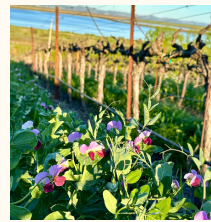




Spring 2024 Wine Club Newsletter

Spring is such a beautiful time of year in the vineyard. Lush emerald grasses sweep our hillsides and avenues, spring flowers sprinkle the hilltops, cover crops flourish between freshly pruned grapevines just beginning to bud, and our reservoir is overflowing.

We have some **exciting vineyard news!** We are gearing up to plant 8-10 acres of grapevines this year as part of our re-planting program. We'll be putting in Chardonnay, Grenache, Syrah, Cabernet Franc and Blaufrankisch.



We Got a Cool New Tractor!

The Monarch MK-V is the world's first 100% electric tractor, and it is a zero-emissions powerhouse! It combines the latest in smart technology, electrification and autonomy, and it's one more step in our constant goal to increase sustainability in the vineyard.

Tasting Notes

2022 Essential Albariño

Pale straw color. Flashy aromatics of citrus, white flowers, and lemon zest. Peppy acidity balances fleshy mid-palate exhibiting notes of wet stone, papaya, and honeycomb. Refreshing finish lingers with elements of plantain, guava, and minerality.

175 cases produced

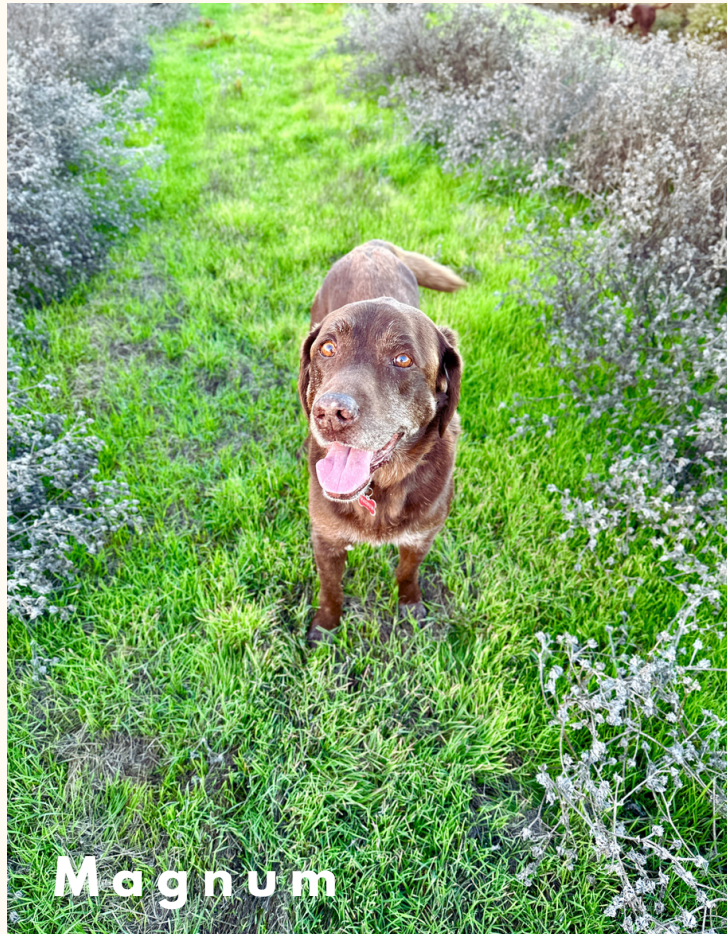
Winemaking:

- Whole cluster press
- 30-day fermentation at 55 degrees
- No malolactic fermentation or lees stirring
- 7 months in 70% concrete egg and 30% neutral French oak

Double Gold Medal ~ SF Int. Wine Competition

94 Points & Gold Medal ~ North Coast Wine Challenge

Gold Medal ~ SF Chronicle Wine Competition



2019 Essential Riesling

Golden straw in color with bright aromas of honeysuckle, melon, pink grapefruit and lemon verbena. A rich mid-palate of nectarine, lemon cream and honey is all kept in perfect balance with a bright acidity and long finish.

115 cases produced

Winemaking:

- 100% Riesling
- Whole cluster press
- 30-day fermentation at 55 degrees
- No malolactic fermentation; no lees stirring
- 8 months in 25% stainless steel & 75% neutral French oak

91 Points - Wine Enthusiast

Gold Medal ~ Sonoma County Harvest Fair

2019 Essential Tolay

Magenta color. Dark fruit mélange, with bold aromatics of blueberry, currant, and pitted black cherry. Plush mid-palate filled with elements of black tea, chocolate-covered espresso bean, and cedar. Pleasantly vibrant finish of tight-knit tannins combined with ripe plum, raspberry, and black pepper.

