



CLUB 70
3rd Quarter 2012 - October

Nickel & Nickel 2009 Branding Iron Cabernet Sauvignon Retail - \$ 99

Branding Iron vineyard lies in western Oakville, close to the base of the Mayacamas Mountains. The vineyard is comprised of well-drained clay loam and the vines are vertically trellised to maximize sunlight and open the canopy. Moderate temperatures in September 2009 allowed for slow, even ripening, and the vineyard was harvested, capturing those beautiful jammy flavors, prior to the rain that came in mid-October. This wine has beautiful, ripe fruit flavors of berry and black cherry that coat the palate. Elements of earth and spice, in combination with the vanillin from the oak, add layering. This wine has a classic Oakville structure, which is an indicator of good ageability, and the generous fruit profile allows one to enjoy the wine now but will surely reward those with a little patience.

COHO Wines 2009 Headwaters Retail - \$ 42

This Napa Valley Red Wine is a "Bordeaux blend" of three varieties: Cabernet Sauvignon (66%); Merlot (32%); and 2% Petite Verdot. Most of the source vineyards for this wine are in the "Coombsville" area of the Napa Valley. This "terroir" provides deep and opaque red color, supple red cherry/wild berry and cassis fruit, and toasty oak on the nose, which then continues to deliver the same fruit tones and integrated oak nuances, with great complexity of flavors and power on the palate. The supple tannins offer a silky fine-grained texture to the wine and a lingering, fruit-forward finish. Only 2,971 cases produced.

Joseph George 2011 Sauvignon Blanc, Yountville, CA Retail - \$ 23

This is the perfect summer wine. The "Indian Summer" we are experiencing right now makes this the perfect time to try our new 2011. The wine is drinking great right now. Production was down over 40% in the 2011 harvest, so we have fewer cases to sell. We had less fruit, but what we harvested was more extracted because more energy went into the smaller clusters.

Enjoy the passion fruit, melon and fig with just the perfect balance of acidity and fruit.

Bert