

# 1850 Wine Cellars

CELLAR SOCIETY NEWSLETTER  
SPRING 2022



## Greetings fellow wine geeks,

Summer 2022

The summer season is upon us! I hope you've been enjoying summer vacations. Or, maybe you decided to take some time off work and just explore your local regions (and with the current gas and airline prices no one would fault you for that). In any event, I hope everyone has been having a great summer. Summertime is one of my favorite times of year (I'm not a fan of the cold). Longer daylight hours, fresh produce from my garden, warmer days with mild nights, and the opportunity to reflect on summers of the past are some of the many reasons I love this time of year.

As we were deciding what to release this quarter I was reminded of the lyrics from a great Slipknot song titled 'All out Life'. The first line of the chorus states "Old does not mean dead, New does not mean best". In this fast-paced culture it seems we as a society have become obsessed with the newest things and are quick to push previously new things to the side, ultimately forgetting about them. We forget that just because something is old doesn't necessarily mean it's not good anymore. How many times have you bought something new that doesn't work as well or last as long as the old one did?

That's the theme we're going with for this quarter's releases. In this summer's release I'm re-releasing three wines from our 2018 vintage which I think are three of our best 1850 Wine Cellars wines ever. These are wines that I've been excited to revisit recently, our 2018 Reserve Cabernet Sauvignon, 2018 Merlot, and 2018 Petite Sirah.

The make-up of our 2018 Reserve Cabernet from Fair Play is 78% Cabernet Sauvignon, 19% Cabernet Franc, 3% Merlot. This wine was made to last and age well. And that's exactly what is happening! This was one of the last vineyard blocks to ripen in 2018. The Granite Springs vineyard sits in a small valley just above Perry Creek, where it is commonly 10-20 degrees cooler than other vineyards in the region. This micro-climate enables the grapes to reach full flavor maturity. The resulting wine is a bomb of elegant flavors, rich tannin structure, and bold, dark fruit. This wine is reminiscent of wines from the renowned Rutherford Bench growing region in Napa Valley.

Our 2018 Merlot is from the Engbers Vineyard here in Fair Play, which is neighbors with Granite Springs. This wine is 100% Merlot. This wine is doing exactly as expected and is aging exceptionally well! The vineyard is dry farmed, which leads to ultra-low yields of just over 1 ton per acre that gives us a lot of concentrated flavors 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.

Our 2018 Petite Sirah is also from Fair Play. We harvested these grapes at peak flavor maturity, which in 2018 was around 26.5 brix, for a bold wine that showcases the power of this varietal. After fermentation I held the wine on skins before pressing to smooth out the structure. This wine still has quite a few years of aging possible ahead of it, with a tannic structure that is still strong and only beginning to soften.

Cheers,

Terry Goetze  
Winemaker  
Grape whisperer  
Certified Metal head

# 2018 Merlot

## 1850 Wine Cellars ENGBERS VINEYARD, FAIR PLAY

### Tasting Notes

Original 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.

Tasting Notes Updated June, 2022: We still love the concentration of red fruit and tobacco notes in this wine, which have not faded one bit. Tart raspberry flavors are dominant with supple tannins lending weight across the palate of this nicely structured wine.

### 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. Stroganoff. Rich dishes with mushrooms. This wine should be a versatile food pairing wine, just avoid pairing it with lighter dishes.

### Aging

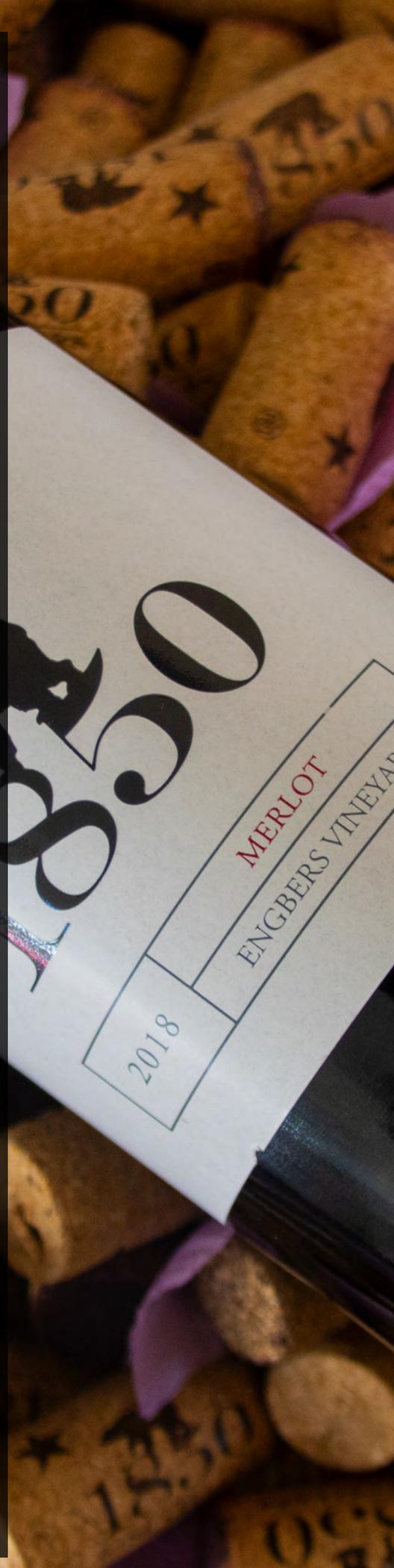
Aged in 100% extra tight grain Nadalie med+ French oak for 18 months.

### About Engbers 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 Petite Sirah

## 1850 Wine Cellars

### FAIR PLAY

#### Tasting Notes

Original 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.

Tasting Notes Updated June, 2022: This wine still has quite a few years of aging possible ahead of it, with a tannic structure that is only beginning to soften. We're noticing more baking spice notes at this tasting than at our initial release.

#### 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 then held on skins before pressing for extended maceration to smooth out the tannin structure before barrel aging.

#### 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 pepperiness 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  
125 cases produced

14.4% alcohol  
\$36 per bottle



# 2018 Reserve Cabernet Sauvignon

1850 Wine Cellars

**GRANITE SPRINGS VINEYARD, FAIR PLAY**

## Tasting Notes

Original 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!

Tasting Notes Updated June, 2022: The aromatic complexity of this wine begs for contemplation, with that lovely interplay of dark fruit, earth and chocolate with a hint of sandalwood. This wine has become even more interesting in the past year. The tannins are silky but weighty, perfect for pairing with a special cut of meat and stewed vegetables.

## 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 24 months with 25% new French Oak, 75% neutral oak.

## Wine Specs

78% Cabernet Sauvignon, 19% Cabernet Franc, 3% Merlot

14.5% alcohol

126 cases produced

\$50, \$45 per bottle upon release to club members



# Granite Springs Vineyard

Granite Springs is one of the best known vineyards in Fair Play, the highly regarded sub AVA of El Dorado in which we do most of our farming. We've owned and farmed the vineyard since 2016, reworking and reviving it to bring it back to its full potential. With this 2018 vintage we're finally starting to see that!

The vineyard was first planted in the late 1970's and owned by the Russell family from 1981 until 1994 when it was purchased by the Latcham family. It is currently planted to 2 acres of Cabernet Sauvignon.

Granite Springs Vineyard is slightly lower lying than other surrounding vineyards and thus tends to be a bit cooler, allowing for slower grape ripening which can build more complexity. It has granite outcroppings that tend to retain heat and several nearby ponds, both of which helped give the vineyard its name. Our biggest challenges so far with farming have been extremely limited yields and deer intrusion given the surrounding wildlife corridors.

