

# SARAH'S VINEYARD WINE CLUB NEWSLETTER



*Hello Friends,*

And here it is, time for another newsletter, Summer 2024. Where do the years go, and how do they go so quickly? I have a thought on that below.

I have little to say in the vineyard that hasn't been said many times in many different ways over the years. Basically: Everything is good, nothing bad. It's been an easy year, with lots of water, happy vines, and beneficial weather. In the winery, the same. To wit: Everything good, nothing bad. No news is good news. Some excellent 2023 whites are bottled up and ready to go, and we're confident you'll be very pleased with them, starting with this month's Viognier.

I would like to expound a bit on Syrah, another wine coming to you this month. We're located in a good region for this noble grape, and we've been working with our Syrah grower, a good friend and neighbor George Besson Jr., since 2001. We think we're making the best Syrah in this area for almost a quarter of a century together.

Our little vale is bounded by coastal mountains on the west, mountains to the south, hills to the north, and hills to the east; and it creates a little pocket where the strong ocean breeze coming through the nearby mountain pass cools us down significantly compared to the nearby towns of Gilroy and Morgan Hill. I generally see differences of 5 to 10 degrees on a typical hot summer day, as long as the wind is blowing. That small temperature change, added up day by day over the growing season, affects the flavor of cool-climate grapes like Pinot Noir and Syrah for the better.

Syrah is a bit funny of a grape in that it makes a good wine when grown in cool climates and when grown in warmer climates. It tastes different depending on the climate, but in either case, can be made into a noble wine. This is a rare double act; most grapes don't have that much talent. It has a universally dark color, full flavor, and sometimes will display a sort of savory smokey bacon quality on the nose and palate - well, what's not to like about such a generous grape?

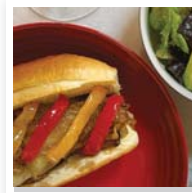
At this point I literally have to stop typing and go take a nap, I'm falling asleep on the keyboard. My wife Megan and I were blessed with another daughter in early June, and sleep is a rare quantity in our house for the last month or more - I'm so tired I don't even know what day it is anymore. Many of you will recall that we named our first handmade sparkling wine, released one year ago this month, after our first daughter Ella Rae. Looks like we'll have to start working on another sparkling wine soon.



*Tim Slater*  
Winemaker / Proprietor

P.S. The hours go slow, but the years go quickly, once you have a kid. Or two. All the parents know what I mean...

## Summer Recipe Pairing



This hearty sandwich is Tim's twist on a French dip sandwich, using Syrah from this wine club release. Invented over a hundred years ago in Los Angeles, the French Dip Sandwich has stood the test of time. Sarah's version adds some local Gilroy-grown roasted sweet peppers and caramelized onions because it's more fun! This sandwich pairs wonderfully with our 2021 Besson Vineyard Syrah which is also used in the sandwich and would be equally delicious with the 2022 Muns Vineyard Pinot Noir, both featured in this quarter's wine club release. Enjoy!

## Albariño & Vin Gris



This spring we released our 2023 Estate Vin Gris (Rosé of Pinot Noir) and our 2023 Albariño. These are the perfect crisp, refreshing wines for all things summer, including our recipe for Strawberry Salad with Spiced Pecans (available on our website and Tasting Room)! We made a small amount of both wines so won't have these for long. Be sure to pick some up at the Tasting Room before summer is over, or we sell out!

## Wine, Dine & Dance at Sarah's Vineyard



Our 2024 Summer music series is well underway and we're having so much fun! It's great to see all the familiar and new faces at the winery for fun Friday evenings filled with talented musicians (many new to Wine, Dine & Dance this year), great food from local caterers, and your favorite S.V. wines! As a reminder, these are 21 and Over Only evenings. Please see the Wine, Dine & Dance section of the events page on our website or scan the QR code for this season's music details and line up. Our Friday night music will continue through the end of September.



## Latest Press



Our recent spring Reserve Circle allotment contained the 2021 Reserve Pinot Noir. We are excited to share that we received an accolade of 91 Points from Wine Enthusiast! This wine is now available whether you are a Reserve Circle member and no longer have this wine in your cellar or are a Sarah's member and have never tried it, it is available in the Tasting Room or at our online shop at sarahsvineyard.com.

