



**-Spring 2019 Wine Club Offering-**

Our wines are produced with minimal amounts of effective SO<sub>2</sub>, and are crafted without the use of added enzymes, water, acids, tannins or nutrients.

**2017 Viognier Hastings Ranch Adelaida \$32 / WC \$25.60** (available in the mixed club)

100% Viognier- 156 cases produced, bottled August 2018

Not Yet Rated

Intelligently picked and wild fermented in a concrete tank, this is a sharp, tight expression of a grape that is too often overblown. The aromatics are honeysuckle, sweetness and creaminess: think brie with honey. Again, honey on the palate, with racy acid and a definite mineral streak, slightly saline. Green apple, candied pineapple and a slight, mentholated mint character.

**2015 Mourvèdre Paso Robles \$48 / WC \$38.40** (available in the reds only club)

100% Mourvèdre; Hastings Ranch (45%), Cass Vineyard (38%), and La Vista Vineyard (17%)

131 cases produced, bottled April 2017

92 points

Beastly and feral, aromatics of gun smoke and jerked meat, dried cherries and blueberries, and a graphite, slate character. A savory and salty, earthy palate. The fruit is softer in the mouth, almost strawberry, and the tannins are light, polished and fine.

**2015 Constant Variable Central Coast \$48 / WC \$38.40**

51% Grenache, 21% Syrah, 14% Mourvèdre, & 14% Counoise- 361 cases produced, bottled April 2017

94 points

This wine is always our first priority when putting together our blends, always heavily dominated by Grenache. And it shows. Aromatically: blueberry, reduced strawberries and cherry kirsch. A slight savory character balances the sweetness of the fruit: red and black pepper, teriyaki tang. A backbone of strong, grainy stem tannin is fleshed out by ample, rich fruit and a touch of oak sweetness and structure, finishing fresh and juicy.

**2016 Oddly Natural Glenrose Vineyard Adelaida \$52 / WC \$41.60**

43% Grenache, 38% Syrah & 19% Counoise- 125 cases produced, bottled April 2018

92 points

Kicks in the door with high-toned, searing aromatics: popping red fruit, but also sandalwood, incense smoke, patchouli, baking spice, seared meat, lavender, cola or root beer. The palate is more fruit and less savory, with pomegranate, maraschino cherry, berry cobbler and raspberry sauce showing. It's a big wine, but lively, snappy, taut and justifiable.

**2016 Syrah Central Coast \$40 / WC \$32**

100% Syrah- 275 cases produced, bottled February 2018

Not Yet Rated

Sourced from vineyards stretching from Santa Barbara to Monterey, this is a true composite shot of Syrah and its potential on the Central Coast. Rich, concentrated and sweet nose: vanilla extract and marzipan. Classic Syrah meatiness: honey-glazed ham, Black Forest bacon smoke, jerked meat, prosciutto. Blueberry preserves or pie filling on the palate, with lingering, pebble-like tannins.

**2016 Triumvirate Paso Robles \$52 / WC \$41.60**

100% Zinfandel; 58% Bailey Ranch, 33% Will's Hills, & 9% Osgood- 300 cases produced, bottled August 2018  
92 points

Unable to make this wine in 2015 due to low yields from the drought, we're excited to reintroduce the Triumvirate to our lineup: the best barrels selected from our best Zinfandel vineyard parcels. Always a sharp and focused nose of high-toned red fruits, cherry jam, brambles, and classic Zin pepper. A mean acid streak carries the wine from the front to back of the palate, supporting the bright but heavy fruit. From our group tasting notes: "this is a Zinfandel laser beam," "high in deliciousity."

**2016 Pinot Noir Rancho la Viña Vineyard Santa Rita \$60 / WC \$48**

100% Pinot Noir- 136 cases produced, bottled August 2018

Not Yet Rated

Dusty smashed rock, cherry cola, sweet spice with a light stemminess, and lingering cigar smoke on the nose. Firm tannin (both stem and oak) frame the wine, focusing fresh red cherry fruit, dried rosemary and hibiscus, black pepper and black tea on the palate.

If you have any questions regarding your membership or would like to order additional bottles, please let us know.

**Cheers, Thank You and Enjoy!**

**Sherman & Michelle Thacher**