

Brassfield

ESTATE WINERY

WINE CLUB NEWSLETTER

AUGUST 2015

Wine Down Summer

As summer comes to an end, harvest begins! Director of Farming Jonathan Walters explains “The 2015 harvest is shaping up to be a little bit earlier than the previous years. We have dodged a couple of bullets with recent rain and hail, which did not cause any damage. From our valley to our hillside blocks everything looks very even and is shaping up to be one of the best crops we have seen!”

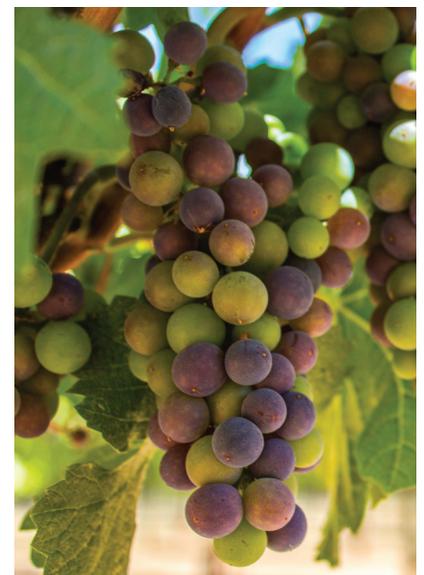
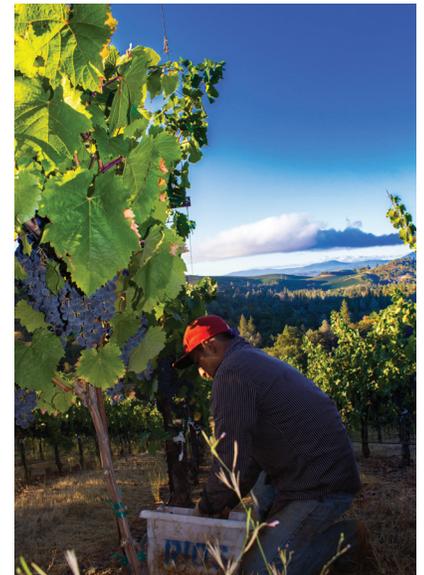
Branch out your taste buds with Mourvèdre (moor-VEH-druh).

Cabernet lovers it's time to try something new. If you are looking for a new varietal, Mourvèdre (aka Monastrell) is for you! It is a full-bodied, rustic wine. Grown on Volcano Ridge at 2,200 feet above sea level, the vineyard is located on the steep slopes of an extinct cinder cone better known as Round Mountain Volcano. The pure volcanic soils, or “tephra”, are extremely well-drained and are ideal for vine stress and restricting crop yields, resulting in concentrated and complex wines with opulent fruit flavors. Our 2013 Volcano Ridge Mourvèdre was picked at dawn and gently processed for whole-berry, native yeast fermentation. After 18 months in barrel on the lees

with bâtonnage, the 2013 Mourvèdre was lightly fined and bottled without filtration.

Mourvèdre is typically one of the key components in our Eruption blend, but in 2013, Winemaker, Jason Moulton and Consulting Winemaker David Ramey, believed that it was so exceptional that it should stand alone. Another *once in a blue moon* phenomenon here at Brassfield Estate. We are very excited that we are able to share this amazing wine with our club members. With limited production of **199 cases** this wine will sell-out quickly. This may be your only chance to purchase this unique wine for years to come since we do not produce it as a stand-alone wine every year.

We thank you for being a part of Brassfield's High Serenity Wine Club and in return will do our best to provide not only great wines, but exceptional customer service. Please contact us if we may be of service in any capacity. Our hope is that you not only enjoy our wines, but that you will come to Brassfield Estate often to enjoy our hospitality and our events.



August 2015

Wine Selections



2014 Chardonnay

Limited Production-84 cases

This 2014 Chardonnay carves a path apart from many other California producers of this populist varietal. We favor a more bright, crisp and mineral profile as opposed to the buttery, unctuous and tropical version. Given our high elevation and the maritime influence Clear Lake provides, it bears some resemblance to Chablis. The wine offers notes of fresh baked croissants, green apples, white plums, and kaffir lime leaves. Beyond the aromatics, the wine has bracing acidity that opens up to sweet tarts, apple compote, fresh walnuts, and finishes with a touch of lemon-lime. Elegant and vibrant, this Chardonnay pairs beautifully with grilled shrimp, chicken fajitas or green curry. With its fruit-forward approach, it will handle gutsy flavors, while the brightness of the finish is best complimented by foods with some kick.

2013 Mourvèdre

Limited Production-199 cases

On the nose the Mourvèdre exhibits mixed berries, blackberry jam, raspberries, a touch of violets, and toasted nuts. On the palate, the notes evoke fresh black plums, red currants, licorice, and tar with a pleasant finish of soft tannins and balanced acidity. This is a big wine that requires meats and game with rich bold flavors and what chefs refer to as “umami”. We recommend pairing with beef short ribs, braised rabbit or lamb and sautéed fennel in olive oil.

2013 Pinot Noir

Aromatically the wine offers seductive notes of Bing cherries, pencil shavings, dried red plums, and a hint of hay. The mouthfeel is classic Ramey: plush, round and silky-smooth. The forward fruit character of red raspberries and bright cherries are well supported by a finish of toasted bread, walnuts, and vanilla. The balance of all these components, along with its refreshing acidity, shapes this Pinot Noir into an exceptional hedonistic experience. This wine behaves equally well when paired with roasted chicken; seared salmon, mushroom risotto; pan-fried lamb chops with rosemary garlic; or pasta alla vodka.

August 2015 Wine Club Offerings

Note: Many wines released in the Wine Club are a very limited production made just for you. Please contact the winery as soon as possible if you are interested in reordering from this month's selection.

	RETAIL PRICE PER BOTTLE	25% DISCOUNT	35% CASE DISCOUNT
2014 Chardonnay	\$22.00	\$16.50	\$14.30
2013 Pinot Noir	\$24.00	\$18.00	\$15.60
2013 Mourvèdre	\$40.00	\$30.00	\$26.00

Quarterly shipments are shipped FEBRUARY, MAY, AUGUST and NOVEMBER.



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2015 Calendar

of Events

SATURDAY, AUGUST 8, 2-4 PM
New release tasting and small food bites
Complimentary for 2 per membership

SATURDAY, DECEMBER 12, 6-8 PM
Wine Club Holiday Party

SATURDAY, NOVEMBER 14, 2-4 PM
New release tasting and small food bites
Complimentary for 2 per membership

Member Highlights

