



## Happy Thanksgiving – 5 New Wines Released!!!

Thanksgiving will be even happier this year with these five new Mount Saint Joseph releases available. Peter gave Wine Club members a preview at both the Club dinner at Bacchus House last week and at the Club Pick Up Party at Peter's on Sunday and the reviews are unanimous – all 5 wines are terrific!

- **2015 California Chardonnay** – aged in stainless steel, this non-malolactic Chardonnay has loads of pineapple, guava and exotic tropical fruit. Full bodied and intense with good underlying acidity.
- **2015 Sierra Foothills Zinfandel** - blended with a touch of Petite Syrah, this is a big, briary, beefy and muscular wine – full bodied with plenty of heady red and black fruits, tar, earth and pepper.
- **2015 Sierra Foothills Sangiovese** - a spicy Sangiovese coupled with the buttressed black fruit of Cabernet Franc and Petite Syrah.
- **2015 Sierra Foothills Syrah** - this is purple-red colored wine contains a handsome bouquet of dark red fruit with some smoky notes of tannin. It pairs very well with lighter meals.
- **2015 Sierra Foothills Zuppa** - this Italian style red blend is Peter's "flight of fancy". He took liberties blending seven different varietals to make this Bordeaux-Tuscany-Rhone flight of delight. Enjoy it over and over with any red sauce pasta dish.

**Thanksgiving Special – All 5 New Release Wines**

**Only \$99**



## 2017 Harvest is In – Vineyard Ready for Winter

**2017 Harvest** - the 2017 harvest is in. We harvested just over 20 tons of grapes from our vineyards in Loomis and Grass Valley. As is our custom, we picked at night and transported the grapes by dawn to our Napa winery. Varietals this year are Cabernet Sauvignon, Cabernet Franc, Mourvedre, Malbec, Tempranillo, Sangiovese, Syrah, Petite Syrah, Petit Verdot, Negro Amaro, Aglianico and, for the first time, Barbera. All wines have been fermented and are barreled down in their once used French oak barrels.

**Vineyard Update** – if you've driven by the vineyard lately, you may have noticed that the deer have done a bit of premature pruning. No damage done – both the growing cycle and the root development for the year were complete. Next year a deer fence will go up. Peter just seeded the vineyard with mustard and canola in order to prevent erosion, provide natural nitrogen and early Spring yellow flower beauty for all of us to enjoy.

In late January Peter will prune the vines all the way back to the root stock leaving only two canes to compete to ultimately become the main stalk for the vine next season.

### New Restaurants

Unwined

House of Oliver

Venita Rhea's

Bacchus House

Il Forno Classico

Fabians Italian Bistro



### Thanksgiving Promotion

All 5 of Our Newly Release Wines

\$99 (plus Club discounts)

Call 916-390-7836 to order