

# 1850 Wine Cellars

may 2021 wine club



Greetings fellow wine Geeks and Geeks-in-training,

Well, 2021 seems to be rolling along with a lot of things coming to fruition in the winery as well as globally. We are excited for new opportunities for 1850 Wine Cellars this year and I encourage everyone to tune into our social media pages to stay up to date on what's coming down the line.

Our first selection for this quarterly release is our 2018 Meritage. The bulk of this blend is Cabernet Sauvignon and Merlot with some Petite Sirah, Cabernet Franc and a touch of Montepulciano to add even more depth of flavor. All the vineyards these grapes grew on are located on our property in the Fair Play AVA. We put this blend together to be a grand showcase of sorts to show the multitude of characteristics of the grapes from this AVA.

Our second selection this quarter is our 2018 Reserve Cabernet Sauvignon. Some of you who were at our last winemaker dinner on March 6, 2020 may remember this wine. This was one of the wines I brought as a barrel sample to the dinner so those in attendance could have a sneak preview of what was coming down the line. After some minor adjustments we have finally reached the point of getting it into your hands.

The vineyard we produced this Reserve Cabernet Sauvignon from is small and very low yielding. It sits in a low point on our Granite Springs property in the heart of the Fair Play AVA. It has a micro-climate which is 8-12 degrees cooler on average compared to the surrounding vineyards. As a result, this vineyard is the last to burst in the spring and typically one of the last we harvest in the fall. This differential allows the fruit to ripen slowly and evenly to complete grape maturity. The resulting wine has a silky-smooth tannin structure with dark fruit flavors and elegant complexity. The wine is tasting well now but it is also built to last. There is a very limited amount available. You can drink some now and lay some down for years to come.

I sincerely hope you are all having a better year than the previous one. We appreciate you all for sticking by us through these strange times. As I mentioned at the beginning, stay tuned in to our social media outlets for all the good times we're planning as the world opens back up and we can get to know each other in person again. I guess it's time to schedule another Winemaker Dinner!

Cheers to a fruitful 2021

*Terry*

Terry Goetze, Winemaker  
Grape Whisperer  
Certified Metal Head

 [facebook.com/1850winecellars](https://facebook.com/1850winecellars)

 [@1850winecellars](https://www.instagram.com/1850winecellars)

[1850WineCellars.com](https://www.1850WineCellars.com)

## SUMMER WINE RELEASE CELEBRATION

Join us for our Cellar Society release celebration! Reservations are available on the hour for groups of up to 6. Seating is limited, as we will carefully maintain social distancing standards, so reserve your spot today! This release celebration will include a mini flight sampling of each of our two new releases PLUS one of our Summer favorites Fumé Blanc, paired with food pairings prepared by our culinary team. Pick up your club release and stock up for Summer!

Saturday & Sunday - 5/15 and 5/16 - 11 am - 5 pm

### Can't make it to the Release?

Vist us for wine tasting - 3 Randolph St., Sutter Creek, CA

Call us to book (209) 267-8114

2018

# MERITAGE

FAIR PLAY

## Tasting Notes

This wine boasts an easy to love aromatic profile of dried herbs, raspberry and dried blueberry with hints of sweet American oak. Supple tannins, bright acidity and deep fruit flavors round out the palate of this medium bodied Bordeaux style blend. This wine will age beautifully for about 8 years.

## Winemaking Notes

Our Cabernet Sauvignon and Merlot vineyards in Fair Play produced very high quality fruit in 2018. We were able to take advantage of a mid-harvest heat spell which allowed the fruit to fully mature enough to harvest. Upon crushing we took a 10% saignee (bleeding off of juice) to concentrate the already ripe flavors even more. We utilized a yeast strain isolated from the Bordeaux region to ferment the wine. Post fermentation we aged the wines separately in a blend of French and American oak. The resulting wines are some of the best to come off our vineyards. We decided to blend a portion of those wines into this Meritage as a taste summary of our Fair Play AVA vineyards.

## Food Pairing

Filet Mignon with gorgonzola cream sauce. Roasted duck with a red wine and blueberry sauce. Cheeseburgers. Meatloaf. Macaroni and cheese. Stuffed mushrooms.

