

# JAMES GANG GAZETTE



TOBIN  
JAMES  
CELLARS

VOLUME 35

FALL 2015

A few weeks back, on a warm, late summer evening, a group of us gathered on our tasting room porch after closing the tasting room and listened to an impromptu concert by our own wine club member and professional performer, Jamie Lawrence, visiting from Hawaii. He and his wife Lori were staying in our winery guest house and were joined on our patio by other guest house guests and our co-workers at Tobin James. About 20 of us in all listened in rapt silence as this man with a voice that would bring tears to your eyes entertained us.

I looked at the faces surrounding me. The audience included our incredible staff, who loves our winery as much or more than I do, and our other guest house guests, whom I think imagined this is a nightly occurrence. Even our French intern, Aubry-Jan, whose name I still can't pronounce with the correct French accent, was sitting, watching and listening.

Everyone had one thing in common: a smile. Not just a "nice to meet you" smile, but a smile of simple, yet pure joy. Listening to Jamie's music was an unexpected and unplanned gift. Many have said that drinking wine is a gift. Some have said that drinking Tobin James wine is an even better gift. I would love to agree, but I'm much too close to our wine to have the hubris to say so.

But what I will say is that those 45 minutes on our patio is what life is truly about. Those simple, unexpected moments of pure joy, where you don't even realize you are smiling. But if we stepped back and looked at ourselves, we'd have seen that it was our hearts that were smiling, caught up in the moment of pure beauty. We had an amazing singer all the way from Hawaii with a 12-string and a group of wonderful

people from all walks of life. We had one thing in common besides a love of music: all of us had a glass of wine in our hands. I'd love to tell you that everyone had a glass full of Tobin James, but our guest house friends had brought some Oregonian wines to share. Most of us just got an ounce or two to taste, after all, there were quite a few of us, but that didn't matter. We were all sharing a moment in time that may never be repeated.

As I continue to make wine, vintage after vintage, I am very aware of my mortality, and that I have a finite (I'm figuring on at least 30 to 40 more!) amount of vintages left in my life span. I'm very OK with that, someone will carry the torch and make Tobin James wine long after I'm done. So I've truly come to appreciate each of the random, crazy moments, that, as I mentioned earlier, may never happen again. And that's what makes each of those moments even more precious.

So savor all those simple moments that seem, well, simple, because they are not. Those are the moments that become our most precious memories; those that make living so incredible! And yes, after an ounce or two of Oregonian wines, we went back to drinking our beloved Tobin James wine, Fatboy, in fact!

One of Jamie's previous "porch performances" is posted on our Facebook page under videos. I urge you to have a listen. Speaking of performances, we just wrapped up our three summer barbecues. They were amazing! So much dancing, drinking, eating and yes, smiling was going on. It was great to be a part of it. All three events sold out way ahead of time, so please plan ahead for next year. We really hated to turn down ticket requests.

And speaking of events, the granddaddy of them all is on its way: Our famous James Gang Festival, March 18th and 19th, 2016! I know it sounds like a ways off, but it'll be here in a flash. This year's event sold out a month before, so please get your tickets soon, or even now. Both Friday and Saturday are the identical party, so come to either night or even both! There is so much food and music and wine that it cannot be covered in one evening. It really is the party of the year!

As I write this, we are in the cusps of harvest (my 20th!). It's a light crop, but looks to be concentrated and complex. The drought didn't lighten the crop. We had poor fruit set in May due to some cool weather and the result is a smaller crop. Hopefully we'll have an El Niño that doesn't cause too much or any flooding, just fill up our reservoirs and help out our aquifers.

One more thing. Hard to believe the holidays are right around the corner. Please think of us for your gift giving needs. One phone call to us can solve all your gift dilemmas, for anyone over 21 that is. Guaranteed to fit and to not be returned. We'll even write the card!

So finally, what's inside the box? An amazing selection of 2012 and 2013 reds fill this box along with a delicious Chardonnay and our incredible Port. You've got two of our favorite Zins and even the almost impossible to get Cabernet Franc. As you may already know, our club members get the best juice we make. So dig in and enjoy!

Well, that's all for now, and as always, I hope to see you in our tasting room really soon!

*Lance*





# All this fo



## James Gang Wine Club Selections

### 1. 2013 Zinfandel, Dusi Vineyard

**\$38.00 per bottle**

80-year-old + vines! Dry farmed and head trained. Dusi — there is no substitute. Always one of the best Zinfandels we do all year. Zin aficionados can pick a Dusi blindfolded because of its consistently unique flavors. This 100% Dusi bottling is a tradition at Tobin James; our first was a 1985 vintage! Wow! Rich, thick, and jammy, this will improve in a few years, but it is certainly ready to enjoy now. As always, we have a small supply remaining, so call for re-orders.

