

1850 Wine Cellars

CELLAR SOCIETY NEWSLETTER

FALL 2022



DEAR FRIENDS,

FALL 2022

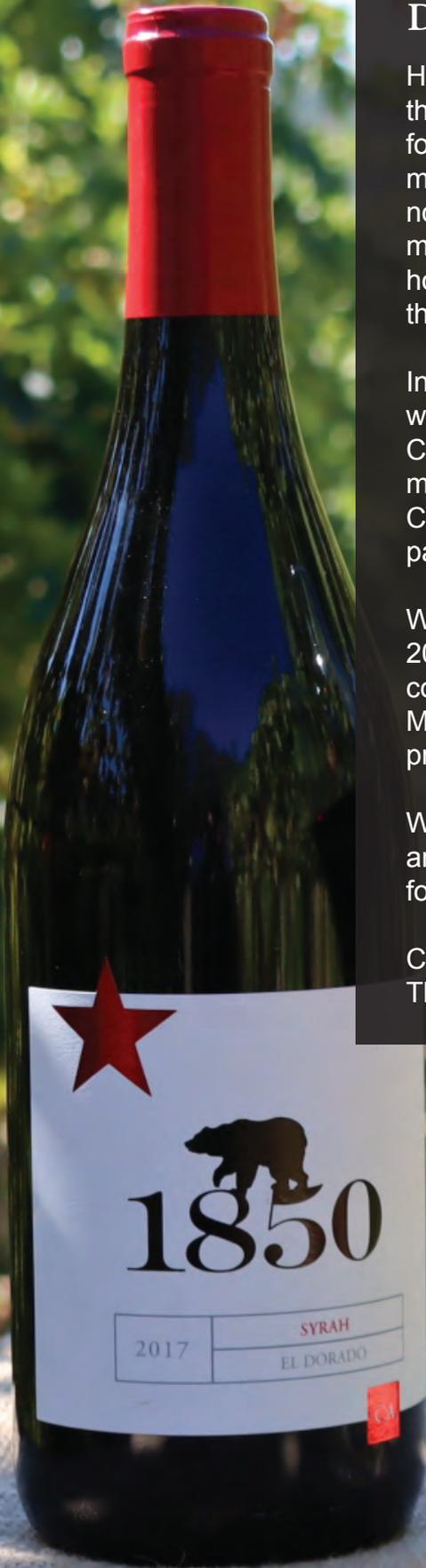
Happy fall to you! This vintage handed us a slightly unusual harvest; due to the frosts earlier this year the crop was limited, then due to the record heat followed by an early storm our harvest timeframe was condensed, and we made it through in record time. As a result, each lot of grapes has already now completed fermentation and is resting in barrel or tank for the next few months. We're confident the wines from this vintage will be delicious, however, they will be small in quantity and quick to sell out as we release them over the next several years.

In this release we're including a new wine for you, our 2020 Chardonnay, which also features a new 1850 label. This new wine is the color of California sunshine, with aromas of caramel green apple and popcorn. You may find flavors of apple and lemon in this opulent medium-full bodied Chardonnay with lingering hints of peach on the finish. It's perfect for pairing with fall and winter dishes and we're sure you'll enjoy it.

We're also including several library releases for you, our 2017 Syrah and 2017 Cabernet Franc, now aged to perfection. Our 2017 vintage wines continue to be one of our best aging vintages yet and we're excited that Mother Nature gave us such a bountiful harvest that year, allowing us produce enough to continue enjoying the wines as they age.

We hope you can join us November 5th & 6th for our next release party and enjoy these wines with fall inspired food pairings by Lisa Scott. Don't forget to RSVP!

Cheers,
The Team at 1850 Wine Cellars



2020 CHARDONNAY

1850 Wine Cellars
JODAR VINEYARD, EL DORADO

Tasting Notes

The color of California sunshine in a glass, with aromas of caramel green apple and popcorn. You may find flavors of apple and lemon in this opulent medium-full bodied Chardonnay with lingering hints of peach on the finish.

Winemaking Notes

In 2020 we pressed these perfectly ripe Chardonnay grapes when they reached the winery early in the morning. The juice was barrel fermented in long toasted American oak barrels for a perfectly integrated oak profile in the finished wine. After fermentation completed, we left the wine on the lees in barrel, stirring the lees back in at least once per month as the wine aged.

