

Fall 2023 Wine Club Newsletter

Hello Thirty-Seven Wines family! Here we are in Fall of 2023, how time flies.

To those of you who attended our annual Harvest Party this year...thank you! 225 guests attended and enjoyed the beautiful afternoon, delicious wines and Omar's famous paella. We could not have asked for a better afternoon or a lovelier group of friends. Our estate Extra Virgin Olive Oil and the comparative tasting of our newly released 2019 Petit Verdot and our library 2015 Petit Verdot were huge hits. For those who were unable to join us, we missed you and hope to see you next year!

The vineyard has been bustling with activity in association with harvest, and to answer everyone's burning question... yes, harvest definitely started late! More info below.

And last, but definitely not least, we would like to thank our **Winemaker Shane Finley.** This year marks his 10th vintage making our wines, and we could not be more grateful or more pleased with the wines he crafts from our vines. Please see page 6 for more about Shane and his winemaking experience.

Cheers ~ Al & Lisa Brayton

Vineyard Update: Thanks to the abundant rains we received last winter, our vines produced healthy and heavy growth. Extra leaf-thinning was needed to open the canopies to allow for adequate sun exposure and airflow in the fruit zone. We also thinned the crop, as it was coming in a bit heavy. Fruit-thinning reduces overlapping clusters that can hinder even-ripening, and it reduces the opportunity for mildew to develop.

Another pre-harvest task is grape sampling. Each block and varietal is sampled beginning in July, and weekly thereafter. We sample by cutting off the vine 10-12 randomly selected full clusters per block. These samples are tested and tasted by Shane. While Brix (sugar), pH and acid levels are significant factors, the flavors are most important. When Shane says the fruit is ready, that's when harvest begins! (Read more and see a picture on pg. 5 in Fun Facts.)

Late Start for Harvest: Our first pick of Pinot noir was 28 days later than last year, and the Albariño was 38 days later than last year. The lower average temps this spring and summer challenged the vines to ripen the fruit, and that's especially difficult for Petit Verdot and Grenache. They both love to "hang out" into early November during what we would consider a "normal year", so this year is especially challenging.

Exciting News: Our 2023 vintage will include 3 new clones specifically requested by Shane: Wente Chardonnay, Calera Pinot noir & Pommard Pinot noir. Think of different grape clones like you would the differences between siblings: the parents are the same but genetics and environment can mean they are different from each other.

Winery Update: The winery is roaring with activity as winemakers and interns hustle to process wine grapes. We are one of a dozen small wineries that share winery space and equipment at a local custom crush facility in Santa Rosa called Vinify. During harvest, Vinify brings in interns from all over the world to get down-and-dirty and sticky through harvest!

At a shared crush facility, it's first-come, first-served when processing wine grapes. For this reason, we make every effort to get fruit delivered to the winery between 6AM and 7AM. As fruit arrives into the winery, grapes are sorted on a conveyer belt by the interns and go through an automated de-stemmer and crusher. Crushed grapes are then transferred to stainless steel tanks, concrete tanks or oak barrels where they ferment. It's during this time the juice becomes wine. When fermentation is complete, depending on the varietal, the wines are barreled and settle down for 7-20 months before bottling.

Thirty-Seven Wines will be cruising in Burgundy, France!

We invite you to join us **in Burgundy in June of 2025** for a **sailing adventure aboard a luxury river cruise ship!** Al and Lisa will be co-hosting this **magical trip of a lifetime** featuring exclusive wine tastings, winepairing dinners, and social events with three other Petaluma Gap wine producers.

You'll also be able to savor Burgundy's wines with excursions to local producers in Chalon-sur-Saône, Mâcon and Lyon, with great opportunities to understand the similarities and differences between these two growing regions known for world-class Chardonnay and Pinot Noir.

Check out the printed flyer that will come in your wine club shipment for more info. **Note:** if you **book your** stateroom by November 30th you'll receive an early booking discount!

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

For more info: go to www.expediawineclubcruises.com, click on "Wine Cruises" in the top bar and choose "2025 Cruises" and select the "Petaluma Gap" option.

TASTING NOTES

2021 Essential Albariño

Bright golden-hued with heady aromas of pears, honeysuckle, lanolin, and lemon curd. The perfectly balanced mouthfeel is bolstered by brilliant pineapple, green apple, lemon chiffon and stunningly balanced acidity. A perfect wine for holiday meals.

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

Gold Medal ~ SF Chronicle Wine Comp.



2020 Essential Chardonnay

Bright, tropical aromatic. Flashy pineapple, lemon zest, and papaya. Dynamic midpalate highlighted by generous acidity with notes of slate, banana, and ripe pear. Layered finish with elements of kiwi, lemon curd, and green apple. 240 cases produced

Winemaking:

- · 30-day fermentation at 55 degrees
- 10 months in 60% concrete egg and 40% neutral French oak
- No malolactic fermentation or lees stirring

New score! 90 Points - Wine Enthusiast Double Gold Medal ~ SF Chronicle Wine Comp.

2021 Essential Grenache

Dark garnet in color, with bright notes of raspberry, cherry, strawberry and rose petal on the nose. It has grippy tannins, and cool-climate flavors of graphite, sandalwood, thyme, geranium and green tea develop in the glass.

45 cases produced

Winemaking:

- 5-day cold soak, 12-day fermentation and a 5-day extended maceration
- Twice daily pump-overs during 22-day total on-skins fermentation
- 15 months in 100% new French oak

New Release!

