

1850 Wine Cellars

AUGUST 2021 WINE CLUB



2018 Cabernet Franc

1850 Wine Cellars

HARRY'S HILL VINEYARD, FAIR PLAY

Tasting Notes

This Cabernet Franc, from one of our own vineyards in Fair Play, brings the character we love from this classic Bordeaux grape. As this wine opens up in your glass it shows dark fruit up front followed by brighter red fruit and herbal notes. You'll find Bing cherry, strawberry and raspberry flavors throughout and spicy tannins in this medium-bodied wine. It has benefited from a year in bottle, during which the tannins have become smoother, and it will continue to benefit from aging if that's your thing!

Winemaking Notes

These grapes were picked at full flavor maturity, instead of picking solely based on sugar levels. Terry fermented this wine at a low temperature to preserve fruity aromatics and flavors.

Food Pairing

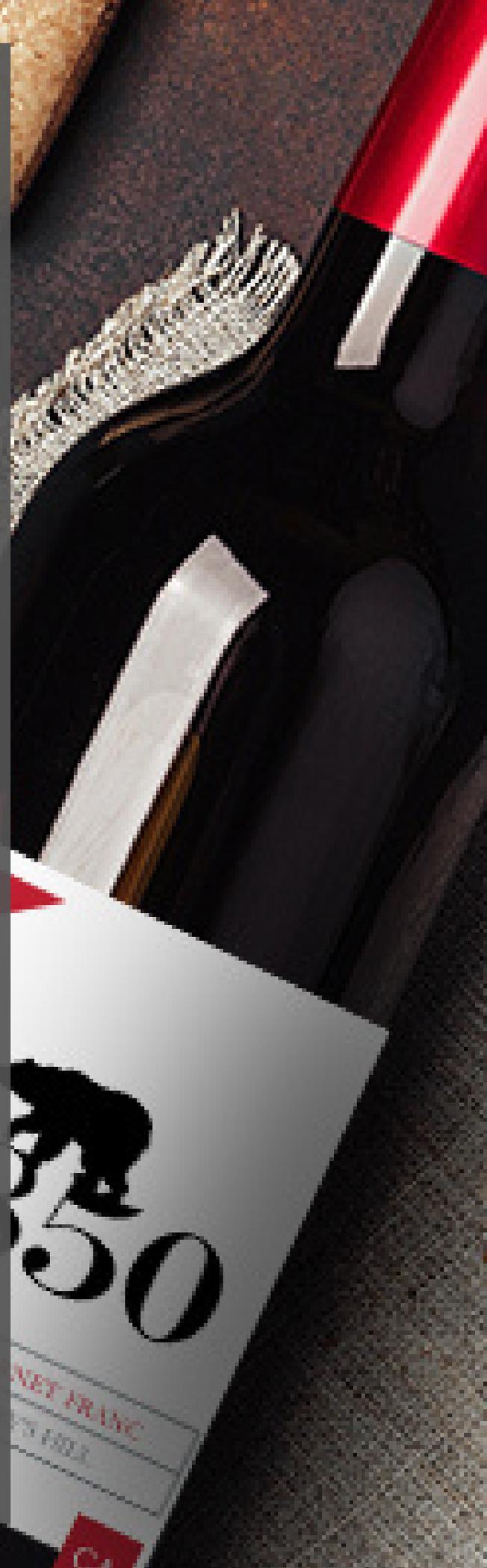
Goat cheese salad with heirloom tomatoes. Fresh Mozzarella caprese salad. Manchego cheese. Roast turkey with cranberry – think Thanksgiving! Roasted or grilled vegetables, including stuffed bell peppers.

Aging

Aged in 10% new French oak and 15% new American oak to balance the fruit and tannins.

Wine Specs

97% Cabernet Franc, 2% Merlot, 1% Montepulciano
14.5% alcohol
127 cases produced
\$34 per bottle





2018 Petite Sirah

1850 Wine Cellars FAIR PLAY

Tasting Notes

This Petite Sirah grown in Fair Play showcases the power of this varietal, boasting a deep earth and fruit profile and full-bodied structure sufficient to age for a number of years or pair now with the heartiest of meals. You'll find aromas of black pepper, dried herbs and blackberry along with some brighter fruit flavors. Strong, supple tannins and deep fruit flavors round out the palate.