Food Pairing

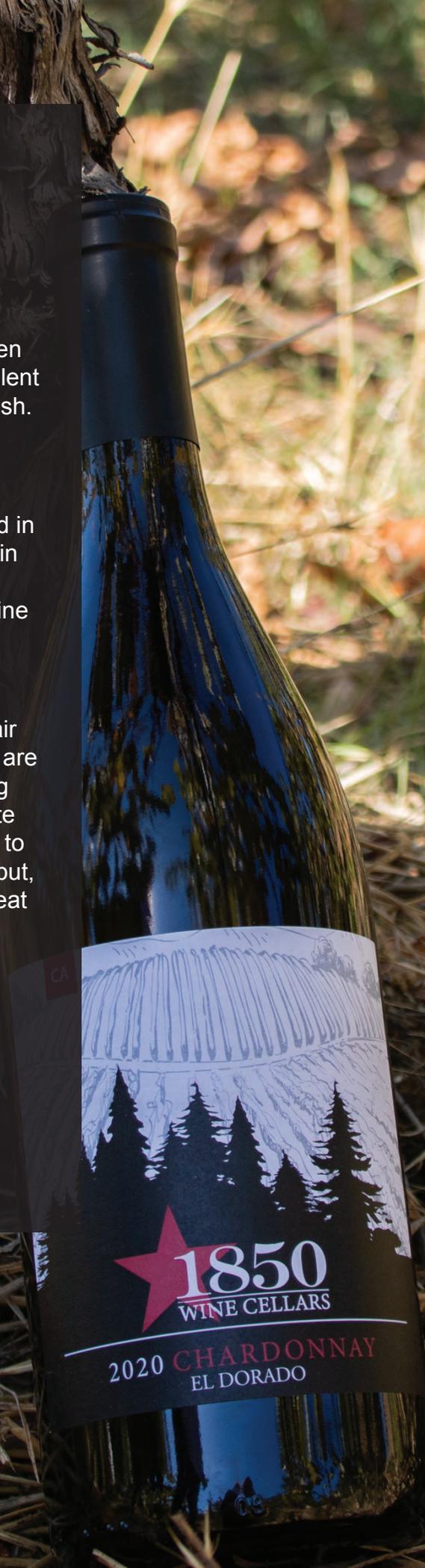
For your cheese boards, soft aged cheeses with apple slices tend to pair well with Chardonnay. Butternut squash soup or roasted winter squash are perfect fall pairings! For a light and fresh pairing, we recommend tasting this wine with a shaved fennel and citrus salad with cranberry vinaigrette and arugula. For a richer pairing, the sweetness of corn chowder tends to play perfectly with the flavors of Chardonnay. Fleshy white fish like halibut, crab cakes, clam linguini, or even pork tenderloin with apples all are great choices to pair with this wine.

Aging

Aged for 9 months in 80% new American Oak.

Wine Specs

100% Chardonnay
13% alcohol
128 cases produced
\$30 per bottle



2017 CABERNET FRANC

1850 Wine Cellars

HARRY'S HILL VINEYARD, FAIR PLAY

Tasting Notes

Clove, allspice, black currant and bing cherry aromas with flavors of cherry, currants, and earthy baking spices like nutmeg on the finish.

Winemaking Notes

We bled off 20% of the juice for rosé prior to fermentation and retained 25% whole clusters to add additional structure. The wine fermented for two weeks.

Food Pairing

Cabernet Franc traditionally pairs with recipes with a variety of fresh herbs included. Goat cheese is also a traditional pairing, as are beluga lentils. Roast chicken or pork are great meat options for pairing.

Aging

We aged this wine in 75% new French Oak and 25% neutral oak for 20 months.

About The Vineyard

The vineyard currently known as Harry's Hill, off Granite Springs Road in Fair Play, was originally planted in 1954, and was one of the first planted vineyards in Fair Play. It has had periodic replants since then. The vineyard is now planted to Cabernet Sauvignon, Merlot, Petite Sirah and Cabernet Franc. The vineyard has deep alluvial sand soils that provide excellent drainage for grape growing. The wines from this vineyard have been poured at the White House several times over the years.

Wine Specs

100% Cabernet Franc

14.1% alcohol

127 cases produced

\$34 per bottle



2017 SYRAH

1850 Wine Cellars
EL DORADO

Tasting Notes

This wine has a classic, rich Syrah nose of spice, vanilla, leather and tobacco. Flavors of tangy cranberry lead to a long finish and a tannic structure that will allow this wine to age for another 5 – 8 years.

Winemaking Notes

This wine fermented in 10 days, and we decided to incorporate 10% whole clusters because the stems were properly developed at harvest.

Food Pairing

Steak, mac n' cheese, bone marrow, french onion soup.

Aging

Aged in 50% New American Oak and 50% New French Oak for 18 months.

Wine Specs

100% Syrah
14.1% Alcohol
125 cases produced
\$32 per bottle