### 2. 2013 Primitivo, James Gang Reserve

**\$38.00 per bottle**

What is Primitivo? Why it's Zinfandel, of course. This is the Italian clone of Zin that originated in Italy. According to DNA tests, it is the same as Zinfandel so we can bottle it as Zin or as Primitivo. However, you cannot bottle Zinfandel as Primitivo unless it is this clone. There are only nine vineyards of Primitivo in our appellation, so since we are fortunate to have this special grape, we believe it should be bottled by itself. This is a blend of three of these Primitivo vineyards. Rich, ripe, and over the top, this fruit bomb also has a delicious spicy and peppery finish. Enjoy with big foods or spicy dishes. This wine is ready to drink now or will age for a few more years. Only 100 cases remain and they will go quickly.

### 3. 2012 Lagrein, Silver Reserve


**\$48.00 per bottle**

Lagrein is the name of the grape. This is a very obscure grape varietal that originated in the Trentino-Alto Adige region of Italy. In California, only five vineyards produce this little known grape. This grape has traditionally been used as a blending grape because of its dark, inky color and great structure. Our Lagrein is just too good to blend. It is a dark, rich, complex wine with nice ripe fruit and a wonderfully long finish. This is a great food wine that will pair with almost anything, although the bigger flavored dishes will work best. The gorgeous structure of this wine will allow it to age beautifully for many years as well, but it tastes perfect right now so enjoy. About 100 cases remain so call quickly if you desire more.

### 4. 2012, 5

**\$55.00 per bottle**

Can you believe we put the 5 in your box? What can we say? The club gets the best wines we make! This Bordeaux blend consists of the best Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot we have in the winery, blended to perfection to create a wine of power, grace, and ageability. This is a big wine that will continue to improve in the bottle. It is absolutely delicious now, but it will age well for over 10 years. But if you're thirsty, open and enjoy. This wine will rock your world! Try this with big, hearty fare, or anything full-flavored. The club is getting almost every bottle, but we have a few cases left. Please call soon for more, as last year's vintage was gone very soon after the shipment went out.

 Like us on Facebook!



**\$165<sup>00</sup>!!**



### 5. 2012 Cabernet Franc, James Gang Reserve

**\$38.00 per bottle**

Always one of our more popular wines, we saved enough to send to our wine club members. You will be overwhelmed by the incredible up-front fruit with gobs of cherry, blackberry, and a huge finish of chocolate, espresso, and vanilla, with gorgeous, ripe tannins. This wine will age beautifully for years to come, but is ready to drink now. A very versatile food wine, it pairs well with pasta, chicken, or thick grilled steaks. Our Cabernet Franc always sells out quickly, and we have less than 80 cases after the club goes out, so please re-order quickly!

### 6. 2012 Syrah, Silver Reserve

**\$48.00 per bottle**

Ah, the Silver Reserve Syrah! Always one of our best wines we make and the 2012 is no exception. This wine exhibits all the qualities that a classic Syrah should have: graceful layers of fruit interlaced with hints of spices and herbs. A long lingering finish completes this perfect Syrah. This wine tastes amazing now, but as with any great Syrah, it will continue to improve in the bottle for 4 to 6 years. But why wait? You're not cheating yourself by enjoying it now. Try it with herb-rubbed lamb. And believe it or not, we have 60 cases left. These will be gone in a flash, so call soon!

### 7. 2014 Chardonnay, Radiance

**\$16.00 per bottle**

This is one delicious Chardonnay! Vibrant and racy, this luscious wine bursts with zesty lemon, pear, and pineapple on the nose and palate, and mouthwateringly perfect acidity that makes you crave the next sip over and over again. Pair it with fresh cracked crab, shrimp, fish in light buttery sauces or Asian spices, or light veggie-laden pastas. Anytime is Radiance time — Relax with a glass!

### 8. 2012 Port, James Gang Reserve

**\$25.00 per bottle**

We have always wanted to make a true Port using authentic port varietals and port winemaking techniques, but we could not find the right grapes. So we decided to plant some! In 2004, we planted a vineyard with Tinto Cão, Touriga Nacional, and Souzão. Our first full harvest with these grapes was 2009. After starting fermentation, we added the best brandy imaginable to stop fermentation with 10% residual grape sugar, exactly the method employed in Portugal. We then aged it in barrels for 2 years and then aged it in the bottle for almost a year before releasing it. This is the method for a true Vintage Port. We believe this Port will continue to improve in the bottle for many, many years, but why wait? It is absolutely delicious now. Enjoy after dinner with blue or Stilton cheeses, almonds, anything chocolate, or all by itself!

## Our gift to you!

**Retail Value \$49.00**

Of course there's more! A gorgeous set of two jacquard weave dish towels designed just for you by our own, Claire (Silver) and La Maisonette. They were woven in Provence, France, and are made of 100% cotton. La Maisonette towels sell for \$25 each on the internet. And you've got 2!