Winemaking Notes

Harvested at peak flavor maturity, which was around 26.5 brix, for a bold Petite Sirah that showcases the power of this varietal. Fermented to dryness and held on skins for extended maceration to smooth out the tannin structure.

Food Pairing

Higher tannin wines like Petite Sirah pair best with rich, fatty foods that complement their tannic structure. It's hard to go wrong with steak, which would work great with a bearnaise sauce. Lamb shank and Duck Confit would also stand up nicely. A rich Chicken in Molé sauce plays well off of the pepperness of this wine.

Aging

Aged with 20% new American oak and 5% French oak for a hint of spice, for 24 months.

Wine Specs

97% Petite Sirah, 3% Merlot

14.4% alcohol

125 cases produced

\$36 per bottle



Summer 2021 Newsletter

Greetings fellow wine Geeks and Geeks-in-training,

I hope everyone is having a great and safe summer. As we negotiate our individual lives through these ever-changing scenarios, it's important to remember we as human beings are not alone. It is important that we help one another get through life's challenges which in turn secures our individual success.

Recently I've been busy in the winery finishing and bottling wines so we can clear space for this year's harvest. This year's crop is coming early due to a mild winter and spring which has the grapes ahead of schedule on ripening. The great news is the crop is looking great on the vines as we've had no issues this vintage with late frosts, rain, or pests that can affect quality. I just have to be ready a few weeks earlier than usual for the grapes to arrive.

In this release I have two new red wines for you, our 2018 Petite Sirah and 2018 Cabernet Franc.

My goal for this Petite Sirah, grown in the Fair Play AVA, was to showcase the power of this varietal but also bring forward the elegant complexity this varietal offers. It boasts a deep earth and fruit profile and full-bodied tannin structure sufficient to age for a number of years or pair now with the heartiest of meals. You'll find aromas of black pepper, dried herbs and blackberry along with some brighter fruit such as raspberry, Queen Anne cherries with a hint of fig flavors.

This Cabernet Franc, from one of our own vineyards in the Fair Play AVA, brings the character we love from this classic Bordeaux grape. You'll find Bing cherry, strawberry and raspberry flavors throughout and spicy tannins in this medium-bodied wine. Like Merlot, I think Cabernet Franc is an under appreciated varietal that is producing really interesting and high-quality wines here.

I hope you enjoy these wines and that we get a chance to enjoy them together soon. Until then stay safe out there.

Cheers!
Terry Goetze
Winemaker
Grape Whisperer
Certified Metal Head



Crispy Lavash with Cambozola, Tomato Concasse, and Fresh Basil

Ingredients:

1 bulb garlic
6 heirloom tomatoes
¼ cup shallots
2 tablespoons olive oil
16 - 2X3 inch pieces of lavash
1/8 cup grated parmesan
¼ cup basil chiffonade
4 ounces Cambozola cheese
Salt and pepper to taste

Directions:

Heat oven to 350 °F.

Cut the top off the whole bulb of garlic. Place on a piece of foil and drizzle the bulb with olive oil and sprinkle with salt and pepper. Wrap the foil around the garlic and twist the foil together at the top for a tight seal. Place on an oven safe tray and bake for 20 minutes then set aside to cool. When cool, squeeze roasted garlic cloves out of roasted bulb into a small bowl.

Fill a large bowl with ice cubes and water and set aside. Bring a large pot of water to a boil. Cut an X in 6 tomatoes with a knife. I used heirloom tomatoes, so they look as good as they taste. Place prepared tomatoes in boiling water for 20-40 seconds or until they start to peel. Remove from boiling water and place in the ice bath until they are cool enough to touch. Remove skins. Cut the tomatoes in half and remove seeds. Cut the flesh of the tomato into small pieces. Add a little olive oil and salt and pepper to taste. This is now called Tomato Concasse.

Heat olive oil in a pan and sauté the shallots. Remove the shallots from the pan and set aside. Add the lavash pieces to the hot pan. Cook the lavash until crisp then remove from the pan and sprinkle the hot pieces with parmesan cheese.

To build your appetizer, take a piece of crispy lavash and spread on a small amount of roasted garlic followed by cambozola. Top with basil chiffonade and 1 ½ teaspoons of tomato concasse. Finish with a sprinkling of sauteed shallots and garnish with more basil.

Serve as an appetizer paired with 1850 Wine Cellars 2018 Petite Sirah.