



The *Long* Finish

WINE CLUB
autumn 2020

DEAR WINE CLUB MEMBERS,

Thank you so much for joining our club and being a part of our INAUGURAL SHIPMENT. When I conceived of the wine country bike tour 9 years ago, I had doubts about it actually coming to fruition, thinking, “You don’t just *get* to meet new friends, drive them to the wine country, bike with them, and take them to your favorite wineries as your *job*!” Likewise, when I thought about developing a club where I get to explore Santa Barbara Wine Country, meet great winemakers and share wines with you I thought, “Too good to be true...no one just *gets* to do that!” Well thank you TWICE OVER for proving me wrong and allowing me to fulfill my dream job.

Michelle and I have been searching for wines that will be representative of the quality of Santa Barbara County, will make for a special experience when you open them, and still offer a nice value. With that in mind, we are pleased to make our first featured winery, SAMSARA WINE CO. in Santa Rita Hills. The selected wines are their **2014 Turner Vineyard Pinot Noir** and the **2018 Sta. Rita Hills AVA Chardonnay**. Our 3-bottle “Wine Lover’s” members will also enjoy the **2017 Larner Vineyard Grenache**.

We both agreed that first declared AVA within Santa Ynez Valley, Sta. Rita Hills AVA, would be a natural and delicious start to our wine club! Santa Barbara County does so many things well, but those cool weather Pinots and Chardonnays were the ones that put us on the map as a world class growing region.

This newsletter will tell you more about the selected wines, the region, the winery and its winemaker, and also include a recipe from Michelle perfect for pairing with the wine.

We hope you enjoy these wines and find your shipments enriching and something to look forward to!

Sincerely, William and Michelle

2014 TURNER VINEYARD PINOT NOIR

“Quintessentially Santa Barbara” Michelle describes it, “unmistakable SB Pinot fruit on the nose”. The lovely dark plum flavors have just a hint of tartness that is rounded out by the aging on this wine. Intense clove and cola notes give way to a floral finish that calls to mind violets.

Antonio Galloni of *Vinous* calls this “a wine of total finesse” and an “understated, classy Pinot Noir”.

The dramatically cool Turner Vineyard is just what the finicky Pinot grape needs. The botella clay soil helps create a wine of great richness and complexity.

We hope you will love it as much as we do!



Varietal Composition
Clone 278, 777, & Pommard

Appellation & Vineyard
Santa Rita Hills AVA; Turner Vineyard

Alcohol
14.10%

Aging
34 months

Fermentation
Native Yeast

Cases Produced
102



2018 STA. RITA HILLS CHARDONNAY

A Knockout! We tried a lot of delicious single-vineyard chardonnays from Samsara, but we felt the winemakers art was best expressed in this blend (and its also the best value). The nose evokes the scent citrus groves carried on an ocean breeze. Lively flavors of tropical pineapple are driven by this wine's bright acidity which is then rounded out by and earthy richness. The finish is creamy and long thanks to 100% malo-lactic fermentation on this wine.

A 13-barrel blend was made from Kessler-Haak, John Sebastiano, Donnachadh, Bentreock and Zotovich vineyards.

Varietal Composition
100% Sta. Rita Hills Chardonnay

Vineyards
Kessler-Haak, John Sebastiano, Donna-chadh, Bentreock and Zotovich

Alcohol
12.9%

Aging
11 months in neutral French oak barrels.

Fermentation
Native Yeast

Cases Produced
290

2017 LARNER VINEYARD GRENACHE (3-bottle club)

This is a “sneaks up on you” wine. *Decanter* magazine gave it 93 points and describes the color as “deceptively light”. We agree as the wine starts out subtle but soon reveals bright cherry flavors and a grippy solid structure that makes it exceptionally food friendly. The holiday spices and herb notes make it “a great pairing with roasted meats”, says Michelle.

You may remember the beauty of Larner Vineyards as you first road in to Ballard Canyon. The warm days and cool nights of this west end, lower elevation vineyard contribute to the great flavor development and complexity of this wine.



