

As I write this in mid-October, we have JUST received our last load of grapes for the NH wines this vintage. And true to style, 2020 has thrown us PLENTY of curveballs to fight off. The August/September heatwave was a big one. And I can say without doubt the most challenging aspect of this harvest was dealing with potentially lower acidity as a result of that heatwave. Fortunately this wasn't my first rodeo and it became apparent very early in August that we were gonna have to keep an eye on those acids. We knew we had no wiggle room to let things hang a little bit longer. That it was going to be important to get blocks picked before the acids dropped right through the floor. The beauty of working with mostly the same vineyards over many years is that we know how these blocks progress and can kind of predict how they will be affected by these kinds of extreme heat waves.

Obviously, the most important wine to get into balance is the Sauvignon Blanc, because one of it's primary attributes is acidity. But the same goes for the reds. In fact, it is supremely important to keep an eye on these as well. NOBODY wants a flabby Zinfandel. And so it was a constant battle between picking early enough to keep acids intact, picking late enough for flavors to develop and knowing when we would have to add a little bit of acidity back into the wines. To add complexity to the situation, we had lots of challenges securing picking crews in order to get these wines picked when we wanted them picked.

Finally, the question EVERYONE has been asking me this year has been about "Smoke Taint". You'll read many reports discussing the almost total loss of the 2020 Napa and Sonoma red wine harvest. Certainly the tragedies of this year's fire season on these two all-important regions, along with others like Santa Cruz Mtns region, is a big blow to the industry. And although we had quite a bit of

smoke here in Calaveras for 5-6 weeks, the smoke we had was primarily from other fires throughout the state. Some of the most recent research done on the concept of "Smoke Taint" has focused on the specific volatile compounds that are responsible for the problems that some regions experienced. Turns out that most likely, the compounds that are responsible for the problems tend to dissipate within 6 or so hours. Almost all of the smoke we had here was at least a day old. This factor alone may have spared us from suffering the same fate as our friends to the west. We still have samples to send out to make sure, but I'm pretty sensitive to smoke taint and after having received all of our fruit this year I have yet to detect a single instance of it. If that changes, we'll certainly let you know!!

Now onto the good stuff...I'm super excited to share with you the wines in this Club Shipment. But of course we've included the 2019 Sauvignon Blanc. We are anticipating selling out of this vintage towards the end of the year, with the next vintage release slated for February, so make sure to get yourself enough to make it through. Also included are the two white wines from our Ten By Ten brand, the 2018 Fumé Blanc and the 2017 Chardonnay. Both crisp, clean and delicious. Lastly, is the newly released 2019 Drama Queen. 100% Chenin Blanc and 100% AMAZING, if I do say so myself. Exotic flavors with a crisp yet creamy finish. We sincerely hope you enjoy this set of wines. And CHEERS to putting the troubles of 2020 into the past!

Cheers,

Scott Klann

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The Gangs All Here! Your Wine Club Offering



2019 Savignon Blanc

Varietals

100% Sauvignon Blanc

Vinevards

Jordan Oaks Vineyards & The Dalton Ranch

Aging/Cooperage

3 months in stainless steel

Alcohol

12.9%

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.



2019 Drama Queen

Varietals

100% Chenin Blanc

Vineyards

100% Grant Family Vineyard

Aging/Cooperage

11 months in concrete tank

Alcohol

13.4%

Straw yellow in color, this Chenin Blanc is bringing a bunch of exotic aromatics like quince, pear, orange blossom and a touch of ginger. The wine is lean and dry and reminiscent of classic Chenins from the Loire Valley in France. Flavor profiles show a touch of honeydew melon and jasmine with just a touch of creaminess and minerality. The wine finishes pretty long with jasmine and quince.



What I love most about winemaking in the foothills...there are no rules! I am beyond excited to have been able to put together a project so unique in our region from the ground up in partnership with our late friend Stephen Collum. This wine is a tribute to his tireless creativity and experimentation in vineyards.



with melon and grapefruit.

2018 Ten By Ten **Fumé Blanc**

Varietals

100% Sauvignon Blanc

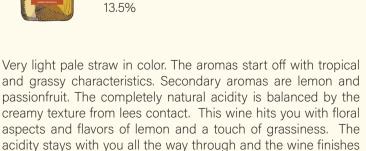
Vineyard

100% Chatom Vineyards

Aging/Cooperage

6 months in neutral French oak barrels

Alcohol





2017 Ten By Ten Chardonnay

Varietals

100% Chardonnay

Vineyards

100% Chatom Vineyard

Aging/Cooperage

Cellared 7 months in 30% new American oak

Alcohol

13.6%

Golden straw in color, the aromas start off with pear and rich red apple characteristics with a nutty component. Secondary aromas are creamy vanilla and nutmeg. The acidity is well balanced in this medium bodied wine and it is backed with flavors of rich pears. The acidity stays with you through the finish with lingering pears and long vanilla tones.