315 cases produced

Winemaking:

- 37% Blaufränkisch, 27% Syrah, 18% Petite Sirah, 18% Petit Verdot
- 10 months in 100% neutral French oak
- 5-day cold soak & 14 to 17-day skin contact
- Once daily punch-downs & once daily pump-over during fermentation

Cheers!

Tasting Notes

2019 Reserve Pinot Noir

Flashy, ripe red and blue fruits. Ripe plum, dark cherry, and hibiscus. Textured and juicy mid-palate with cardamom, sarsaparilla, raspberry, and violets. Elongated finish with notes of maraschino cherry, allspice, and blueberry.

147 cases produced

Winemaking:

- 15 months in 100% French oak (80% new)
- 5-day cold soak & 14-day skin contact
- 9-day fermentation
- Once daily punch-downs and pump-overs during fermentation
- Clones 667 & 115

New score! 93 Points ~ Wine Enthusiast

97 Points & Double Gold Medal ~ North Coast

Wine Challenge

Gold Medal ~ SF Chronicle Wine Comp.

2019 Reserve Malbec

Onyx color. Powerful aromatics of violets, blackberry, and molasses. Firm tannins create a textured mid-palate with notes of graphite, boysenberry, and brown sugar. Expressive finish exhibits nutmeg, caramel, black cherry, and cola.

156 cases produced

World Malbec Day
April 17th

Winemaking:

- 100% Malbec
- 17 months in 100% new French oak
- 5-day cold soak; 24 days total on skins before pressing (including cold soak)
- Twice daily pump-overs during fermentation with no punch-downs

New score! 93 Points ~ Wine Enthusiast

92 Points & Gold Medal ~ North Coast Wine

Challenge

Gold Medal ~ SF Chronicle Wine Comp.



2019 Reserve Petit Verdot

Dark purple in color with deep notes of black currant, black raspberry, huckleberry, tobacco, and spice. The rich and structured mid-palate has layers of wild berry pie, crème de cassis, bakers' chocolate, and rich supple tannins. An incredibly long finish completes this beautifully balanced wine.

130 cases produced

Winemaking:

- 17 months in 100% new French oak
- 5-day cold soak; 24 days total (including cold soak) on skins before pressing
- Twice daily pump-overs during fermentation

Double Gold Medal, Best of Class ~ SF

Chronicle Wine Comp.

Double Gold Medal ~ SF Int. Wine Comp.

94 Points & Gold Medal ~ North Coast Wine

Challenge

Recent Scores and Awards

2024 SF Chronicle Wine Competition



2021 Reserve Pinot Noir
Double Gold Medal

2021 Essential Syrah
Double Gold Medal

2022 Essential Albariño
Gold Medal

2021 Essential Pinot Noir
Gold Medal



Wine Enthusiast Magazine

2019 Reserve Pinot Noir
93 Points

2019 Reserve "The Hermit"
92 Points

2019 Reserve Malbec
93 Points



Taste with Al & Lisa

Interested in a private wine tasting with Al and Lisa? Reach out to Lisa on her cell phone at 415-269-7419.



Lisa and Al had some quality hang-out time with our amazing winemaker Shane Finley recently during our Focus Week at Region Wine Bar in Sebastopol. Good times and great wines!

SAVOR THE FLAVORS OF BURGUNDY WITH THE PETALUMA GAP WINEGROWERS ALLIANCE



ABOARD AMACELLO • 7 NIGHTS • JUNE 12 TO 19, 2025

Port of Dijon • Seurre • Beaune • Chalon-Sur-Saône • Tournus • Brancion • Mâcon • Lyon

Don't Miss the Boat!

Join our adventure aboard AmaWaterways luxury river ship the AmaCello. Al and Lisa will be co-hosting this **magical trip of a lifetime** featuring exclusive wine tastings, wine-pairing dinners, and small group excursions in every port with three other Petaluma Gap wine producers ~ Bevan Cellars, Panther Ridge, and Schermeister Winery.

We can personally attest that it will be an amazing experience: the accommodations are deluxe, the food is incredible, the views are breathtaking, and the experiences are captivating and exclusive. Heads-up...the ship is already 65% booked.

For more information refer to the flyer in your upcoming club shipment, call Lisa at 415-269-7419, or contact an Expedia Wine Cruise specialist at 877-651-7447.

Book by April 30, 2024 and SAVE 5%



Estate Olive Oil

Harvested from the beautiful olive trees on our property, pressed last winter, and hand-labeled with TLC!

To purchase, visit our website.
\$32 / 500ml

Save-the-Date!

**14th Annual Harvest Party
Sunday, August 4th**



BUY OUR OLIVE OIL AT THIRTY-SEVENWINES.COM