

## 2022 EDELZWICKER

We start off our Summer Wine Club Selections with a "cult favorite", the casual and priceworthy wine we call Edelzwicker. We've been making this traditional Alsatian blend since our first vintage in 1983. This year we've made an interesting change, adding some of our Pinot Noir Blanc to the usual blend of "noble" (edel) Alsace grape varieties: Riesling, Gewürztraminer and Pinot Gris. We think you'll like the result!

*Our 2022 version of this refreshing white wine opens with aromas of tangerine, stone fruit and jasmine, with hints of ginger and whetstone. Flavors of apple and toasted almond lead to a bright and crisp finish.*

*This Edelzwicker is the perfect wine to pack on a picnic or enjoy with any al fresco meal. It would pair wonderfully with the creamy Whipped Feta and Honey Dip featured in the newsletter.*

ALCOHOL 13.3%  
BLEND 25% each of Gewürztraminer, Riesling, Pinot Gris and Pinot Noir Blanc  
HARVESTED Sep 14, 2022  
AGING 50% Tank Fermented, 50% Barrel Fermented and 100% Barrel Aged  
BOTTLED Feb 15, 2023  
CASES PRODUCED 90  
RETAIL PRICE \$27



## 2021 TWIN CREEKS PINOT NOIR

The 2021 vintage of Pinot Noir grown in our Edna Valley is turning out to be one of the best in recent memory, and this wine from our Twin Creeks Estate Vineyards is ample evidence of this. An ideal growing season presaged great potential, and the final combination of full ripeness with good acidity results in this beautifully balanced wine.

*In the glass it opens with aromas of red berries, cherries, and undertones of forest pine and toasty oak. Ripe strawberry and dark cherry flavors are enhanced by a whiff of lively baking spice. The finish is long and lingering.*

*We recommend pairing the 2021 Twin Creeks Pinot Noir with rack of lamb, grilled pork chops, or a summer board of charcuterie and cheese.*

ALCOHOL 13.7%  
HARVESTED Sep 29, 2021  
VINEYARD 100% Twin Creeks Estate Vineyard  
CLONES Pommard, 667, and 115  
AGING Barrel Aged in 25% New French Oak for 10 Months  
BOTTLED Aug 31, 2022  
CASES PRODUCED 178  
RETAIL PRICE \$48



## 2022 PINOT GRIS

As mentioned above, Pinot Gris is a traditional grape in Alsace, and has been a part of our portfolio since the early 2000s. It provides a nice complement to our more familiar Alsatian-style Gewürztraminers and Rieslings. We source the grapes for this wine from Spanish Springs Vineyard, located just down the road from us and only a stone's throw from the Pacific Ocean.

*The wine boasts floral notes of summer peach and green apple, with a bit of minerality and melon on the palate. Could there also be a hint of sea breeze from the local terroir?*

*Enjoy this wine by itself as a refreshing aperitif, or with prosciutto and melon, seared scallops, or pasta carbonara.*

ALCOHOL 13.1%  
HARVESTED Sep 6, 2022  
VINEYARDS 100% Spanish Springs Vineyard  
CLONE 146  
AGING 100% Tank Fermented and Aged for 7 months  
BOTTLED April 5, 2023  
CASES PRODUCED 161  
RETAIL PRICE \$28



## 2021 SYRAH/GRENACHE

To make our cool-climate Rhone-style wines, we turn to Spanish Springs Vineyard, with its close proximity to the Pacific Ocean. The grapes benefit from a long, cool growing season, allowing the flavors to develop fully while retaining a bright acidity. In addition, we barrel-age these wines a full sixteen months for extra maturity.

*This blend of Syrah and Grenache shows how well the two grapes combine to offer a savory nose of dried herbs and flowers, olives and dark chocolate. The palate shows notes of wild blackberries, plum and spice, with a little hint of leather and jerky. A touch of tannin and good acidity round out the finish.*

*Be sure to enjoy this 2021 Syrah/Grenache with smoked beef ribs, with mushroom and sausage fire-roasted pizza, or a hearty Mediterranean stew.*

ALCOHOL 14.4%  
BLEND 67% Syrah and 33% Grenache  
HARVESTED Oct 28 and Nov 5, 2021  
VINEYARDS 100% Spanish Springs Vineyard  
AGING Barrel Aged in 15% New French Oak for 16 Months  
BOTTLED April 5, 2023  
CASES PRODUCED 168  
RETAIL PRICE \$48



## RECIPE: Whipped Feta with Honey Dip

This time of year is perfect for dining al fresco with friends and family. We recently gathered our staff for a potluck Summer BBQ and this recipe was one of the favorites! It's the perfect combination of sweet, salty and velvety rich and super easy to prepare!

### Ingredients:

4 oz Crumbled Feta cheese	1 Tbsp Chopped Pistachios
4 oz Cream Cheese, room temp	1 tsp Finely Chopped Chives
1 Tbsp Olive Oil	½ tsp Cracked Black Pepper
½ tsp Minced Garlic	
½ tsp Dried Basil	
¼ cup Honey	

### Preparation:

In a food processor, mix the feta, cream cheese (for a lighter version, you can substitute the cream cheese with Greek yogurt) and olive oil until the cheeses are well-integrated and creamy and smooth. Add the basil and garlic, making sure to mix these in well.

Next, transfer the mixture to a shallow bowl. Using a large spoon, create a well in the center of the cheese. Fill the well with honey and top with the chives, pistachios, and black pepper.

Serve with crostini, warm slices of pita bread or fresh veggies such as carrots, bell peppers, or cucumbers.



SUMMER 2023

## Cellar Club News

Greetings, All! Summer is officially here as I write these notes, and in the vineyard we've had both bloom and fruit set, but it's been a rather cool growing season thus far. We're hoping that the notorious "June-Gloom" is now over and gone, but it's really going to be the weather during July and August that will determine what the 2023 harvest has in store for us!

In the winery we are busy finishing up our blending and bottling plans, and continuing to celebrate our 40<sup>th</sup> year in business. In May we held a well-attended Pick-Up Party and Walkabout Food and Wine Tasting, and in June eighty of our Club Members and Friends enjoyed a multi-course Anniversary Gourmet Wine Dinner in the garden, prepared by Ember Restaurant's Brian Collins. Stay tuned and check your emails for more events to come, and don't forget to join us every Friday this summer from four to seven for Happy Hour with Music in the Garden!

-- Clay & Fredericka Thompson

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