



THACHER

WINERY AND VINEYARD

-FEBRUARY 2018 PREMIERE CLUB-

We are very eager to release these wines to you. All wines were cold soaked until fermentation began, naturally and spontaneously. The fruit was basket pressed after fermentation and native bacteria carried out malolactic fermentation. The wines were aged for 18-22 months before being bottled, unfiltered and unfined. Minimal effective SO₂ was used, and they were crafted without the use of added enzymes, acids, tannins or nutrients.

2015 Mourvèdre, Adelaida District, WC \$ 38.40

100% Mourvèdre – 130 cases produced, bottled April 2017

While most of the Mourvèdre we process goes into our GSM program, we are occasionally able to do a varietal bottling. The aromatics are classic Mourvèdre funk: alpine, forest floor, farm air, with a streak of bright red fruit (pomegranate, red berry), pepper, and some backseat oak notes of baking spice and cinnamon. The palate is savory and salty, earthy. The fruit is softer in the mouth, almost strawberry, and the tannins are polished and fine.

Drink now through 2021

2015 GSM, Central Coast, WC \$ 38.40

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

This is a barrel selection of experimental, whole-cluster fermentations from the 2015 vintage. The Grenache and Syrah components were fermented 100% whole cluster, and were crushed by foot rather than being destemmed. The Mourvèdre component was fermented 50% whole cluster. Aromatically: the fruit is dark and secondary, obscured by briar and twig notes. Meat and smoke are also present, and loads of black pepper. On the palate, the tannins are racy and aggressive, only slightly offset by a fresh, green edge: herbaceous mint.

Drink now through 2022

2015 Petite Sirah, Kentucky Ranch Vineyard, WC \$ 38.40

100% Petite Sirah, 75 cases produced, bottled July 2017

Very rarely do we have enough Petite Sirah from our home vineyard to present a varietal bottling. However, the vineyard cropped well in 2015, and we were able to peel off three barrels of the ripe vintage to bottle separately. The fruit was destemmed and hand-sorted, then underwent a 72-hour cold-soak until fermentation began, naturally and spontaneously. Licorice, lavender and purple floral notes are wrapped around an intensely concentrated, dark-fruit core: blueberries for days. The tannin is fat, developed and polished.

Drink 2019 through 2022

The cost for the above wines is \$123.55 (6 bottle club membership) or \$108.11 (12 bottle club membership). Final cost may reflect state or county tax for members in AZ, CO, FL, GA, IA, IL, MA, MI, MO, NV, NM, NY, OR, PA, TN, TX, VA, and WA. If you would like to become a 12 bottle club member and receive 30% off, please give us a call to update your membership.

Cheers, thank you and enjoy! Sherman & Michelle Thacher