Wine Style

Neutral Oak, 100% Whole Cluster

Appellation & Vineyard

Ballard Canyon AVA; Larner Vineyard

Alcohol

13.58%

Fermentation

Native Yeast

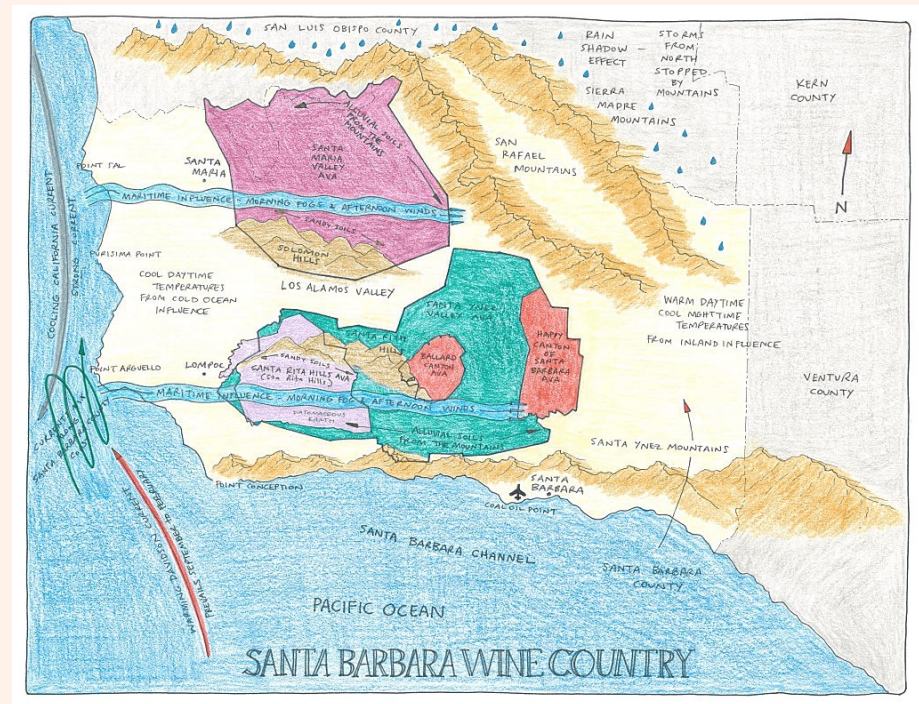
Cases Produced

102

ABOUT STA. RITA HILLS...

Check out the fun little hand-drawn map of Santa Barbara Wine Country. You will find Ballard Canyon, which we rode through and explored. But also notice that with all of that riding, we just scratched the surface. With those east-west running hills and proximity to the ocean, Santa Barbara Wine Country is a “goldilocks-zone” for growing wine grapes. We will be continuing to explore vineyards throughout the region through our club. For our first offering, we highlight **Sta. Rita Hills AVA**.

This ultra-cool growing climate on the southwestern end of the valley benefits from daily ocean breezes and maritime fog that blankets the vineyards. This makes for an exceptional environment for Pinot Noir and Chardonnay. With semi-arid conditions through the harvest season, this allows for extended “hang-time” and flavor without the menace of rain that afflicts other “Burgundian” growing regions.



Samsara’s winemaker, Matt Brady, credits “special micro-sites within exceptional vineyards where soils, sun exposure, and farming conditions bring out the best in each vine” for the quality of their wines. He is committed to minimal handling of the fruit once it reaches the winery, so that the characteristics of the terroir and the effort of sustainable farming practices shine through.

MICHELLE'S MATCH: A recipe to pair with the wines...

We chose this recipe to share with you for a couple of reasons. First, you can use the Samsara Chardonnay in the dish. Also, it's a perfect dish to enjoy with any of these wonderful wines that request your full attention. Each wine will also pair perfectly with the finished meal. It's been a favorite in our home for many years.

Autumn Risotto

Ingredients:

12-16 oz. variety mushrooms, sliced
olive oil
1 bunch each of thyme and rosemary
1/2 cup parmigiano reggiano, grated
1 medium butternut squash
2 cups arborio rice
6 cups chicken stock (for vegetarian dish, sub veg stock)
2 T honey
1/2 cup white wine
1/2 cup minced shallots
3 T butter
Salt and pepper

Instructions:

Halve the butternut squash lengthwise. Drizzle with two tablespoons olive oil and two tablespoons honey. Top with a couple of sprigs each of fresh rosemary and thyme. Season with salt and pepper. Roast in a 350 degree oven for 90 minutes, or until soft.

Heat the chicken stock.

While squash cools, melt the butter in a large pan. Add the shallots and sautee until translucent, before browning, about 3-4 minutes.

Cube the squash, and discard the skin.

Add the rice and toast in the butter and shallots for about 5 minutes.

Add the squash to the rice. Season with a pinch of salt.

Add 1/2 a cup of hot chicken stock to the rice/squash mixture. Do not stir. Wait until the liquid bubbles, and then shake the pan. When liquid is fully absorbed, repeat until all the stock is gone or the rice is barely cooked. Season with salt and pepper. Add 1/2 cup cheese, once the final 1/2 cup of stock is added.

Meanwhile, in a medium pan, heat 2 tablespoons of olive oil. Once hot, add sliced mushrooms. Once brown, top with finely chopped rosemary leaves and fresh thyme. Season with salt and pepper.

Drizzle risotto with olive oil and more cheese. Top with mushrooms. Enjoy!





THANK YOU FOR JOINING THE WINE CLUB

If you enjoyed these wines, please visit **www.samsarawine.com** to order more.

The winery had extended a 15% discount for our club members until the end of the year.

Please use promo code "Ibike20" to receive that discount.



Expect your winter shipment from our next selected winery before Christmas!

Contact us with any questions or concerns at

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