



THACHER

WINERY AND VINEYARD

-Fall 2018 Wine Club Offering-

1. 2017 Own-Rooted Chenin Blanc, Shell Creek Vineyards, Highlands District WC \$25.60

100% Chenin Blanc - 105 cases produced, bottled April 2018

Fermented naturally and aged in terracotta amphora and old oak, this is our most textured, structured white wine to date. This wine shows feral and savory aromatics: fennel, lemongrass, thatch, lanolin, and lime pith. The mouthfeel is muscular, and shows beeswax, lime, anise, brine and marzipan. There is great texture with incredible length, especially when served at cellar temperature.

OR

1. 2015 GSM, Central Coast, WC \$ 38.40

50% Grenache, 25% Syrah, 25% Mourvèdre - 105 cases produced, bottled April 2017

This GSM was close to 100% whole-cluster fermented giving it dark and woody aromatics, full of spice: bramble, black pepper, cedar, cigar box, and a habanero-like spice intensity. The palate is vibrant and tense with balanced and well-distributed tannins, where mint, pepper and stemminess lead to bright red fruit. Drink now through 2022

AND

2. 2014 Constant Variable Central Coast WC \$38.40

46% Grenache, 38% Syrah, 16% Mourvèdre - 325 cases produced, bottled April 2016

These aromatics are poppin': sweet spice, berries, candied red fruits. It is a bit less cherubic than in its youth, the wine has evolved to be deeper and darker fruited: fresh red plum, dried cherries, currant, cranberry, Christmas pudding, rhubarb. Still playful, this wine is a great friend at the dinner table. Drink now through 2023.

3. 2014 Original Copy, Paso Robles WC \$44.80

50% Cabernet Sauvignon, 33% Malbec, 17% Cabernet Franc - 225 cases produced, bottled July 2016

Built to age, this wine's attitude has finally calmed down enough for us to start drinking it. There's berry fruit, but it is buried by the classic Bordelaise notes: underbrush, tobacco leaf, jalapeño spice. The tannins, knuckleduster in their youth, are finally becoming approachable now. Expect this wine to improve in the cellar for years to come. Drink now through 2025.

4. 2014 New Routine, Central Coast WC \$44.80

60% Cabernet Sauvignon, 40% Syrah - 125 cases produced, bottled July 2016

Although more brooding than the Original Copy, and with less of the Bordeaux herbaceousness, this wine shows a similar aging potential. The fruit is tighter wound, darker, and benefits from air or decanting. It seems more rustic than the OC: the aromatics are dustier, recalling a forest floor; and the tannins are rougher, more aggressive. But it is a charming wine, and fun to muse over for a few hours as it evolves for you, unfurling and opening up. Drink now through 2026.

5. 2015 Zinfandel, Paso Robles WC \$ 32

100% Zinfandel - 408 cases produced, bottled July 2017

Our "village" Zinfandel, sourced from several Adelaida and Willow Creek vineyards, including Thacher Winery's own Kentucky Ranch Vineyard. Pleasant, gentle tannins and oak profile frame this very red-fruited wine. Raspberries and cranberries dominate, with a pleasant savory element to balance it: rhubarb, briar, black tea and mint. Drink thru 2021.

6. 2015 Normal Deviation, Kentucky Ranch Vineyard, Adelaida District WC \$38.40

56% Petite Sirah, 44% Zinfandel - 125 cases produced, bottled July 2017

Our estate blend of Petite Sirah and Zinfandel shows incredible, dark fruit concentration, almost cherry syrup. A sweet edge, reminiscent of chocolate cherry nut cake or brownie batter, is offset by an undeniable and lively tang: tar, worcestershire, barbecue smoke. The tannins, while huge, are polished and friendly. Drink now through 2025.

The cost for the above wines is \$240.24 (regular shipment) or \$253.97 (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 cost may reflect state or county tax for members in AZ, CO, FL, GA, IA, IL, MA, MI, MO, NH, NM, NV, NY, OR, PA, TN, TX, VA, and WA.

Thank you and enjoy! Cheers, Sherman & Michelle Thacher