



GREETINGS EVERYONE! Summer is here, bringing beautiful weather and a sense of optimism as California re-opens after more than a year of restrictions. We are delighted to welcome visitors, many old friends come back to visit their favorite winery, and many new acquaintances who will soon become friends. The vineyards are in good health and the newly-bottled wines from last fall's harvest are beginning to take their places in our Cellar Club selections and on our wine-tasting lists. We hope you enjoy these four new releases with your friends, family and loved ones.

2020 EDELZWICKER

If you're searching for the perfect summertime quaff, look no farther than this new release of our Edelzwicker. We've been making this blend of Alsatian varieties since our first vintage way back in 1983, and it's fair to say it's become a "cult favorite". Our winemaker Zack Geers has crafted this fresh and fruity blend from select lots of our 2020 Dry Gewürztraminer, Dry Riesling, Pinot Blanc and Pinot Noir Blanc.

ALCOHOL 13.1%
 BLEND 43% Gewürztraminer, 29% Riesling,
 14% Pinot Blanc, and 14% Pinot Noir Blanc.
 AGING 100% Tank Fermented and Aged
 BOTTLED February 12, 2021
 CASES PRODUCED 174
 RETAIL PRICE \$25



2020 CHARDONNAY, SPANISH SPRINGS

This is our first Chardonnay from this excellent cool-climate vineyard, located only a stone's throw from the Pacific Ocean in Pismo Beach. The grapes have certainly benefitted from the cool, foggy mornings and the sunny and warm afternoons that follow. We make this wine in a style inspired by the Chardonnays of Chablis, crisp and flavorful and unencumbered by any oak influence. Thus the aromas are of stone fruit, lime zest, and whetstone, while on the palate there are hints of ripe yellow peach and tangy lemon curd. The finish is crisp and clean. It's an incredibly versatile Chardonnay, whether served as an aperitif wine or as accompaniment to fresh oysters, smoked trout, or pungent cheeses.

ALCOHOL 13.3%
 HARVESTED September 26, 2020
 VINEYARD 100% Spanish Springs Vineyard
 AGING 100% Tank Fermented and Aged
 BOTTLED April 1, 2021
 CASES PRODUCED 158
 RETAIL PRICE \$34



2020 PINOT NOIR "ODE TO JOY"

This is a new wine for us, and deserves an appropriate introduction. Firstly, it is made in a different style than our other Pinot Noirs and with a different fermentation method, known as "carbonic maceration." Unlike regular red wine production, the grapes are not crushed, destemmed, and fermented with added yeast in open-top vessels. Rather, the grapes are deposited as uncrushed whole clusters, without any yeast, into sealed tanks which have been flooded with carbon dioxide. There during the first week or two the grapes undergo a kind of internal "fermentation", and within each berry subtle chemical changes occur. Tannins and acids are reduced, color is increased, and the wine takes on fresh grape and floral aromas.

Many of you may know this technique as a standard method in the production of Beaujolais wines. We think you might recognize the influence of this process in the lovely wine we call "Ode to Joy." Bursting with aromas and flavors of red berries, velvety smooth on the palate, the wine is eminently "quaffable," especially if served just a bit chilled!

Although you may recognize the name "Ode to Joy" as an homage to some famous classical music, we prefer to see it as a tribute to the artist who painted the hummingbird and flowers on the label, our daughter Elizabeth Joy Churchill Thompson.

ALCOHOL 13.4%

HARVESTED September 18, 2020

VINEYARDS 100% Estate Twin Creeks, Edna Valley AVA

AGING Combination Stainless and Neutral French Oak
Aged 5 Months in Barrel

BOTTLED April 1, 2021

CASES PRODUCED 102

RETAIL PRICE \$35



2019 SYRAH, EDNA VALLEY

From grapes grown just across the valley from us, this Syrah represents the best qualities of a cool-climate Rhone varietal. A layered wine, it marries an abundance of savoriness and dark fruit with firm, mouth-filling tannins. Ripe summer plums and blackberry jam are juxtaposed with notes of vanilla, bacon and olive tapenade. It is remarkably ready to drink as a young wine but has the complexity to age well for the next six or eight years. We recommend it with barbecued meats (spare ribs, pork chops, leg of lamb) and other food from the grill, including vegetables such as peppers and eggplant.

ALCOHOL 14%

HARVESTED October 22, 2019

VINEYARDS 100% Wolff Vineyards
Edna Valley AVA

AGING 100% Neutral French Oak
Aged 10 Months in Barrel

BOTTLED August 20, 2020

CASES PRODUCED 259

RETAIL PRICE \$38



RECIPE: GRILLED SALMON AND SCALLOP BROCHETTES WITH HERB BUTTER



Ingredients:

2 pounds filet of salmon

2 pounds sea scallops

2 tbs olive oil or salad dressing

fresh-ground pepper

2 tbs butter

1 tsp chopped shallots

1 tbs chopped herbs: parsley, basil,
cilantro, and chives

Preparation:

Cut the salmon filet(s) into chunks about the same size as the scallops. Alternate them as you string them on small skewers. Marinate for a few hours in olive oil or an oil-based salad dressing and pepper, and then grill them over a hot fire.

To make the sauce, melt butter over low heat in a small skillet or saucepan, sauté the shallots until soft, and then add the chopped herbs. Serves six.

**Pairs wonderfully with the Chardonnay or the Carbonic Pinot Noir.*