

gros ventre cellars

QUARTERLY NEWS

THIS IS STILL PLANET EARTH. HARVEST IS HERE. OUR RELEASE IS LIVE!

Strange as it may seem, if what we're hearing is true, the planet we live on is still called Earth.

While life has been complicated lately, the grapes are ripe and, just like every year, the crush has begun.

On top of that, our Harvest Release is LIVE and we have four new wines available now through 9/13. Check out the descriptions below, and visit www.grosventrecellars.com to view your allocation, and enjoy **free shipping on 6 or more bottles**.



INTRODUCING OUR NEW RELEASES

We're delighted to introduce the latest vintages of four of our most defining wines, from the West to the East. We just got some great scores, which we incorporated into the tasting notes below.

2018 First Born Pinot Noir, 94 points

"The 2018 Pinot Noir First Born showed beautifully, with a complex yet elegant style that's already approachable. Coming from a selection of the best lots and 90% destemmed and aged in 40% new barrels, it offers a great perfume of raspberries, orange blossom, violets, and dried flowers. With medium to full body, beautiful purity of fruit, and integrated acidity, it's another classy wine from this estate that will impress over the coming 7-8 years or more." - Jeb Dunnuck

2018 Sonoma Coast Pinot Noir, 93 points

"Fermented with 10% stems and aged 18 months in 15% new French oak, the 2018 Pinot Noir Sonoma Coast has a pretty bouquet of tart cherry and strawberry fruits as well as a distinctly floral character, notes of underbrush and orange blossom, medium to full body, a beautifully pure texture, and a great finish. It's a richer, powerful Pinot Noir that still stays remarkably elegant and pure, with good acidity, polished tannins, and again, a great finish that keeps you coming back to the glass. It needs air to show at its best and is a beautiful, outstanding 2018 Pinot Noir that will drink well for a solid 8-10 years." - Jeb Dunnuck

2019 Gamay El Dorado

A burst of depth and intrigue on first encounter, with black cherry and kirsch liqueur up front followed by iron and umami notes of soy, nori and sweeter tamarind. Hints of Greek oregano, fresh spearmint and celery salt are joined by a touch of cinnamon. The palate, while fresh and fruity is also brooding, like dark chocolate covered strawberries and cherry cordials, but bone dry. The finish is balanced and poised and friendly, an echo of the wine itself.

2019 High Country White El Dorado

Subtle chamomile and lavender aromas lead to hints of lime, flint, salty ocean breeze, and a whiff of cotton candy. Light-to-medium bodied and very refreshing, more lime joins pears and apples on the mid palate. The finish is long, layered, and tamed by bright acidity that first livens then washes away...only to return again.

A MESSAGE FROM CHRIS AND SARAH

Greetings to friends near and far!

Here in Healdsburg, Harvest has started with a bang. Actually, a lightning strike. Over the last week, the Wallbridge Fire, burning a couple miles from our home, has made our previous worries and stresses seem insignificant, as we spent our hours watching, waiting, praying, and hoping for deliverance from yet another disaster. On Sunday night (8/23), dry lightning and gusty wind were forecasted but did not end up materializing. In fact, a rare August rain fell instead. (the best sound in the world) It's been wonderful to see our community come together again with strength and grace to help each other and support our firefighters. We're hopeful things will keep trending in a positive direction and our evacuation warning soon gets lifted... we might even start unpacking the cars!

Time stops for no man. And neither does harvest. Regardless of pandemics and wildfires, the grapes need to be picked, crushed, fermented, and put in the barrel, just like every year. There is something comforting in that.

We are now in full-blown HARVEST MODE. This yearly state of being means rushed footsteps, pinging cell phones, grape sampling, constant logistics, swear words, late nights, early mornings, the smell of fermenting grape juice, ice cold Modelo after a long day, and a sense of excitement that, even after years in the business, does not get old. It is thrilling and exhausting and beautiful. It's why we do this.

The fire and evacuations are making things interesting right now. Every winemaker in northern California is worrying about smoke taint. First lab results have shown zero in our grapes so far, but we'll be monitoring it closely. The aforementioned rain and current foggy conditions are great for firefighting, but tricky for grapes. On top of that, the entire wine community is logisticizing around the pandemic and how to make things as safe as possible for vineyard and cellar crews. We're doing everything we can.

Also happening - the kids have gone back to school. Here in Sonoma County all children are distance learning from home. Last spring we were rushed, confused, and rattled... this year we're trying to put as much energy and positivity into the children's school days as we possibly can. Our hearts go out to each and every family working to keep their children learning and thriving, and to the teachers who are working harder than ever. Godspeed to you all!

Thank you, as always, for supporting us and other small wineries and restaurants. You're making a difference and we are grateful!

