



CELEBRATING
20⁰⁰
YEARS

Hello Friends,

I hope you are all safe and well. Strange times indeed but we are making the best of it. We are getting through this, but wouldn't be, if not for all the support you folks have given us. I'm as thankful for that as I am for the wonderful people that I work with. I wake up everyday thinking about you and them. *No joke.*

This Spring installment of the White Wine Gang has some fun wines in it. The 2019 Sauvignon Blanc, released just two months ago, is really coming into its own right now. Also known as Murphys' Tap Water, it is the perfect spring and summer quaffer that it has always been. Racy acidity combined with melon, floral and tropical fruit characters and a fair share of Loire Valley minerality. The brand new 2018 Viognier is just being released for the first time with this WWG order. Intense aromatics of stone fruits and jasmine followed by a flavor profile that perfectly mirrors it. Good acidity but with a breadth in

the mouth that allows it to pair with several different dishes. And finally, we added the brand new 2019 Calaveras Rosé. This wine is also just being released this month. Classic Rosé characters of watermelon, strawberry and bubble gum, this wine is consistently crisp and clean with previous vintages. Enclosed in your shipping box is two bottles of each of these wines unless you decided to customize it.

Once again, I am so grateful for the support during these times. I see so many of you tuning into our weekly virtual tastings, virtual cooking classes and Friday night virtual Happy Hour interviews. It really makes it worth getting up in the mornings and going into the winery during these challenging times.

My very personal best to all of you,

Scott Klann

The Gangs All Here! Your Wine Club Offering



2019 Savignon Blanc

Regular Price - \$19

Wine Club Price - \$14.25

Vintage - 2019

Varietals - 100% Sauvignon Blanc

Vineyards - Jordan Oaks Vineyards
& The Dalton Ranch

Appellation - Sierra Foothills

Aging/Cooperage - 3 months in
stainless steel

Alcohol - 12.9%

Production - Night harvested on separate early mornings, the grapes from these two vineyards were delivered to the winery by 7am and pressed into tanks immediately. They then fermented cool and slow in stainless steel fermenters. After a short aging period on the lees, the fresh wine was racked and blended, then chilled down low for 6 weeks to keep fresh and prepare for bottling.

Tasting Notes - Crisp, clean and balanced! Pale straw in color, the first aromas in this new vintage are tropical melon, passionfruit & lemon. Secondary aromas are floral in nature with a bit of gooseberry. At first taste, the wine hits you with high acidity and flavors of lemon, passionfruit and a touch of grassiness. The acidity stays with you all the way through and the wine finishes with melon and grapefruit.

White Wine Gang



2019 Rosé

Regular Price - \$20
Wine Club Price - \$15

Vintage - 2019
Varietals - 75% Zinfandel, 25% Trousseau Gris
Vineyards - Roland Rosario Vyd and Fannucchi Wood Road Vyd
Appellation - Calaveras County
Aging/Cooperage - 6 months in stainless steel
Alcohol - 12.9%

Production - These Zin grapes were crushed into bins where they sat on the skins for about 12 hours. When they picked up just a bit of pink coloring, a small portion of each of them were bled off and then fermented cold in a stainless steel fermenter over a period of about 30 days. We blended in the Trousseau Gris, which also had some skin contact, just before bottling.

Tasting Notes - Classic perfect pink in color, this very crisp Rosé starts out with classic aromas of watermelon, strawberry and provençal herbs. It also has developed some floral aromatics from the Trousseau blend. Bright strawberries and more watermelon fill out the flavor profile. The wine boasts high acidity that leaves your mouth watering. It finishes crisp and long with prevailing watermelon notes.



2018 Viognier

Regular Price - \$24
Wine Club Price - \$18

Vintage - 2018
Varietals - 100% Viognier
Vineyards - Lyman Vineyard
Appellation - Sierra Foothills
Aging/Cooperage - 18 months in neutral French oak barrels
Alcohol - 14%

Production - Harvested in late September, the grapes from this vineyard were gently destemmed and then sent to the press where skins were separated from the juice. After chilling this juice down to 40F we let it slowly come back up via Fermentation kinetics. This wine fermented in barrel and afterwards, sat “sur lies” with regular lees stirring for 8 months. In mid-summer we racked the wine off of the lees and back into barrel for more aging. After another 10 months it was racked and chilled down low for 3 weeks to keep fresh and prepare for bottling.

Tasting Notes - Golden yellow in color like hay, this wine kicks off with super intense aromas of stone fruits like apricot and peach. It also boasts tropical characters like banana, guava and pineapple. With great acidity up front in the mouth, the wine reveals bright lemon and apricot flavors with a hint of peach. The wine is medium-bodied and a little creamy as a result of the lees stirring. It finishes long and clean with the lemon and apricot characters riding into the sunset.



2019 Sauvignon Blanc - Crab Cakes

Ingredients

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| 1 pound crabmeat, picked free of shells | 1 teaspoon dry mustard |
| 1/3 cup crushed crackers (recommended: Ritz) | 1/2 lemon, juiced |
| 3 green onions (green and white parts), finely chopped | 1/4 teaspoon garlic powder |
| 1/2 cup finely chopped bell pepper | 1 teaspoon salt |
| 1/4 cup mayonnaise | Dash cayenne pepper |
| 1 egg | Flour, for dusting |
| 1 teaspoon Worcestershire sauce | 1/2 cup peanut oil |
| | Favorite dipping sauce (lemon aioli is my fave) |

Directions

In a large bowl, mix together all ingredients, except for the flour and peanut oil. Shape into patties and dust with flour. Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with preferred sauce.

Pair with the 2019 Sauvignon Blanc.