TASTING NOTES

2021 Essential Pinot Noir

Dark garnet in color with crushed raspberry, currant, thyme, sarsaparilla, and violets in the nose. A sumptuous core of Santa Rosa plum, wild strawberry, pomegranate, and cigar rounds out the beautifully balanced acidity.

800 cases produced

Winemaking:

- 5-day cold soak with 14-day skin contact
- Once daily punch-downs and once daily pump-over during fermentation
- 10 months in 100% neutral French oak

New score! 93 Points - Wine Enthusiast



2019 Reserve Cabernet Franc

Garnet color. Intriguing elements of ripe plum, cigar box, and cassis highlight the aromatics. Firm and intense mid-palate exhibits notes of sandalwood, dark chocolate, and currant. The long finish gives hints of vanilla, graphite, and tobacco.

100 cases produced

Winemaking:

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

Gold Medal ~ SF Chronicle Wine Comp. **Gold Medal** ~ Int. Cab. Franc Wine Comp.

2019 Reserve "The Hermit"

Dark garnet color. Red plum, tobacco leaf, cassis and cola highlight the aromatics. Rustic tannins define the midpalate with notes of green olive, blueberry, cola, and black licorice. Allspice, currant, chestnut, and sarsaparilla complete the refined finish. 210 cases produced.

Winemaking:

- 50% Cabernet Franc & 50% Merlot
- 5-day cold soak; 24 days total (including cold soak) on skins before pressing
- Twice daily pump-overs with no punchdowns
- 17 months in 100% new French oak

Gold Medal ~ Sonoma Co. Harvest Fair **Gold Medal** ~ Int. Cab. Franc Wine Comp.

Recent Scores and Awards

2023 Sonoma County Harvest Fair Wine Competition

2019 Reserve MalbecGold Medal

2019 Reserve "The Hermit" Gold Medal

2023 International Cabernet Franc Wine Competition

2019 Reserve Cabernet Franc Gold Medal

2019 Reserve "The Hermit" Gold Medal

Wine Enthusiast Magazine

(Scores not yet released to the public.)

2021 Essential Pinot Noir 93 Points

2020 Essential Chardonnay go Points

2022 Dan Berger's International Wine Competition

2019 Reserve MalbecTriple Gold & Best of Class

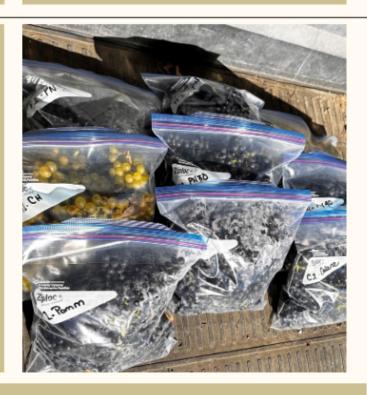
2021 Essential Albariño Triple Gold & Best of Class

2020 Essential Chardonnay Gold Medal

Fun Facts!

Did you know that one of the most timeconsuming jobs before harvest even starts is called "maturity sampling"?

To know when the grapes are ready for harvesting, Lisa walks each block of the vineyard several times as the grapes ripen, cuts random samplings of the grape clusters, and puts them in zippies (pic on the right) to be tasted and tested by Shane for Brix (sugar levels) and other ripeness markers, It's important and repetitive work, but ensures we harvest at exactly the right time.



This handsome creature pictured to the right arrived on our estate in August and is proudly guarding our vineyards. He is about 8 feet tall, and one of ten metal-crafted sculptures on our property, but the poor guy needs a name so we are asking for your help.

Email us at info@thirty-sevenwines.com if you have a fitting name for our regal guardian, and if your submission is chosen we'll send you a bottle of our sustainably estate-grown Extra Virgin Olive Oil! (See image below.)







< Happy Anniversary 층



Our amazing winemaker Shane Finley is an artist and polymath of multiple professions.

After graduating from a military college with an English degree and finding that the corporate world wasn't for him, Shane took an interest in wine.

He left his job to explore his new passion, and spent a few years interning at some of the world's most respected wineries ~ Copain in Sonoma County's Russian River Valley, Torbreck Vintners in South Australia's Barossa Valley and Domaine Pierre Gaillard in the Northern Rhône.

After his many continent-hopping adventures, he landed back in California and worked with several very highly respected winemakers in Sonoma County's finest cool-climate appellations. We were fortuitously introduced to Shane and his winemaking excellence, and he began crafting all of our wines beginning with the 2013 vintage.

Since then he's crafted dozens of award-winning and high-scoring wines for us and his own Shane Wines brand. We raise our glasses to celebrate Shane and all of his adventures and accomplishments!



Our 2022 Estate Olive Oil is now available for you to purchase!

Our estate-grown and sustainably farmed **Extra Virgin Olive Oil** was harvested from the beautiful olive trees on our property and pressed last winter, and this spring we bottled and hand-labeled it. It's perfect for you to use in your healthy cooking, to drizzle over your finished dishes or simply to dip a piece of your favorite bread into it and enjoy!

To purchase go to our website shopping cart: https://thirty-sevenwines.com/shop-wine/





Want to try 7 glasses of premium wines in your own home without committing to 7 bottles?

Sampl offers single-serve tastings of unique wines from seven regional small wine producers. Each capsule comes with seven 100ml vials of wine, a "smart" coaster, a digital tasting experience and a video clip from each winemaker to guide you through each glass. Go to www.drinksampl.com to learn more and sign up to try it!

Special Note: Check out the Fall 2023 Sampl capsule, which includes wine from Sonoma County, **including our popular 2022 Thirty-Seven Albarino!**





From all of us at Thirty-Seven Wines... we wish you and your loved ones Happy Holidays and a prosperous New Year