JAMES GANG GAZETTE

TOBIN JAMES CELLARS

VOLUME 39 FALL 2017

I'm standing at the entrance to the American Cemetery in Brittany, France, on a beautiful summer day this past August. We are here to visit and pay our respects to my wife's uncle, Allen, who perished in the Second World War, on August 8th, 1944. At 27 years of age, he left behind a young wife to defend our way of life. As we gaze over the 5000-plus tombstones at this cemetery of American soldiers who died to free France and the world from a world we cannot comprehend, we are awestruck by its haunting beauty. When we approach the tombstone, our guide rubs sand from Omaha Beach across his name, as is the tradition, and we lay an American flag and flowers over his grave. Taps is then played throughout the entire cemetery. I've never been more proud to be an American than at that moment, and it would bring anyone to tears to experience this.

As anyone who knows me and Claire, they know our love for travelling through France in the summertime. Yet, for all the visits we've made, we have never gone to Brittany and Normandy where, of course, D-Day took place. We have always found the French people to be so friendly and hospitable to us anywhere in France, but these regions were different. I don't really have the words to describe how much they revere and love Americans there. When anyone found out we were Americans, we experienced the most heartfelt "thank you" we have ever received. They told us that Americans saved their country and their lives and gave the ultimate sacrifice for their country. They are eager to point out that they are passing this knowledge on to their children so that it shall never be forgotten. There is not enough they can do for us throughout our visit.

We are truly humbled by this experience and only smile to each other when someone back home mentions "Oh, but I thought the French are rude to Americans?" We were able to share much wine with so many French people we met along the way. Our lousy French and their barely passable English made conversing a bit of a chore, but gave rise to many inside jokes of mispronunciation. (Wasabi is pronounced wah-sah-beee, and they won't understand it if you say it any other way.) That is what the French do best: eat and drink wine. They savor everything that comes in contact with their taste buds. Don't sit down and expect an hour lunch. It's a 2 to 3-hour routine. You will drink at least one bottle of wine per person (ahhh, those yummy Rosés). And there is no such thing as mediocre food; even the simplest bistros pride themselves on serving marvelous food. I urge everyone to visit this extraordinary land and immerse yourselves into their lifestyle, where they truly embrace the French life and all Americans.

While in the medieval town of Saint Malo, we read a story written by a reporter covering the surrender of the Germans who were occupying Saint Malo. After a particularly bloody and drawn-out battle, the Nazi leader finally surrendered. It was a very formal ceremony in which the Nazi colonel in full jack boots, monocle, and outstretched "sieg heil" (we saw the picture) presents his 80 remaining troops to surrender to several hundred American soldiers who had finally liberated the town. About halfway through the ceremony, an older German soldier bursts from his line and runs right into the American troops. Guns are quickly drawn, but the man runs up to one particular young American soldier and hugs him fiercely. The young soldier is his son that he had sent to America to go to school 15 years earlier. Of all the places a German soldier and an American soldier could be during this world war, this father surrenders to his own son. Could life be any more strange, horrible, and beautiful all at the same time?

Of course we had to drink more wine after absorbing the impossibility of how that could have happened. And why isn't there a movie made of this story? Anyway, I just felt I had to share this with everyone. And while the message really wasn't about wine, I guess maybe it was. Because we sure drank a helluvalot of it!

So what's happening at the winery? Well, we are in full celebration mode this year as we commemorate our 30th Anniversary! 1987 was our inaugural harvest, so we brought in an '80s tribute band, Absolute Journey, to have a blast from the past. We had over 1000 guests help celebrate with us at our sold out End of Summer BBQ, and what a blast we did have. We are already selling tickets for next March's James Gang Festival, so please call early. This event sells out quickly every year. It's a 2-night party, so come Friday or Saturday, or even both nights. It truly is the party of the year!

And one shameless plug for wine ordering. With the holidays coming, we are the perfect place for your gift-giving ideas. Our wines are guaranteed to fit and not to be returned. We'll even write the card! See the back for our pre-selected assortments to make your decision process even easier. Or we can customize for anyone.

So dig in to your box and enjoy some of the finest wines we've made. As usual, we've put our best wines in your club shipments. We have a great assortment of 2013, 2014, and 2015 reds. And our Radiance Chardonnay tastes superb right now, so enjoy this great box of goodies. And of course, as usual, I hope to see you soon in the tasting room!

Lance

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All this fo

James Gang Wine Club Selections

1. 2014 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 9 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 3 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.

2. 2015 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.

3. 2013 Cabernet Sauvignon, Silver Reserve — $48.00 per bottle

This is an absolutely perfect Cabernet! Just what a classic Cab should taste like. A rich and concentrated varietal, with lots of luscious fruit co-mingling with ripe tannins. This is a Cabernet you can enjoy now, but as with any great Cabernet, this wine will age beautifully for years to come (possibly 5 to 10 more). Match with any full-flavored foods, especially a thick steak off the BBQ. Only 150 cases remain and they will be gone fast.