## Wines Available for Purchase

**In addition to club selections. Remember – 20% discount on a case or more (mixed welcome!)  
Free shipping in California to James Gang members' shipping address.**

2013 Sauvignon Blanc	Sundance . . . . .	\$14.00
2013 Chardonnay	James Gang Reserve . . . . .	\$25.00
2013 Syrah Rosé	Paradise . . . . .	\$16.00
2012 Chateau Le Cacheflo	Mediterranean Blend . . . . .	\$11.50
2012 Sangiovese	Primo . . . . .	\$18.00
2011 Merlot	Made in the Shade . . . . .	\$18.00
2011 Merlot	Silver Reserve . . . . .	\$48.00
2012 Zinfandel	Ballistic . . . . .	\$18.00
2012 Zinfandel	James Gang Reserve . . . . .	\$28.00
2012 Zinfandel	Silver Reserve . . . . .	\$48.00
2012 Zinfandel	Farboy . . . . .	\$55.00
2012 Zinfandel	French Camp Vineyard . . . . .	\$38.00
2012 Cabernet Sauvignon	Notorious . . . . .	\$18.00
2012 Cabernet Sauvignon	James Gang Reserve . . . . .	\$28.00
2011 Syrah	Rock – N – Roll . . . . .	\$18.00
2012 Syrah	James Gang Reserve . . . . .	\$55.00
2012 Petite Sirah	Black Magic . . . . .	\$25.00
2013 Barbera	Bella Bella . . . . .	\$38.00
2010 Riesling	James Gang Reserve . . . . .	\$12.00
2013 Moscato	Dream Catcher . . . . .	\$12.00
2012 Dessert Wine	Charisma . . . . .	\$20.00
2010 Late Harvest Zinfandel	Liquid Love . . . . .	\$18.00
NV California Champagne	Dream Weaver . . . . .	\$12.00



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*Business owners:* Tobin James can send wine  
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A truly unique gift they'll remember you by!

### JAMES GANG FESTIVAL

Friday, March 18, 2016  
& Saturday, March 19, 2016

Call (805) 239-2204 for reservations.

**BOOK NOW!!**



**CALL US FOR  
ALL YOUR  
HOLIDAY WINE NEEDS!**



JOIN US.....

for the 19th Annual

# JAMES GANG FESTIVAL

at Tobin James Cellars

Friday, March 18, 2016 OR Saturday, March 19, 2016

7:00 pm until 10:30 pm

8950 Union Road, Paso Robles, CA

Call us at (805) 239-2204 to reserve your tickets today!

Friday - \$89.00+ per person OR Saturday - \$99.00+ per person

Advance Ticket Purchase Required

Call the office during business hours:

Mon - Fri 9 am - 5 pm; Sat & Sun 10 am - 4 pm

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- Delight in an amazing array of our local wine country cuisine while sipping on a spectacular selection of Tobin James Cellars' wines.
- Relish numerous enticing delicacies presented by over 20 of the central coast's favorite eateries, caterers, and chefs.
  - Toby, Lance, and Claire are already stirring their pots for this once a year Winemaker Cookoff.
  - Dance the night away with 4 incredible live bands located throughout the winery.
- Limited release wines, including our fabulous Reserves, will be available to taste and purchase.

**Book your hotel rooms and shuttle services early!**

For more details about lodging, shuttles, and much more party information, please visit our website at:

[www.tobinjames.com](http://www.tobinjames.com)

**BOOK EARLY!!!**

**This Event SELLS OUT Quickly! (805) 239-2204**



# JOIN US.....

## for the 19th Annual

# JAMES GANG FESTIVAL



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**J A M E S**  
C E L L A R S

**Friday, March 18, 2016 OR Saturday, March 19, 2016**

**7:00 pm until 10:30 pm**

**Reserve Your Tickets Today!**

Tobin James Cellars, 8950 Union Road, Paso Robles, CA 93446

**(805) 239-2204 • [www.tobinjames.com](http://www.tobinjames.com)**

### ACCOMMODATIONS

*Remember to reserve your hotel rooms early.  
For your convenience, we have blocked rooms  
at the following hotels:*

<b>The Oaks Hotel,</b> Paso Robles	805-237-8700
<b>La Quinta Inn &amp; Suites,</b> Paso Robles	805-239-3004
<b>Best Western Plus Black Oak,</b> Paso Robles	805-238-4740
<b>Paso Robles Inn,</b> Paso Robles	800-676-1713
<b>La Bellasera Hotel &amp; Suites,</b> Paso Robles	805-238-2834
<b>Courtyard Marriott,</b> Paso Robles	805-239-9700
<b>Hampton Inn &amp; Suites,</b> Paso Robles	805-226-9988
<b>Holiday Inn Express &amp; Suites,</b> Paso Robles	805-238-6500
<b>Wine Country RV Resort</b>	805-238-4560

*\*no blocked spaces*

### TRANSPORTATION / SHUTTLE SERVICES

*Please note that these services are owned  
and operated independently of  
Tobin James Cellars.*

<b>Uncorked Wine Tours</b>	805-459-4500
<b>Wine Wrangler</b>	866-238-6400
<b>Grapeline</b>	888-894-6379
<b>Central Coast Trolley</b>	800-992-9633
<b>Bay Limousine</b>	805-541-0941
<b>Epic Limousine</b>	805-423-6838

