



JAMES GANG GAZETTE



TOBIN
JAMES
CELLARS

VOLUME 37

FALL 2016

I'm not sure I've ever had that "Aha" moment. You know, that moment in your past when you did not really drink wine, at least anything over two dollars. Wine drinkers were just a curiosity, snobs even. If you drank wine, it was cheap plonk, maybe something from a jug, or an alcopop that was designed to get you buzzed quickly.

Then you had that moment. Someone you know had something special for you to try. From the moment it passed your lips, you knew something special was happening. The proverbial light bulb (on the tongue) went off. You might have even said, "Aha!" That, as is well known in the wine world, is the "Aha" moment. Almost every wine drinker has had that moment. That moment of sudden enlightenment that this beverage is so much more than a way to get buzzed. And almost every wine drinker remembers when, what wine, and who shared it with them.

As I mentioned, I'm not sure I can pinpoint my moment. I do recall, however, in college, having the hubris to invite one of our (Claire and I, and yes, we married in college) professors to dinner at our tiny college apartment. Dr. Bell taught food and beverage classes as well as wine appreciation courses, provided you were 21 — a very popular class, because every Friday was wine tasting day. Now at this time, I had been collecting wine, but did not drink much of it. It was more of me having the collector mentality and thinking it was really cool to acquire some of these beautiful bottles. Remember how beautiful that Blue Nun label was? But I also had a few treasures that I had saved for and purchased, along with some that had been gifted or passed on to me.

My wife and I planned the dinner for weeks. We wanted everything to be perfect. Not because we were hoping for a better grade, ha-ha, but I think we saw this as a rite of passage into real adulthood. College kids hosting a dinner party for their professor.

Who does that? So we planned the menu, well, mostly Claire did, and I chose the wines. Our memories differ on exactly what we served, as a typical couple would, but I remember it to be Claire's soon-to-be-famous Chicken Piccata, green beans, salad, and dessert.

We were both quite nervous when our guests arrived. Claire overcooked the green beans. I poured the first wine right up to the edge of the glass so no one could lift the glass without spilling it all over their hand and arms. It was like an episode of "I Love Lucy." If we weren't so nervous, we would have laughed at these faux pas, but we soldiered on. Claire saved the night with a spectacular dessert, which to this day, could be served at any top rated restaurant. And I opened a wine for which I had paid a fortune (for a college student). A Dr. Thanisch Trockenbeerenauslese. A late harvest Riesling that will allow you to hear angels sing. And that wine, and probably that dessert too, is what we remember best, over 35 years ago. Hmmm, maybe that was my "Aha" moment after all.

All these years later, we have never had any contact with Dr. Bell. I'm not even sure he knows that two of his students own a winery, and that he helped instill a lifelong passion for wine in us. But he must know that his teaching inspires students every year, and I hope I get to pour wine for him in our tasting room one day. And oh yes, Claire and I both got "A"s in the class. We studied our butts off, but I still like to believe it was that Trockenbeerenauslese. Dr. Bell, if you're reading this, you have an invitation!

So what else is happening? Well, we just returned from one of the most exciting adventures of our lives. We chartered two Viking River Cruises for a total takeover of the ship. Four hundred James Gang members travelled with us to France and cruised the Rhône River. We stopped at some of the most beautiful places on the planet, even

several Unesco World Heritage sites. Along the way, we dined on fantastic cuisine and, of course, amazing wines, both French and Tobin James! Yes, we brought wine to France. The hotel manager was so surprised that we brought wine to France, that he jokingly asked us if we had brought our own cheese and baguettes as well. No, we'll leave the cheese and bread to the French, but we never travel without our beloved Tobin James wines!

We had such an amazing time and because of the urging of our cruisers, we immediately contacted Viking and organized a new Viking River Cruise for July of 2018. We will be travelling down the Rhine River through the Netherlands, Germany, France, and Switzerland. This will be every bit or more the adventure as this year's, and will certainly sell out within weeks just as this year's did. Please call the winery for more info if you are interested, but please do it quickly — we did not have one open cabin in the back-to-back cruises down the Rhône.

What's going on closer to home you ask? Well, the famous James Gang Festival, March 17th and 18th, 2017. It's our 20th anniversary of the event so we'll be doing some special stuff. Both nights sell out early, so please get your tickets as soon as possible. It really is the party of the year!

And remember, we are the perfect place for all your gift-giving ideas for the holidays. Our wines are guaranteed to fit and not to be returned. We'll even write the card!