Cheers,

Sarah and Chris

THINK WHILE YOU DRINK: THE WEST SONOMA COAST

By Zach Turner



There is something powerful and humbling about the quiet of an early morning on the West Sonoma Coast. Steep inclines and rocky, slippery soil underfoot, with bramble and ferns and craggy pines everywhere you look, seemingly omnipresent fog finally fades in the afternoon when the cold wind sets in. It's a wonder grapes ripen at all in this raw and unforgiving environment. But magically or as if somehow divined, this 50 mile sub-region strikes a fragile balance of just exactly the right stresses to produce some of the world's most intriguing Pinot Noir.

About 5 miles from the ocean, and just below 1,000 feet, there is a dramatic cooling effect from the Pacific. This is where much of Gros Ventre Cellars' Pinot Noir is grown. Cold, wet air pulled onto land settles in as fog on coastal vineyards. Average rainfall is higher, and vineyards are mostly set on steep slopes due to the rugged terrain. Everything from the farming to the life cycle of the grapes endures extreme challenges in this windswept and harsh environment. But after years of working these vineyards, there is no doubt in our minds that the resulting fruit is something truly special.

I've been fortunate to work in many of California's exciting wine regions, from Santa Barbara on the Central Coast, to El Dorado in the Sierra Foothills, and all over the Russian River Valley. Each region is unique and I love them all. But when I was introduced to the West Sonoma Coast (while working for Littorai and Kosta Browne), I realized I'd finally found home. It gives me immeasurable pleasure to be treading these diverse soils again with Gros Ventre.

Working in vineyards on the West Sonoma Coast can be a near-monastic experience. Hawks hunting in the early morning send screeches that ricochet off the ridges, and the smell of pine is permanent and encompassing. Meanwhile you try to maintain your footing as you count and clip clusters and fill buckets and run up and down hills sweating buckets trying to catch your breath all along, and not even notice what happened until much later. You're immovably present - a tiny part of something much bigger out on this enchanted edge of the continent.

We are excited to release our newest Pinot Noirs from this region: the 2018 Sonoma Coast appellation blend and 2018 First Born. The vintage rewarded our efforts with beautiful fruit, and demonstrates the unique elegance and poise present in wine made from these coastal vines. The wines honor the integrity of their provenance on the West Sonoma Coast, and we are deeply honored to share them with you.

FUN WITH PAIRINGS

Our personal twist on what pairs well with our wines.

PAIRING 2: BEAT THE HOMESCHOOL/PANDEMIC/WILDFIRE BLUES

Gros Ventre Cellars 2019 High Country White + Schitt's Creek (on Netflix)

Ok. So we're no longer in a pandemic-induced spiral of fear. Instead, we're in a homeschool/pandemic/wildfire-induced spiral of stress. Don't worry - we have just the thing!

During the pandemic lockdown, Sarah declared a moratorium on shows involving drug wars, serial killers, and/or strippers, and Chris shared that he'd prefer to not watch shows featuring divorcing couples or political scandals. We decided a comedy was in order, so we started watching **Schitt's Creek** on Netflix, which at about :22 minutes is the perfect amount of time before our eyelids start closing at the end of the day. We are big fans of Eugene Levy and Catherine O'Hara in movies like *Best in Show*, *A Mighty Wind*, and *Waiting for Guffman*, so we're stoked to have a chance to watch them in something new. Daniel Levy (Eugene's son) came up with the idea for the show while watching reality television, saying, "I had been watching some reality TV and was concentrating on what would happen if one of these wealthy families lost everything. Would the Kardashians still be the Kardashians without their money?" The series follows the trials and tribulations of the formerly wealthy Rose family when they are forced to relocate to Schitt's Creek, a small town they once purchased as a joke. We find it delightful to laugh at silly rich people (and their outfits!). Beyond the laughter, the show also has a lot of heart. It takes a while to rev up but gets funnier as the seasons pass - so stick with it.

This show calls for a wine that's quaffable, crisp, refreshing, and easy to enjoy, while also being critically acclaimed and worthy of Moira Rose's discerning palate. Our **2019 High Country White** perfectly fits the bill. Serve it chilled in your best stemware and consider making what we call "Daddy's Famous Popcorn," the old-fashioned type made in a kettle with oil over a hot burner and finished with a healthy dollop of melted butter and salt. Belly laughs are the best medicine. So go forth and enjoy.

TASTINGS

Our newly adjusted winery spaces have been working beautifully for outdoor private tastings. Private areas are shaded, breezy, and extremely sanitary.

We offer self-service carafes of each wine, or bottle service if you'd like. Book an appointment for you and your group by emailing info@grosventrecellars.com or call (707)-955-5788.



Gros Ventre Winery Pick-Up Event: Postponed 'til Spring

With Sonoma County on the watch list, and large gatherings not allowed, we'll be skipping this fall's event and reuniting this spring. Take advantage of free shipping and local delivery on 6 or more bottles and we'll see you either at a smaller private tasting, or at our 2021 event!