## Aging

Aged for 21 months in 2nd use French and American oak.

## Wine Specs

63% Cabernet Sauvignon, 20% Merlot,	13.5% alcohol
11% Petite Sirah, 5% Cabernet Franc,	272 cases produced
1% Montepulciano	\$28 per bottle



2018

## RESERVE CABERNET SAUVIGNON

Granite Springs Vineyard, Fair Play

### Tasting Notes

This exceptional Cabernet is a deep ruby color and nearly opaque in the glass. It has a complex profile of cassis, cocoa, forest floor and subtle anise. It is bold on the palate but not aggressive, with dusty tannins and dark fruit flavors. Especially strong on the mid palate with a long finish. It will age beautifully for 10 to 15 years so you can enjoy some now and save some for the future!

### Winemaking Notes

When we harvested this fruit, it was one of the last vineyard blocks to ripen. The Granite Springs vineyard sits in a small valley just above Perry Creek, where it is common for the temperature of the vineyard to be 10-20 degrees cooler than other vineyards in the region. This micro-climate enables the grapes to reach full flavor maturity. The wine was aged for 24 months on 25% new French oak. The resulting wine is a bomb of elegant flavors, rich tannin structure, and bold, dark fruit. We feel this wine is reminiscent of wines from the renowned Rutherford Bench growing region in Napa Valley. The result is a wine that will age beautifully for many years to come.

### Food Pairing

Ribeye steak or other nicely marbled cuts of steak. Braised beef short ribs. Prime Rib. Grilled lamb rubbed with herbs like rosemary and thyme. Beef tenderloin. Aged semi-hard cheeses like an aged cheddar or gouda. Rich vegetarian dishes featuring portobello mushrooms and/or lentils may compliment this wine.

### Aging

Aged in medium plus American oak for 18 months, with the oak contributing vanilla, brown sugar and baking spice notes.

### Wine Specs

78% Cabernet Sauvignon,	14.5% alcohol
19% Cabernet Franc, 3% Merlot	126 cases produced
\$50, \$45 per bottle upon release to club members	



# WILD MUSHROOM AND TRUFFLE CAMPANELLA

Serves: 4-6 People

Cook Time: 3 hours, 45 minutes active time

## Ingredients

½ cup each of cremini, oyster, shiitake, and portabella mushrooms, destemmed and sliced (save stems)  
2 cups chicken stock  
¼ cup butter  
¼ cup shallots, minced  
¼ teaspoon cayenne pepper  
Salt and pepper to taste  
¼ cup flour  
1 cup grated parmesan plus extra for garnish  
1 tablespoon olive oil  
6 cloves garlic, 2 whole for stock and 4 minced for sauce  
1 tablespoon plus one teaspoon truffle oil  
¼ cup sherry or semi-sweet white wine  
½ teaspoon white pepper  
1 teaspoon dried sage  
2 cups heavy cream  
12-ounce package campanelle pasta  
1 teaspoon kosher salt

## Mushroom Stock

In a saucepan, heat chicken stock, mushroom stems and 2 cloves of garlic. Bring to a boil and let simmer for 30 minutes. Turn off heat and you can let it cool and sit for several hours. Using a strainer, remove stems and set broth aside.

## Mushroom and Truffle Sauce

In a large pot, melt the butter and add the tablespoon of truffle oil. Sauté the shallots until translucent and add the remaining 4 cloves of garlic. Cook for about 1 to 2 minutes and add the sliced mushrooms, sherry, and seasonings. Cook covered until mushrooms are tender and start to sweat. Remove the lid and mix in flour until mushrooms are coated. Add one cup of mushroom stock and mix well. Add cream and heat until almost at a boil. Add parmesan cheese and cook at low heat until cheese is melted, and sauce thickens.

## Campanella

Bring 2 quarts of water to a boil in a large stock pan. Add oil and salt. Cook until al dente. Drain, reserving ¼ cup pasta water.

## To Serve

In a large bowl, mix the Campanella with a little pasta water so it does not stick together, the remaining truffle oil, and the wild mushroom and truffle cream sauce. Garnish with parmesan cheese.

This is a fun dish to serve family style while enjoying a bottle of 1850 Wine Cellars 2018 Reserve Cabernet Sauvignon.

