

#### -Fall 2016 WINE CLUB OFFERING-

## 1. 2015 Viognier Hastings Ranch Vineyard Adelaida District WC \$25.60

120 cases produced, bottled April 2016

Dominated by tropical aromatics; orange blossoms, stone fruits and honey. On the palate the acidity is equally aggressive, making this an exceptionally food-friendly wine. A refreshing mouthfeel of grapefruit, cream soda with a ripe Meyer lemon finish. The portion aged in terracotta amphora contributes some palate weight as well as minerality. Pair with raw oysters on the half shell, fish tacos, guacamole, or New England clam chowder. Best enjoyed on a warm afternoon.

OR

### 1. 2013 Vin Rouge Adelaida District WC \$36

78% Syrah, 22% Grenache- 225 cases produced, bottled May 2015

The 2013 Vin Rouge is a flirtatious, plush, full flavored blend of Syrah's dark, silky, rich fruit and the sappy, bright red acidity of Grenache. Opaque in the glass, full bodied and mouth coating on the palate, this wine is prime for the table tonight or your cellar for tomorrow. Pair with eggplant Parmigiano, duck confit, or a spread of charcuterie, cheese and conversation. "It's a rich, concentrated and beautifully textured 2013 that dishes out tons of ripe black fruits, liquid smoke, caramelized meats and licorice aromas and flavors. Aged 22 months in neutral barrel (mixed sizes), it has a ripe decadent style, yet has polish and class. Drink now through 2023." 90 points, Jeb Dunnuck, July 2016

#### AND

## 2. 2014 Zinfandel Adelaida District WC \$30.40

325 cases produced, bottled August 2016

Pristine pale red on the eyes, the 2014 Zinfandel boasts a bouquet of huckleberry, raisin, roses, dill, waffles with maple syrup, coconut and hazelnut. Tastes like a Southern Italian red, with a white chocolate-glazed mouth feel. Enjoy with fried chicken and waffles, Korean BBQ, grassfed beef sliders, and Italian comfort food.

#### 3. 2013 Solo Concert Monterey WC \$36

100% Coast View Vineyard Syrah - 134 cases produced, bottled August 2015

Black as a moonless night, fully loaded and weighty as it swirls, the Solo Concert Syrah is a soul-stirring single varietal Syrah from a famed cold climate vineyard up the way. Epic fragrance of blueberries, toast, and brown sugar, with syrupy flavors that balance the richness of dark fruit, wood, and natural acidity. Drink this with fennel seed and salt crusted pork chops, jamón Serrano, or simply Humboldt Fog and a baguette.

## 4. 2013 Controlled Chaos Adelaida District WC \$38.40

46% Mourvèdre, 33% Zinfandel, 20% Grenache- 375 cases produced, bottled April 2015

Controlled Chaos has an artisanal red appearance and tastes like a classic old vine California field blend, with the fruit-driven freshness of younger vines. A mystical scent of blackberries, raisins, pepper, licorice, peaches and coconut oil unfolds in the glass. It has earthy Pinot Noir characteristics, and Grenache has that soft finish. Pair with barbecued red meat and grilled peaches, wood fired pizza, or pasta with marinara.

# 5. 2012 Cabernet Adelaida District WC \$52

84% Cabernet Sauvignon, 16% Cabernet Franc- 150 cases produced, bottled August 2014

Deep red color with a purple heart, and aromas of mint, chocolate, red currant, bramble, cherry, and cured meats. This wine has a silky Westside palate coated by savory notes of cedar, baker's chocolate and coffee, amplified by the ripeness of the vintage. Left Bank lust. Pair with steak frites and a blue cheese drizzle, or ricotta cheese stuffed roasted bell peppers.

# 6. 2013 Constant Variable Adelaida District WC \$38.40

45% Grenache, 33% Syrah, 23% Mourvèdre- 335 cases produced, bottled April 2015

Stealthy with a dark, dense purple core, Constant Variable is a proper Paso GSM with macerated cherries, raspberry, anise, and sandalwood-like aromas. Seamless on your palate and plush, bottle aged to perfection. Drink this release with lamb, duck confit, Asian fare, or classic cassoulet on a cold night. "The 2013 Constant Variable is a pretty, seamless and elegant red that offers lots of kirsch, blackberries, spice box and dried flowers. Drink this medium to full-bodied, seamless and impeccably balanced blend through 2023." Jeb Dunnuck, 91 points, July 2016

The cost for the above wines is \$220.80 (regular shipment) or \$231.20 (reds only). San Luis Obispo County tax is included, shipping is not, and prices reflect a 20% discount. Double Club members receive a 30% discount and receive two bottles each of the above six wines. If you would like to receive a 30% discount and 12 bottles twice per year, please give us a call to update your membership. Final receipt may reflect state or county tax for members in AZ, CO, FL, GA, IL, MA, MI, NV, NY, OR, TN, TX, VA, PA and WA.

Cheers, thank you and enjoy! Sherman & Michelle Thacher