

1850 Wine Cellars

CELLAR SOCIETY NEWSLETTER

SPRING 2022



Greetings fellow wine Geeks,

Spring 2022

Spring has finally come to multiple parts of the region! The overnight low temperatures and the average day-time temperatures are creeping higher. I am writing this the first week of April to put it in perspective as most of you won't be reading this until May. Most of our vineyards in the region have started their yearly growth cycle early this year (commonly referred to as 'Bud Break'), except for our estate Cabernet Sauvignon (which typically has a later growing season) and some of our Zinfandel vines.

As we continue to update and refine the farming practices in our vineyards I am very much looking forward to this harvest; we should start seeing more results with this harvest and subsequent harvests each year. We are expecting not only a higher yield from our vineyards this harvest, but also much higher quality fruit, so that's a win-win!

I am also looking forward to sharing two new wines with you in this club release, they are our first to releases from the 2020 vintage. That vintage was challenging in many ways, due to Covid and other unforeseen circumstances, but the quality of the wines is excellent and I'm thankful for that.

The first release is the 2020 Viognier from the Noriega Vineyard in El Dorado County. As we continue to strive to make the highest possible quality wines to bring to our beloved geeks, we have for you a great example of what Viognier from the region can be. It is fruit forward with a nice balance of crispness and creaminess to tie the flavor profile together. Viognier is one of my favorite white wine varietals to work with, as well as to drink. Viognier has a higher tannin content than most white varietals lending it to have more body and complexity.

The second release is the 2020 Barbera from the Mabeira vineyard in Amador County. The first thing you notice with this wine is the bright fruit and acid at the front of the palate. A lot of Barbera wines can be too acidic for most people, so I made this one to have a tamer acid profile, which brings out more of the fruit and complex characteristics this varietal holds. I believe we have reached this goal and I hope you enjoy it.

Cheers!

Terry Goetze

Winemaker

Grape Whisperer

Certified Metal Head

1850
WINE CELLARS
2020 VIOGNIER
EL DORADO

2020 Viognier

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NORIEGA VINEYARD, EL DORADO

Tasting Notes

This Viognier is clear and pale straw in color with enticing aromas of tangerine, honey, apricot, and a hint of vanilla and toasted marshmallow. We love its bold peach and mango flavors with subtle baking spice notes. It is medium bodied and creamy as is typical for this style, punctuated by crisp acidity on the front mid palate and just a touch of sweetness on the finish. This is a great wine for sipping on its own or pairing with a variety of foods.

Winemaking Notes

These grapes were whole cluster pressed and the wine was barrel fermented for greater complexity and body. The wine underwent a slow fermentation at 55-60 °F for 21 days and then completed 100% malolactic fermentation as it aged in barrel, lending a creamy mouthfeel. The wine aged on the lees in barrel, with frequent lees stirring to lend a round and soft mouthfeel. We racked the wine clean before bottling the next spring.

Food Pairing

For cheese pairings we recommend fresh chèvre with fruit, or a triple cream brie. This wine could also stand up to an apricot-studded stilton. Roast chicken with herbs, seared scallops, lobster or crab with fresh bread and butter would be delicious main course pairings with this wine! For side dishes, try pairing with hearty salads or roasted root vegetables. In general, Viognier should pair well with lighter meats, almonds, stone fruits, and herbs like Tarragon and Thai Basil. A Viognier of this style can pair with many of the same foods you might typically pair a Chardonnay with.

Aging

Aged in a blend of American Oak, medium toast barrels, of which 20% were new, for 6 months, imparting a relatively light oak impact to the wine.

About Noriega Vineyard

This small, family-owned vineyard is located in Somerset, El Dorado. It is at about 2400 feet in elevation and is planted on south-facing slopes.

Wine Specs

100% Viognier
12.6% alcohol
130 cases produced
\$28 per bottle



1850
WINE CELLARS
2020 VIOGNIER
EL DORADO

2020 Barbera

1850 Wine Cellars

MABERA VINEYARD, AMADOR COUNTY

Tasting Notes

Deep dark fruit notes of fruit leather, sweet blackberry fruit and dried blueberry with a touch of vanilla. Smooth, medium-bodied palate with sour cherry flavors and a hint of the racy acidity Barbera is known for, just enough to make your mouth water for a delicious food pairing.

Winemaking Notes

These grapes were picked early in the morning before sunrise. Upon arriving at the winery, the bunches were destemmed without the use of the crush rollers, which allowed for a whole berry fermentation. The ferment was kept between 73-78 °F to preserve the more subtle characteristics of the varietal. This led to greater complexity and body once primary fermentation finished. After fermentation we pressed the skins and seeds. Once pressed, the wine was transferred to a mix of American and French Oak barrels, about 50% new, for aging.

Food Pairing

Pair Barbera with hearty Italian comfort foods and just enjoy it! Spaghetti with meatballs, pizza, sausage and lentil stew all come to mind. Blue cheese pairs well with the acidity in Barbera, as do a variety of cured meats. Given Barbera's gregarious nature, it's a great wine to pair with casual grazing meals and a variety of cheese and charcuterie.

Aging

Aged for 18 months in a mix of American and French Oak barrels, about 50% new oak.

About Mabera Vineyard

Mabera Vineyard is located in the hills of Amador County, about 1500 ft above sea level in Plymouth. This vineyard is western facing with a gentle slope and rows planted with a north to south orientation.

Wine Specs

100% Barbera
12.8% alcohol
122 cases produced
\$32 per bottle

