the Civil War. We grow these grapes with great care and attention, with a highly restricted yield, to develop the excellent concentration we find in the wine. This limited estate release was hand-harvested, fermented in small lots and matured in 25% new French oak for 15 months. The light percentage of new oak adds a delicate enhancement to the wine without overshadowing the natural deliciousness. The result of meticulous winegrowing is a very well-balanced wine with a burst of rich red dark cherry, black plum and violet aromas and flavors. Hints of herbs and baking spice round out this wine that has a smooth finish and tannins. The Estate Cabernet would pair nicely with a spicy beef stew over parmesan polenta.

**Only 188 cases were produced | Tasting Room List Price \$48**

## Holiday Sip & Shop



We are excited about our annual Holiday Sip & Shop taking place on Sunday, November 26th from 11:30-5pm. Get a head start on your holiday

shopping! Browse the unique artisan-made local gifts while enjoying live music, food from Roy's BBQ, and your favorite Sarah's Vineyard wines. Check the Events page of our website for details and the list of vendors at this free event.

As the holidays rapidly approach, please let us know if you are looking for a place to host your holiday event, special occasion, or corporate team building activities. Contact [events@sarahsvineyard.com](mailto:events@sarahsvineyard.com) for more information.

## Holidays at SV



Save the Date for our Holiday Garland Workshop on Friday, December 1st. Join us for a glass of wine while you learn how to create a fresh, festive garland for your table, mantel, or staircase.

On Sunday, December 17th, join us for a fun day of relaxing and taking a break from all your holiday preparations. We will have live music, food available for purchase, crafts, and hot cocoa for the kids! Keep up-to-date on all events by checking the events page on our website often!

## WINE CLUB SHIPMENT CONTENTS

### Sarah's Wine Club

- 2021 Chardonnay, Estate
- 2021 Pinot Noir, Estate
- 2020 Cabernet Sauvignon, Estate

### All-Red Wine Club

- 2021 Pinot Noir, Estate
- 2020 Cabernet Sauvignon, Estate

### All-White Wine Club

- 2021 Chardonnay, Estate
- 2020 Madonna Blanc, Estate

### Pinot Noir Only Wine Club

- 2021 Pinot Noir, Estate