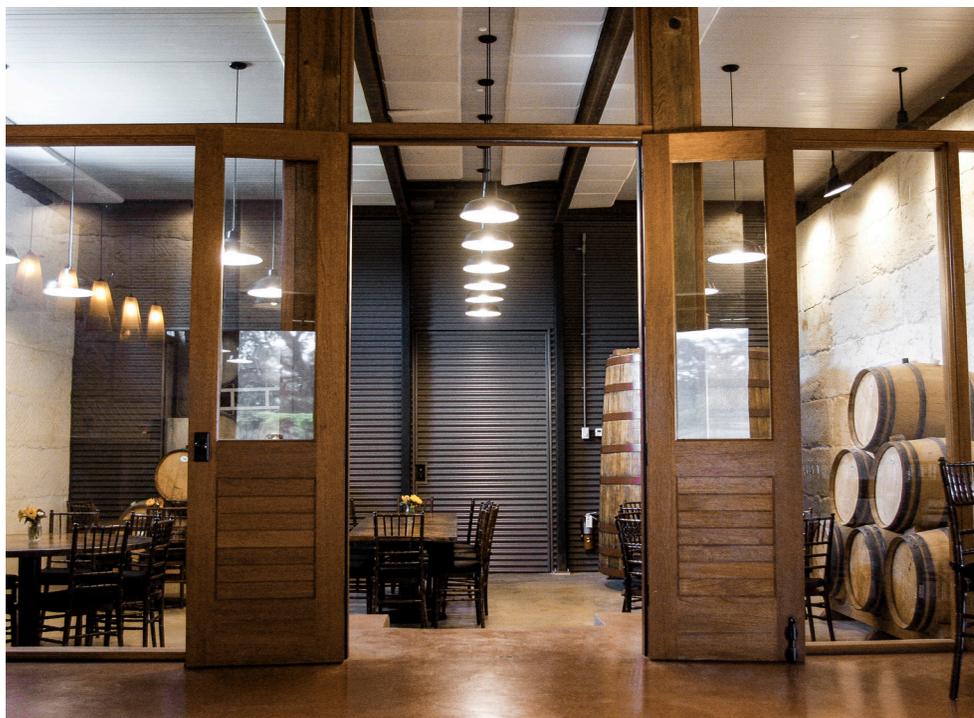


— February 2019 —



Wine Selections

The February Wine Club selection highlighting our Barossa Valley appellation will be ready for pick up on **February 18th**. For members who have wines shipped it will be sent the last two weeks in the month. Your price will reflect your membership level and we're pleased to include the following exceptional wines:

Semillon/Sauvignon Blanc 2017

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

This excellent Barossa wine is a fresh current drinking style wine predominately Semillon 55% with characters of cut grass, lemon and apples with a hint of lemon blossom. Freshly cut grass and citrus also shows through with the smaller percentage of Sauvignon Blanc 45% resulting in a tight palate. The wine has weight and texture whilst retaining freshness and creaminess that allows the palate to linger with mouthwatering vitality. Try it with cheese, seafood pasta dishes, and oysters.

Special Reserve The Survivor 2016

\$45.00; WC Price: \$36.00 - \$38.25

This wonderful Grenache/Shiraz blend was picked at just 2 tonnes per acre. A great vintage, it has a deep red colour with hints of purple around the meniscus, and the nose is of upfront plum and red fruits with a spice box complexity. On the palate there is an initial richness of full berry characters finely balanced against firm oak and fruit tannins. Good acid balance cleanses the mouth beautifully all leading to a fine-grained finish. This beautiful wine is a wonderful companion to Osso Bucco, grilled pork and mushroom sauce, and the inevitable steak.

Special Reserve Angela's Wish 2014

\$45.00; WC Price: \$36.00 - \$38.25

This vintage is a wonderfully balanced and elegant wine with nicely focused blackberry and currant flavours on the palate. Hints of cinnamon, vanilla and mocha give the wine additional complexity and grace. Good acid balance cleanses the mouth beautifully. The Cabernet Sauvignon tames the richness of the Shiraz and leads to an enticing finish. This wine will age exceptionally well but very drinkable now, and will complement wild game and lamb beautifully.

News & Happenings

The New Year has commenced with cold crisp weather and we are full of energy here at Stone House!

Pruning is underway and we will commence making additions to the vineyard in a month or so to ensure the vines have enough nutrients to give us another great year. Potassium and nitrogen will be the first to be applied through the drip irrigation system to promote the strong root system. Later, when we have bud break, foliar applications will be made to enhance the plants health and production.

It's a wonderful spectacle having the lake (very) full again and as the weather gradually warms up hopefully you will be able to take full advantage of the beautiful views from our Lakeside Retreat which is specifically for members. We plan to have the bar operating there from February 22nd on Saturdays and Sundays, and on other days you are welcome to walk down and enjoy this stunning location.

A recent visit to Australia was most productive, despite the intense heatwave enveloping the country. It made me think that the Texas summer is somewhat mild in comparison! But it has the result in an earlier harvest with exceptional looking fruit.

Our 2017 Claros was fortunate to be chosen as part of the Somm's Under Fire in downtown Austin late January. It was one of only twelve wines chosen from around the world. It was paired with an amazing lamb dish – many compliments from the crowd on the excellent match. We will endeavor to get the recipe and share it with you all!

As we look back on the past twelve months we are grateful that you are part of our history. Whether you are a longtime loyal friend of Stone House or a new one, we are thankful that you are on this journey with us. We are most fortunate at Stone House to be in an industry that is about enjoyment and friendship and sharing, not to mention great conversations and humor. Over the years we have made many meaningful friendships and personal connections that we cherish, and we thank you for being a part of our experience. - ADM

Your membership now includes exclusive seated tastings in the Members Retreat designed to heighten your tasting experience. Saturdays at 11am and 1pm. Up to 8 guests. Reservations needed.