

gros ventre cellars

# QUARTERLY NEWS

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## INTRODUCING GVC'S *QUARTERLY NEWS*

We're proud and excited to announce the first issue of GVC Quarterly! Because just drinking wine is not enough... this bit of literature will allow us to share our innermost thoughts with you, our customers, on all things wine-related. It will include descriptions of the wine in your shipment, different ways to enjoy it, invitations to events, a bit of gossip, and a few good stories. Please read on!



## WHAT'S IN YOUR BOX

The wines in your March shipment represent a collection of the first wines of the 2019 vintage, a new, never-before-released Pinot noir, and a special wine or two we pulled from our library. We'd like to focus on one wine, and with spring in the air, we're going to talk about Rosé.

Our 2019 Rosé is a blend of Gamay noir and Valdiguié (also known as Napa Gamay). It's pale salmon skin in color with bright, mouthwatering acidity on the palate. It has aromas of grapefruit, watermelon rind, and hints of rose petal and unripe strawberries. (thirsty yet?)

Some of us call Rosé "Summer Water," and with good reason. Rosé is for picnics, front porches, playdates, Friday afternoons, Sunday brunches... or to celebrate getting your wine shipment. Pull a cork and enjoy!

## THE LIBRARY WINE DILEMMA

We must start by saying that using the term "library wine" makes us feel very smart, and rich. Like we're sitting in our personal library, surrounded by first edition leather-bound books, when we decide to open a bottle of wine from our special "library" collection. (one can dream...)

In actuality, library wines are the small quantity we hold back from every vintage for cellaring. In general, they are not for sale. We may pull a library wine from each vintage once a year to taste and evaluate, see how they're aging, evolving, and changing. We share them at special events, and may open them for critics or someone we think will really appreciate them. They're sentimental mementos of every vintage and an important record of what we made.

So here's the dilemma -- how long do we keep them in the library? And how many do we keep? As you know, every wine peaks at some point. Good pinots are good for maybe ten years, on average. Our first vintage was 2009, and so far, the '09s are holding up awesome. The color has changed, the flavors have become more subtle... but overall, they are still stellar wines with the added bonus of some history. So, back to our question -- how much do we keep, and for how long?

If it were up to Chris, we would cellar a significant quantity into perpetuity. These are his babies, after all. If it were up to Sarah, we would sell most of them to the highest bidder. Because they're awesome NOW! Drink them at their PEAK!

And so, we must compromise. We've decided to open the library doors (just a crack, Chris!) to share a few bottles with you, our esteemed wine club. Depending on which club you're in, you'll notice a 2012, 2013 or 2014 Pinot in your box.

If you'd like to enjoy it right away, DO IT; it's ready now! Just stand it vertically for a week or two after you've received your shipment. Use caution when you open it, as aged corks are delicate and prone to disintegrating. If you have an ah-so (see image), you may want to keep it handy. They're great in helping to remove a fragile cork without it breaking into chunks. If you'd like to cellar it further - go for it. Just try to drink it in the next 2 - 3 years.

Once in the glass, note the color (it's probably more earthy than a young wine), the nose (is it as floral as a newer vintage?), and finally - the flavor. If you're a long-time Gros Ventre fan, you may have tried some of these vintages once upon a time. Do they hold up?



Ah-So! Oh So cheap,  
Ah So handy!

For whatever reason, drinking aged wines makes us feel thoughtful. We think back to the year the fruit was picked, how that whole year of a grape's growth was captured in a bin, then a barrel, and then a bottle, and lovingly stored so we could enjoy it years later. It reminds us that wine is a living thing, ever-changing and evolving. We hope you enjoy your library wine, wherever you may drink it.

# INTRODUCING EMPLOYEE #1

Get ready for it... we hired our first employee! Yes, that handsome young man holding an apple is none other than GVC's very first hire, Zach Turner. We've been wanting to hire someone for a while now, but it was hard to find that perfect candidate... someone who plays at least 3 instruments, majored in something impractical (preferably philosophy), drives a truck, is NOT a vegetarian, knows the Sierra Foothills but lives in Sonoma County, is a certified sommelier, a licensed forklift driver, and likes Star Wars. Luckily, Zach fit all our requirements and then some. With production and vineyard experience at Littorai, Kosta Brown, and Skinner (working for Chris!), along with sales, hospitality, and distribution experience, he'll be helping with all aspects of our business. If you've already met him at one of our events, you know how very lucky we are to have him on board.



## BECAUSE THE BEST THINGS IN LIFE ARE FREE...

Have you used your complimentary tastings yet? As you may recall, wine club members receive up to 8 free tastings a year, based on your club level. Come see us, bring your friends, your kids, your dog... all our welcome! We'll roll up the doors and pull some corks. Email [info@grosventrecellars.com](mailto:info@grosventrecellars.com) to schedule a time.







## OUTSTANDING IN THE FIELD... WE'RE COMIN' HOME

Owning a winery isn't always easy... but pouring our wine at Outstanding in the Field events is never hard. We've been working with the group for several years now and have been singing the praises of the Sierra Foothills since 2016, trying to coax them up to the area. And this year, it worked! **Outstanding in the Field is coming to Placerville's Wakamatsu Farm on June 14th, 2020.** This is big. We'll be the featured winery, and we hope to see as many of our Foothills friends there as is humanly possible. Placerville and its wine growing region deserves this kind of recognition, and we are so happy to bring this great organization to the area.

As if that's not enough... we head to Jackson Hole (where we met and lived, years ago) for Outstanding in the Field at Mead Ranch on July 27th. Yes, we are totally spoiled. This event sells out within a couple hours of announcement, so if you're interested, keep an eye on their website.

## MORE UPCOMING EVENTS

### **WEST SONOMA COAST VINTNER'S WINE TASTING, MARCH 28TH, 2020**

The Battery, San Francisco - visit [www.westsonomacoast.com](http://www.westsonomacoast.com) for tickets

### **GROS VENTRE WINE CLUB EVENT & PICK UP PARTY, APRIL 25TH, 12 PM**

Save the Date for our bi-annual winery event! We will again start the festivities with an hour just for wine club members and VIP's (12 - 1) followed by the larger group festivities. This will be special. Don't miss it. (details to follow)

## THANK YOU

...for being part of our wine club.

We hope our paths cross in the near future!

Sarah & Chris