



**GREETINGS, ALL!** Summer has finally come to our Edna Valley. In the Cellar we have been busy blending and bottling the wines from last fall. The vines are prospering and we look forward to veraison soon, when the berries conclude their growth phase and concentrate on ripening. The clusters will develop their appropriate colors, sugars will accumulate, and the fruit's natural acidity will decrease. Before you know it, harvest will be upon us!

We take pleasure in welcoming our many visitors, old friends and new, who enjoy our wines in the pleasant ambience of the garden. We have a few upcoming experiences for you to enjoy: visitors can test their wine knowledge with our Double-Blind Tasting Flight, or come and participate in our monthly Trivia Night. And every Friday from 4 to 7 we have live music, featuring some of the Central Coast's best musical acts. We hope to see you here soon!

## 2021 EDELZWICKER

Do you realize that we have been making this wine every year since our first vintage in 1983?

This club member favorite offers white wine lovers an extraordinarily quaffable experience that is inspired by the traditional aromatic white wines of Alsace. Our 2021 vintage highlights some of the best qualities of the four varietals in the blend: Dry Gewürztraminer, Dry Muscat, Dry Riesling, and Pinot Noir Blanc. Notes of honeysuckle, white flowers and cinnamon greet the nose, while on the palate there are hints of melon and spice. A perfect wine to enjoy by itself on the patio, or at the dinner table with grilled sausage and sauerkraut or Quiche Lorraine.

ALCOHOL 13.1%

HARVESTED September 20 - October 2, 2021

BLEND 16.5% Riesling, 16.5% Pinot Noir Blanc,  
33% Orange Muscat, 34% Gewürztraminer,

AGING 33% Tank Fermented and 67% Barrel  
Fermented and Aged for 8 months

BOTTLED July 8, 2022

CASES PRODUCED 160

RETAIL PRICE \$25



## 2021 CHARDONNAY, SPANISH SPRINGS VINEYARD

This Chardonnay (one of two we produce each year) comes from a vineyard situated in a coastal appellation between the Edna Valley and the Pacific Ocean at Pismo Beach. The soils are light and sandy, and the climate is cool and bracing! To enhance these, we cold-ferment and age this wine in stainless steel, preserving its clean and fresh qualities. We like the hint of minerality and whetstone along with some tropical notes such as fresh pineapple. Flavors of lemon curd, guava, and apple pie lead to a clean yet mouth-filling finish. A perfect summertime Chardonnay!

ALCOHOL 13.3%

HARVESTED October 2, 2021

VINEYARD 100% Spanish Springs Vineyard,  
San Luis Obispo County

AGING 100% Tank Fermented and  
Aged for 8 Months

BOTTLED July 8, 2022

CASES PRODUCED 140

RETAIL PRICE \$34

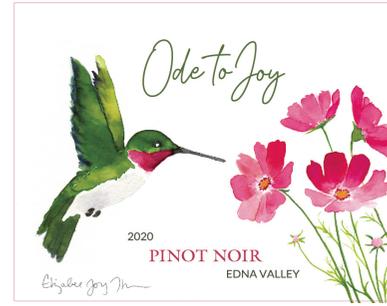


## 2021 "ODE TO JOY" PINOT NOIR

A year ago we introduced this new member of our Pinot Noir collection, and it quickly assumed "cult status." Its unique bright and fresh quality is achieved by means of a special fermentation process called "carbonic maceration," in which whole clusters of uncrushed Pinot Noir grapes are fermented "intercellularly," in a sealed stainless steel tank under a layer of carbon dioxide, and then bottled early to preserve its freshness. (You may recognize this method as the process that produces Beaujolais Nouveau.) The wine is completely dry, but the tannins are soft and the finish is smooth. Serve it slightly chilled to show off its delicate flavors of crushed raspberries, candy apple and strawberry Jolly Rancher.

*A note on the name: "Ode to Joy" may suggest Friedrich Schiller or Ludwig van Beethoven to some of you, but it actually pays homage to the talented artist who painted the hummingbird and flowers on the label: our daughter Elizabeth Joy Churchill Thompson.*

ALCOHOL 13.4%  
HARVESTED September 20, 2021  
VINEYARDS 100% Estate Twin Creeks, Edna Valley AVA  
AGING 10 Days Carbonic Maceration,  
Neutral Barrel Fermented and Aged for 6 months  
BOTTLED March 8, 2022  
CASES PRODUCED 142  
RETAIL PRICE \$35



## 2020 SYRAH/GRENACHE

The grapes for this blend come from the afore-mentioned Spanish Springs vineyard, so this is clearly a "cool climate Rhone," as its fresh and fruity aromas and flavors, as well as its bracing acidity demonstrate. Our talented winemaker, Zack Geers, has created a blend of two-thirds Syrah and one-third Grenache. The result is a wine of fascinating complexity, showing aromas of cloves, leather and cedar, with floral and fruity undertones. On the nose there is a suggestion of briary blackberries and spicy chutney. The tannins are lush and the finish is youthful, so you might want to decant the wine for an hour or so before enjoying it, perhaps with grilled rack of lamb or smoked pork chops. Since it's going to age beautifully for the next four to six years, you might want to buy a few extra bottles to lay down.

ALCOHOL 14.4%  
HARVESTED October 12, 2020  
BLEND 33% Grenache and 67% Syrah  
VINEYARDS 100% Spanish Springs Vineyard,  
San Luis Obispo County  
AGING Barrel Fermented and Aged in  
14% New French Oak for 19 Months  
BOTTLED June 16, 2022  
CASES PRODUCED 125  
RETAIL PRICE \$48



## RECIPE: APPETIZER-SIZED SWEDISH MEATBALLS (SMÅ KÖTTBULLAR)

Swedish meatballs and I go back a long way. In my previous life, I spent a year (1967-68) in Sweden eating meatballs and doing research for a dissertation on Swedish runestones. Since then, I've returned many times, at first on academic business and later just to visit friends and sample some meatballs. Most recently, Fredericka and I had the pleasure of picking up a new car at the Volvo factory near Gothenburg, where, as everyone knows, the highlight is chowing down on a complimentary plate of Swedish meatballs in the factory lunchroom. --Clay Thompson

### Ingredients:

3/4 lb ground beef  
1/4 lb ground pork  
1 small onion, chopped fine  
1/4 cup breadcrumbs  
1/3 cup cream  
1/3 cup water  
salt & pepper  
dash of ground cloves  
half stick of butter  
1/4 cup boiling water

### Preparation:

Soak the breadcrumbs in a mixture of the cream and water. Sauté the onion in a little of the butter until golden brown. Combine the ground meats, the breadcrumb/water/cream mixture, and the seasonings and mix thoroughly. Shape into small balls using the palms of your hands and a spoon dipped in cold water (for uniform sizing). Brown the meatballs in the rest of the butter, shaking the skillet continuously to keep them nice and round. Finish cooking the meatballs by adding the boiling water and simmering them (covered) for 8-10 minutes. You can serve these as appetizers along with a gravy made from pan drippings, flour and water, or (as I prefer) with a topping of lingonberry jam.