<b>91</b> POINTS	<b>2021 SARAH'S VINEYARD RESERVE PINOT NOIR</b>
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*"Wild plum and turned earth aromas are spiced up by cinnamon and sumac on the nose of this bottling. The palate is a mix of tart red fruit and slightly gamy meat flavors."*

— Matt Kettmann | *Wine Enthusiast*, September 2024

# MEMBERS' SUMMER RELEASES



## 2023 Viognier, Estate

The 2023 Sarah's Vineyard Viognier is based on this noble varietal from France's Northern Rhone. Despite a surge in its popularity in California in the 1990's, there is still relatively little Viognier planted in the state. We currently have about an acre of Viognier planted in Block B2 of our Dwarf Oak home vineyard at Sarah's. For the '23 release, we hand-harvested and whole cluster pressed the Viognier fruit. Fermentation began using yeast "Rhone 4600" in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in neutral French oak cooperage for six months. The '23 Estate Viognier displays aromas and flavors of bright citrus, white blossom, and hints of tropical fruit. Time in the glass offers lemon and lime zest, white peach, nectarine, and a bright crisp finish. The balance of bright acidity and a hint of creaminess from the primarily neutral French oak barrels make this wine a great match for a spicy shrimp ceviche using tomatoes, cucumbers, onions, jalapeños, avocado, cilantro, and freshly squeezed lime juice.

**Only 136 cases were produced | Tasting Room List Price \$34**



## 2022 Pinot Noir, Muns Vineyard, Santa Cruz Mountains

Our 2022 Santa Cruz Mountains Pinot Noir spotlights a unique, high-elevation site. The fruit was grown on Muns Vineyard, high atop Loma Prieta in the S.C.M. Located literally on the San Andreas Fault on a ridge at 2,600 feet of elevation, the property is planted to the three main 'Dijon' Pinot Noir clones on primarily clay loam and sandstone soils. After a small-lot fermentation and barreling down, the wine saw eleven months aging in French Oak, with 30% being new wood. The 2022 Sarah's Vineyard Muns Pinot Noir is fragrant and full of bright and dark red fruit. It's bursting with ripe cherry and plum, as well as baking spice aromas, all of which are echoed on the palate. The rich fruit is complemented by clove, allspice, and a hint of vanilla with smooth, silky tannins and a long finish. This delightful Pinot Noir would pair wonderfully with a burger hot off the grill covered in sautéed mushrooms.

**Only 193 cases were produced | Tasting Room List Price \$55**



## 2021 Syrah, Besson Vineyard, Santa Clara Valley

The 2021 Sarah's Vineyard Syrah is based on the noble varietal of France's Northern Rhone, responsible worldwide for classic reds. From French Hermitage to Australian Shiraz, Syrah is one of the most popular and widely planted red wine grapes. The Syrah for our '21 vintage came from our good friend George Besson, Jr.'s old vineyard, just 300 yards to the east of Sarah's. This historic property was originally planted in 1922. We hand harvested and destemmed the whole Syrah berries from Besson directly into the fermenter. We "cold soaked" until the onset of a robust, native fermentation before inoculating with commercial yeast. Punch downs of the cap were done by hand, three times a day. One hundred percent secondary malolactic fermentation was induced. All these careful techniques have the aim of maintaining the superb fruit and spice aromas and flavors of this noble grape. The '21 Syrah is both bold and structured but also soft and well-rounded. It is rich in color and flavor with an intense fruit presence of black plum, cassis, and brambly blackberries with a hint of leather. Towards the finish, it shows a layer of clove and baking spice. Pair this Syrah with our recipe for Sarah's French Dip Sandwiches.

**Only 95 cases were produced | Tasting Room List Price \$36**

## WINE CLUB SHIPMENT CONTENTS

### Sarah's Wine Club

- 2023 Viognier, Estate
- 2022 Pinot Noir, Muns Vineyard, Santa Cruz Mountains
- 2021 Syrah, Besson Vineyard, Santa Clara Valley

### All-Red Wine Club

- 2022 Pinot Noir, Muns Vineyard, Santa Cruz Mountains
- 2021 Syrah, Besson Vineyard, Santa Clara Valley

### All-White Wine Club

- 2023 Viognier, Estate
- 2021 Chardonnay, Estate

### Pinot Noir Only Wine Club

- 2022 Pinot Noir, Muns Vineyard, Santa Cruz Mountains