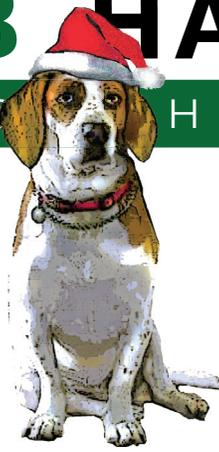
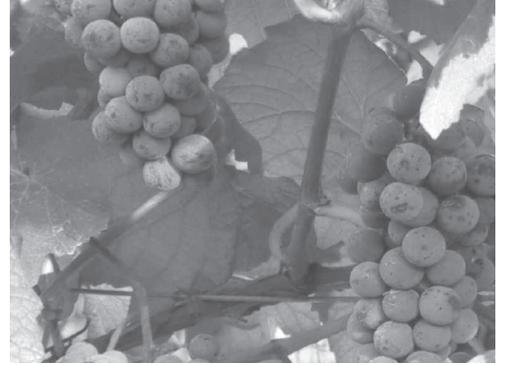


# WINE CLUB HAPPENINGS

DECEMBER • STONE HOUSE VINEYARD



**STONE HOUSE**  
VINEYARD



## WINE SELECTIONS

*The December Wine Club selection will be ready for pick up on December 10th, and for members who have wines shipped it will be sent December 9th. We are pleased to include the following wines:*

### **SPECIAL RESERVE CHARDONNAY 2014**

*\$28.00, Wine Club \$25.20-\$22.40*

Bright and fresh this delicious Chardonnay comes across lean with incredible underlying complexity. The nose excludes fresh lemon, Asian spice and white flowers. Flavors of lemon crème and vanilla almond contribute to this Meursault like Chardonnay. This wine is framed by perfect acidity and fresh, juicy fruit. 100% French oak, 20% new oak. Wonderful by itself, and also accompanied by lighter dishes such as grilled salmon on a bed of lentils, chicken dishes, and vegetarian.

### **SPECIAL RESERVE BASKET PRESS SHIRAZ 2011**

*\$40.00, Wine Club \$36.00-\$32.00*

The soft approach and patience in making this wine has resulted in a wine of a rich and deep red core, upfront plum and complexity on the pretty nose. There is a wonderful balance of tannins with the soft fruit both generous and restrained. Great to drink now but great cellaring potential. This wine pairs well with braised short ribs, roast beef, and daube of lamb.

### **SPECIAL RESERVE CABERNET SAUVIGNON 2012**

*\$45.00, Wine Club \$40.50-\$36.00*

This is a wonderfully balanced with nicely focused black cherry and currant flavors on the palate. Hints of cinnamon, vanilla and mocha give the wine additional complexity and grace. The finish is long and firms up nicely with ripe round tannins that give it a concentrated and well-focused core of fruit, and more complexity as it opens up. This beautiful wine is a wonderful companion to beef dishes and lamb.

*If you pick up your wines at the winery, please be kind enough to remember to come and collect your Wine Club selection(s) soon. We will be keeping the wines until the mid-February and then, because of storage constraints, will be sending them on to you via UPS.*

## WINERY NEWS

The Fall provided a great start for us and we have had many inches of much needed rain, which had the happy result of nurturing the tired vineyard, and our trees. In addition, the lake is just shy of its full level, so we're all enjoying the great views from the winery and the Lakeside Retreat. We're also enjoying the cooler weather; it's a beautiful time of year to sit on the patio and enjoy your favorite wines. The Claros 2015 vintage is now safely tucked away in barrels where it will remain until we bottle in about eleven months or so. It has a wonderful deep, dense color and the aromatics are outstanding.

We bottled our 2014 Claros in July, in addition to our Cabernet Sauvignon, Merlot and our new Malbec which we are fortunate to get the fruit from the Napa Valley. It was a long and successful day. Only about 60 cases of the Claros as the yield last year was so disappointing. However, it's a truly outstanding wine - we had it for Thanksgiving! It will be available to our members in the New Year.

Blending is an interesting and extremely important aspect of winemaking. We blend our wines from barrels into tanks before bottling and there are many aspects that are considered in doing this. Should we keep the free run barrels separate from the press barrels? Should we increase or diminish acidity, mouthfeel or tame tannins to enhance fruit character and alcohol perception? The real talent of a winemaker is no more apparent than in this area of expertise. It is all done with bench trials in the lab, experimenting with achieving the perfect answers and hence making the best possible wine ready for bottling.

Stone House is releasing two new wines - Special Reserve Waxing Lyrical and Special Reserve Basket Press Shiraz, the latter is in your December club selection. Our new Basket Press Shiraz is the result of a slightly slower ferment extracting all the subtleties from the fruit; gently basket pressed as the name suggests, and two and a half years in French oak barrels. A beautiful - and delicious - wine.

Our winery dinners continue to be extremely popular and this December we are delighted to have our very festive Holiday dinner on Saturday 19th December.

We at Stone House wish you and your family and loved ones a wonderful holiday season and hope that you will find the time to come and visit us during this happy and important time.

- ADM