

## 2021 Summer Wine Release: Six Bottle Membership

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### 2018 Mindego Ridge Vineyard Pinot Noir (3 Bottles)

*Mindego Ridge Vineyard is located at the western end of Alpine Rd. near the town of La Honda. It is a perfectly exposed south facing hillside in a very cool spot. Planted in 2009, the nine acres of Pinot Noir here are lovingly farmed by Dave and Stacey Gollnick. The clay loam over shale soils produce wines of great intensity.*

**Vintage:** 2018 was another dry, but not particularly warm winter. This changed in early February. A system of high pressure brought daytime temperatures into the 70's, warming the dry soil and initiating bud break in the earlier sections of some of our vineyard sites. In March an arctic cold front settled in and brought nighttime temperatures down to freezing, risking frost damage to the new shoot growth. The Summer was mostly mild, leading to a normal to later harvest than other recent vintages. The wines are poised and complex with depth and structure.

**Tasting Note:** A generous mix of plum and cherry fruits with sage, damp earth, and violets. This juicy, Pinot has plenty of upfront appeal and will drink well over the next ten years.

### 95 points, Wine Enthusiast

Member Price: \$54

Retail Price: \$72

### 2017 Rapley Trail Vineyard 'Henry Ayrton's Block' Pinot Noir (3 Bottles)

*Henry Ayrton's Block, formerly known as the 'B' Block, lies at the lowest portion of the Rapley Trail Vineyard and is always the first block to ripen; its position at the bottom of the vineyard allows for some protection from the elements. The soil is fractured shale, shallow, and well-drained. These factors contribute to a unique flavor profile, great texture, and dense mouthfeel.*

**Vintage:** The 2017 vintage was another year of record setting heat, continuing our string of record setting temperatures. Luckily, Spring was mild and allowed us to set the best crop we have seen since 2012. A torrid heat spike over the labor day weekend started the growing season with a bang and had us off and running at sprinter's pace. The weather following was mild and allowed for the latest harvest we have seen in some time. It will go down as a vintage with good yields and potentially great quality.

**Tasting Note:** Henry Ayrton's block has great texture and balance. The wine showcases red berries, plum, thyme, and minerality. Only two barrels produced.

### 93 points, Wine Advocate

Member Price: \$75

Retail Price: \$100

### **2019 Damiana Vineyard Chardonnay (3 Bottles)**

*Our oldest vineyard, planted in 1978, often produces our densest and most opulent Chardonnay. It's exposure is primarily southwestern, which can mean more, which can mean more sun during the growing season; though this site is heavily influenced by maritime breeze most afternoons. Shallow top soils of fractured Lambert shale and mudstone limit vigor and lead to wines with great concentration and intensity.*

**Vintage:** The 2019 vintage will go down as a classic year in the Santa Cruz Mountains. Some unsettled weather in the spring resulted in poor flowering, lower yields in some blocks. The summer was warm, but not oppressively so- the lack of extreme heat events was a welcome change. Harvest began in mid September, finishing up in mid to late October – relatively late compared to the recent string of early harvests. The wines are concentrated with a fine balance of structure and fruit intensity. Site expression seems amplified; low yields and moderate temperatures often lead to some of our most singular and terroir driven wines. The wines drink surprisingly well in their youth and have all the components for a long life ahead. The only downside to the year are yields; the wines will be sought after and rare.

**Tasting Note:** Damiana Vineyard Chardonnay reveals minerality, tart citrus and tropical fruit characteristics, and has vibrant acidity and terrific balance.

Member Price: \$51

Retail Price: \$68

### **2017 Lexington Gist Ranch Estate Cabernet Franc (3 Bottles)**

*The vineyard was densely planted in the year 2000 at elevations reaching 2300 feet above sea level, 17 miles inland from the Pacific Ocean. The heavily fractured, Vaqueros Sandstone soils and unique mountain micro-climate produce singular, deeply concentrated wines that demonstrate the power and elegance of the Santa Cruz Mountains appellation.*

**Vintage:** The 2017 vintage was another year of record setting heat, continuing our string of record setting temperatures. Luckily, Spring was mild and allowed us to set the best crop we have seen since 2012. A torrid heat spike over the labor day weekend started the growing season with a bang and had us off and running at sprinter's pace. The weather following was mild and allowed for the latest harvest we have seen in some time. It will go down as a vintage with good yields and potentially great quality.

**Tasting Note:** A mountain structured Cabernet Franc with aromas of red berries, floral, and spiced tones.

### **91 points, Wine Enthusiast**

Member Price: \$48.75

Retail Price: \$65