

— May 2018 —



Wine Selections

The May Wine Club selection will be ready for pick up beginning **May 18**, and shipments will go out on **May 24**.

Mixed Wine Club selections will include the following wines:

Special Reserve Chardonnay 2016

\$32.00; WC Price: \$28.80 - \$25.60

Bright and fresh, this delicious Chardonnay comes across lean with incredible underlying complexity. The nose exudes fresh lemon, Asian spice, and white flowers. Flavors of lemon creme and vanilla almond contribute to this Meursault-like chardonnay. This wine is framed by great acidity and fresh, juicy fruit. 45% French Oak, 45% Concrete Egg and 10% Stainless Steel tank. Wonderful by itself or accompanied by lighter foods, such as fish, chicken, and vegetarian dishes.

This wine will likely sell out in the coming months! If you would like to include additional bottles in your order, please contact Wine Club Manager, Stephanie Milam: stephanie@stonehousevineyard.com

Shiraz 2016

\$25.00; WC Price: \$22.50 - \$20.00

Representing true Australian Shiraz, this hand-selected wine is identified by vibrant fruit of plum and dark cherry, which finishes with earthy and savory complexity.

Our hand-selected Shiraz originates from one of the most celebrated wine districts in Australia -- the Barossa Valley, where wines produced from very old Shiraz vines are enthusiastically sought. You grasp the true Australian Shiraz with this wine! The nose exhibits violets and dark plums, finishing with an earthy, savory complexity. The palate demonstrates the Barossa's vibrant fruit of plum and ripe dark cherry, woven with silky sweet spice and soft tannins. It is the perfect accompaniment to aged tenderloin and flavorful cheeses.

Special Reserve Basket Press Shiraz 2013

\$45.00; WC Price: \$40.50 - \$36.00

This wonderful Shiraz was picked at just 2 tonnes per acre. It has a deep, red color with hints of purple around the meniscus, and the nose is of plum and red fruits, with a spice box complexity. On the palate, there is an initial upfront of plum and dark chocolate which lingers through to a spicy, fine-grained finish. Two years in French oak contribute to the balance of tannins, with the fruit leading to a long and complex finish. This beautiful wine is also a wonderful companion to beef and lamb dishes.

News & Happenings

Spring is wonderful this year -- some rain, but not enough, and bluebonnets that impress. So bright and green with the new foliage on the trees and vines, and in short, everything is looking beautiful! Flowering of the vines will probably begin in about 3 weeks, and, after that, the fruit set, so we're hoping for clear sailing and no hail or high winds, or a very late freeze!

The 2018 vintage in the Barossa proceeds smoothly, and I will be out there towards the end of May to observe the fruits of our labor.

As you all know, we have two different Shiraz wines at Stone House, and the Special Reserve Basket Press Shiraz is included in this month's shipment. Shiraz has been a backbone of the Australian wine culture and landscape since its inception. The first vines were brought in from the Rhone Valley in France in the early 1800s. Shiraz in Australia is nuanced: some can be rich, ripe, and jammy with profuse tannin and oak in equal measure; yet others are fine and elegant with lifted floral fragrance. Our Basket Press is hand-selected from Barossa old vines and falls into the latter category.

We all enjoyed a wonderful evening with the opening of Cuddles Cove down at the lake recently and were treated to food off our new grill -- the first of its kind and size in this country. You will be able to admire it anytime you visit, as it is placed in the Members Retreat, and it has the added advantage of looking like a sculpture.

If you pick up your wines at the winery, please be kind enough to come and collect your Wine Club selections soon. We will be keeping the wines until the middle of June, and then, because of our bottling schedule, storage constraints, and forthcoming harvest, will be sending them on to you via UPS.

The winery opened its doors at the beginning of 2006, and I quickly learned that no amount of hard work can make you successful. You need a community around you to help you succeed. And what a supportive community you have been!

My extended thanks for the friendship we enjoy. - ADM

Wine Club Evening

Sunday, May 20th, 6:00-8:00PM

Please come and join us at the winery and garden. There will be plenty of excellent wines and good food available. And music. It will be an opportunity to view the new Cuddles Cove, catch up with old friends, and make new ones!