4. 2013 Petite Sirah, Silver Reserve — $48.00 per bottle

After all these years of producing a stellar Petite Sirah, we have finally decided to produce a reserve. This is only our 3rd vintage of Silver Reserve. We bring in over 12 different vineyards of Petite Sirah. We selected our finest 4 vineyards and created a blend that is truly remarkable. This wine is so dark and dense you will need a knife and fork to drink it. It is truly a WOW wine. This is a 2013, so it has already been bottle-aged for 2 years, but even more time will benefit this monster of a wine. However, you won't cheat yourself by enjoying it now. Pair this wine with any dish that has big and bold flavors, especially a T-bone off the grill. Only 150 cases are left.

Re-order early for your holiday gifts and events!

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CELEBRATING 30 YEARS of making your favorite wines!

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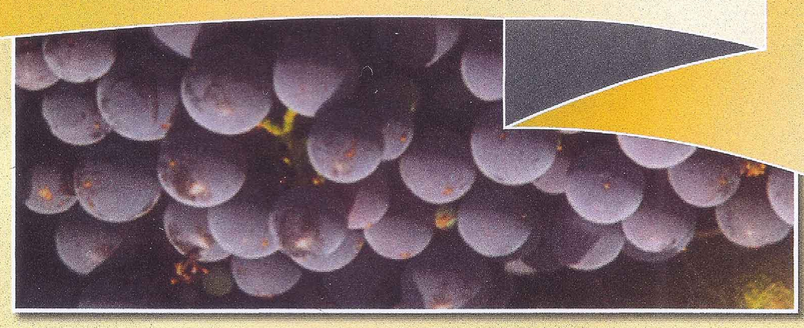

5. 2014 5 Varietals — $55.00 per bottle

Can you believe we put the 5 in your box, again?! 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 if you need to stock up.

6. 2014 Tannat/Tempranillo — $48.00 per bottle

Why a Tannat/Tempranillo blend? Well, unusual blends are quite the rage here in Paso Robles, so we set out to see what we could create right here at Tobin James that would epitomize our wine style and deliver something truly unique. We combined the Tannat, because of its rich density, gripping and mouthwatering tannins, and its beautiful color with our gorgeous Tempranillo which always has terrific up-front fruit and perfect balance. The result will speak for itself when you uncork it. It's absolutely delicious! Pair with anything off the grill, or especially with meats cooked any way. We think this wine will continue to age well in the bottle, but don't hesitate to drink it now. 100 cases remain.

7. 2016 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. Mouthwateringly perfect acidity that makes you crave your 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. 2014 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 Souzao. 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 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 $25.00

Of course there's more! I know we've sent out a blanket before, but that was 2009. This completely new and original design just knocked our socks off. We think you'll love it too! Please follow the washing instructions. Enjoy!

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21ST ANNUAL JAMES GANG FESTIVAL

Friday, March 16, 2018
&
Saturday, March 17, 2018

The Holidays Are Coming!

Why not send the perfect gift that is guaranteed never to be returned? Tobin James Wine!!!

Call our "Gift Line" at (805) 239-2204

Business Owners: Tobin James can send wine to your favorite clients! A truly unique gift they'll remember you by!

Call the Winery
for a complete list of wines available!

(805) 239-2204

Here's a few of our current wines...

Remember – 20% discount on a case or more (mixed welcome!)

Free shipping in California to James Gang members' shipping address.

2014	Sauvignon Blanc	Sundance	$14.00
2014	Chardonnay	James Gang Reserve	$25.00
2016	Rosé	Paradise	$19.00
2013	Cabernet Sauvignon	Notorious	$18.00
2013	Merlot	Silver Reserve	$48.00
2013	Syrah	James Gang Reserve	$55.00
2013	Zinfandel	Silver Reserve	$48.00
2013	Zinfandel	Fat Boy	$55.00
2013	Meritage	Private Stash	$48.00
2013	Pinot Noir	Pinot Envy	$42.00
2013	Grenache	James Gang Reserve	$42.00
2012	Late Harvest Zinfandel	Liquid Love	$18.00
2012	Dessert Wine	Charisma	$20.00
2015	Moscato	Dream Catcher	$12.00
NV	Sparkling	Dream Weaver	$12.00

Holiday Package Specials

Choose one or all of our pre-packaged specials

Holiday Homecoming 2017

"James Gang Reserve" Petit Verdot
"James Gang Reserve" Cabernet Franc
"James Gang Reserve" Zinfandel
"Made in the Shade" Merlot
"Rock-N-Roll" Syrah
"Cacheflo" Blend
$125

Wine Made Simple

"Blue Moon Reserve" Zinfandel
"James Gang Reserve" Tempranillo
"James Gang Reserve" Malbec
"James Gang Reserve" Cabernet Sauvignon
"Rock-N-Roll" Syrah
"Primo" Sangiovese
$165

It's going to be a BLUE MOON Christmas

"Blue Moon Reserve" Zinfandel
"Blue Moon Reserve" Cabernet Sauvignon
"Blue Moon Reserve" Syrah
$195

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