

1850 Wine Cellars

november 2020 wine club





Dearest Friends,
Thank you for hanging with us through this year of uncertainties. We greatly appreciate each and every one

of you. We are very thankful that we were able to continue maintaining our vineyards and nurturing this year's harvest throughout. This year was my 22nd vintage as a winemaker and I'm as excited as ever about the quality and style of wine we're developing here in the foothills, with rich concentration and varietal character.

Crush started in early September and ended in late October with overall excellent quality in the harvest. As you read this our 2020 vintage wines are all in barrel and have begun their aging quest. At the conclusion of the holiday season I will start assessing and planning the 2020 White wine blends and 2019 red wines for bottling. We have some exciting new offerings coming to you in the near future so stay tuned in to our website and our facebook page for periodic updates.

Wishing you a happy holidays and a much better new year!

Terry

Terry Goetze, Winemaker



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FALL WINE RELEASE CELEBRATION

Join us Nov. 14th & Nov. 15th from 11 am to 5 pm for our Fall Wine Club Release Celebration! This season we are releasing the 2018 Merlot, 2018 Cabernet Sauvignon, and 2018 Reserve Chardonnay. Come savor delicious food pairings made by Chef Will Rucker!

Can't make it to the Release?

Vist us for wine tasting ~ 3 Randolph St., Sutter Creek, CA
Reservations required - call us to book (209) 267-8114

1850WineCellars.com

2018

RESERVE CHARDONNAY

EL DORADO

Tasting Notes

Aromas of oak and butter from malolactic fermentation and oak aging are almost overpowered by the concentration of floral, mandarin orange and wet stone minerality as the wine opens up. Fresh orange citrus flavors and a pleasing acidity make this an easy wine to pair with lighter fare.

Winemaking Notes

For this wine we combined two different harvests from the same vineyard, both picked at different ripeness levels, to get the best of both worlds in this wine. We harvested some of the grapes at only 21 brix for a crisp and leaner style. We harvested the rest of the grapes slightly overripe for a fruity and more lush style. We fermented the two lots separately for primary fermentation, then blended them together for a perfect balance and put the wine in barrel to age and undergo malolactic (secondary) fermentation together as the wine aged.

Food Pairing

Butternut squash soup or roasted winter squash. Shaved fennel and citrus salad with cranberry vinaigrette and arugula. Soft cheeses. Corn chowder. Fleshy white fish.

Aging

Aged in 100% new American oak for 18 months.

Wine Specs

100% Chardonnay

13.9% alcohol

129 cases produced

\$28 per bottle



2018

MERLOT

Engbers Vineyard, Fair Play

Tasting Notes

This wine has beautifully concentrated aromas of Raspberry liqueur, briar fruit and earthy tobacco. Berry flavors abound, restrained by a respectable amount of tannins for this varietal and a strong mid palate. If you are skeptical of Merlot we think this wine will change your mind.

Winemaking Notes

The Engbers Vineyard is dry farmed, which leads to ultra-low yields of just over 1 ton per acre that gives us a lot of concentrated flavor in the grapes. We destemmed but didn't crush 80% of the grapes, and we left the remaining 20% as whole cluster, leading to a whole berry, partial carbonic fermentation that allowed us to accentuate the delicious fruit flavors and aromas of this harvest. The 20% stem inclusion enhanced the tannic structure and added a bit more complexity to the wine.

Food Pairing

Baked brie with seasonal toppings like cranberry sauce. Chowders and stews. Rich dishes with mushrooms. This wine should be a versatile food pairing wine, just avoid pairing it with lighter dishes.

Aging

Aged in extra tight grain Nadalie med+ French oak for 18 months.

About the Vineyard

This vineyard in Fair Play neighbors our sister winery, Mediterranean Vineyards, and we've been farming it since 2016. The vineyard is dry farmed, which presents more of a challenge and lower yields but also rewards us with additional concentration in the grapes and resulting wines. The vineyard was originally planted in 1974 with periodic replants since and is situated at around 2,000 feet of elevation.

Wine Specs

100% Merlot	13.9% alcohol
125 cases produced	\$28 per bottle



2018

CABERNET SAUVIGNON

Fair Play

Tasting Notes

Aromas of cranberry, vanilla, dried berries and oak. Smooth tannins with concentrated tart cherry flavors and a medium body. This wine is ready to drink and enjoy now but can age for 5 - 7 years.

Winemaking Notes

We reserved the coolest climate blocks from our vineyard in Fair Play for this wine so as to produce a more restrained and structured and not an overripe and fruity style. Before fermentation we bled off 15% of the juice from the grapes for rosé wine, leading to additional concentration in this wine. We fermented this wine in small one ton open top fermenters due to the limited quantity and hand punched down the fermentation daily, which is more delicate than pumping over.

Food Pairing

Prime rib, roast beef, steak, gourmet burgers, short ribs, or grilled lamb. Rich dishes with porcini or portobello mushrooms. A rich roasted vegetable tart or mushroom dish is a good vegetarian pairing.

Aging

Aged in 50% Nadalie med+ French oak and 50% American med+ for 18 months.

Wine Specs

100% Cabernet Sauvignon

13.9% alcohol

125 cases produced

\$32 per bottle



ROASTED BUTTERNUT SOUP WITH BROWN BUTTER & SAGE

Yield – About 4 bowls or 6 cups

1 Large butternut squash (about three to four pounds, halved lengthwise, seeds removed)
2-3 TBSP. olive oil (separate uses)
1 large or 2 small shallots, chopped
1 carrot, chopped
3 cloves of garlic, minced
½ c. chardonnay or other dry white wine
1 Granny Smith apple, peeled, cored and chopped
1 bay leaf
½ tsp. cinnamon
¼ tsp. ground nutmeg
¼ tsp. cayenne pepper
3 to 4 c. chicken or (vegetable broth-vegetarian option)
1 c. heavy cream or (coconut milk-vegetarian option)
Salt and pepper to taste

For the brown butter;
3 TBSP. unsalted butter
1 tsp. fresh sage, chopped

Preheat the oven to 425 degrees Fahrenheit. Rub half the olive oil over the cut faces of the butternut squash and sprinkle with salt and pepper. Place cut-side down in a sheet pan lined with parchment paper.

Roast the squash until tender, about 45 minutes. Squash will be done when a knife pushed in to the thickest part enters and exits with no resistance. Set aside to cool for handling.

While the squash is roasting, Saute the shallots and carrots in a large pot over medium heat until softened. Add the garlic and lightly toast, deglaze with the wine and reduce by a third. Remove from heat.

Scoop the flesh of the butternut squash out of the skin and add to the pot along with the stock, apple and bay leaf. Simmer on low for 20 minutes to cook apple and combine flavors, stir occasionally and add stock if anything starts to stick to the bottom.

Remove the bay leaf and blend in the pot with an immersion blender until smooth. If using a standard countertop blender, blend in small batches only filling half-way, and return to pot.

Add the cinnamon, nutmeg and cayenne, cream and salt and pepper, adding more or less of any to taste. Adjust thickness with stock if needed.

Instructions for brown butter:

Heat butter in a small skillet over medium heat until it turns very light brown around the edges and it develops a nutty aroma. Immediately remove from heat and pour in to a heat-proof container (i.e. ceramic or Pyrex) to stop browning. Cool to room temperature and add the chopped sage. Allow flavors to combine for a few minutes.

Pour hot soup in to warmed bowls or cups and top each with 1 to 2 tsp. of butter.