So dig in to your box and enjoy our best wines. Hopefully, while enjoying them, you'll remember your "Aha" moment. Somewhere, out there, I'm hoping there is someone whose "Aha" moment was a bottle of Tobin James wine! As always, I hope to see you in the tasting room soon!

Lance



All this fo



James Gang Wine Club Selections

1. 2013 Zinfandel, Silver Reserve

\$48.00 per bottle

Many of our club members have tried our Silver Reserve Zinfandel in the tasting room. This blend of old vine Zins is always designed to be everything you could ask for in a Zinfandel. Fruit-forward, spicy, hints of herbs, peppery, and most of all, extremely complex. This is also one of the best food pairing Zinfandels you'll ever try! 2013 was such a perfect year for Zins and we were able to blend enough for the wine club. Lucky you! Try this with anything grilled, especially ribs or steaks, and maybe all by itself! This wine is ready to drink now, or it will hold for maybe another 5 years. Re-orders available.

2. 2014 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.

3. 2013 **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.

4. 2013 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 it 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!

5. 2013 Pinot Noir

\$42.00 per bottle

You've been waiting a long time for this wine! We made our last vintage of Pinot Noir in 2005. We sourced these grapes from the same vineyard located in Arroyo Grande Valley. It's one of the best vineyards in all of California, and it's just one mile from the ocean on hillsides where the grapes enjoy a cool climate and very slow ripening. This very smooth and luscious wine has soft tannins and boasts of ripe cherries and berries with a hint of earthiness, so it pairs well with just about everything. Try it with sautéed wild mushrooms on a grilled steak, salmon, pork loin, or roasted duck. One sip of this wine and you will be calling for re-orders.

for \$165⁰⁰!!



6. 2013 Syrah, James Gang Reserve

\$55.00 per bottle

As I mentioned earlier, 2013 produced an absolutely incredible wine. Our 20 vineyards of Syrah were no exception. Magnificent! We usually bottle only enough James Gang Syrah for the tasting room, but in 2013 we had plenty of spectacular Syrah to bottle enough James Gang Syrah for the wine club. This wine is very rich and complex, with jammy dark fruit flavors along with classic Syrah pepperiness and bacon flavors. This wine tastes amazing now, but it should continue to improve for a few more years. It is so delicious that you won't be cheating yourself if you open it tonight! Pair with classic Syrah pairings, such as rack of lamb, pepper-rubbed with herbs. We have about 90 cases left and they won't last long!

7. 2015 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 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. Any time is Radiance time — Relax with a glass!

8. 2013 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 \$28.95

Logo Ceramic Bowls — This set of four ceramic bowls are perfect for your soups, chilis, cereals, and lots more. They're microwave and dishwasher safe. We have more sets available!

Chef Marc's Pairing Recipe

Best served with Tobin James Zinfandels

Wild Mushroom Soup Perfect for your Logo Ceramic Bowls!

6 Tbsp (¾ stick) butter
2 C onions, finely chopped

6 oz cremini (baby bella) mushrooms, chopped

6 oz fresh shiitake mushrooms, stemmed, caps chopped

6 oz fresh oyster mushrooms, chopped

1 Tbsp fresh thyme, chopped

3 Tbsp Tobin James red wine

2 Tbsp all-purpose flour

4 C beef broth

Preparation: Melt butter in a large pot over medium-high heat. Add onions; sauté until golden, about 5 minutes. Add all mushrooms and thyme; sauté until mushrooms begin to brown, about 8 minutes. Add red wine; stir 30 seconds, then mix in flour. Slowly stir in broth; bring soup to a boil. Reduce heat; simmer uncovered 10 minutes. Season with salt and pepper. Ladle into bowls.

20TH ANNUAL JAMES GANG FESTIVAL

Friday, March 17, 2017
&
Saturday, March 18, 2017



Call the Winery
for a complete
list of wines
available!

(805) 239-2204

Holiday Package Specials

Choose one of our 6-pack specials

Holiday Homecoming 2016

"Made in the Shade" Merlot • "Rock-N-Roll" Syrah
"Ballistic" Zinfandel • "James Gang Reserve" Zinfandel
"Cacheflo" Blend • "Black Magic" Petite Sirah
\$99

Ring in the New Year

"James Gang Reserve" Cabernet Franc
"Rock-N-Roll" Syrah • "James Gang Reserve" Primitivo
"James Gang Reserve" Cab/Syrah
"James Gang Reserve" Petit Verdot
"Dream Weaver" Sparkling
\$152

The Gift

"James Gang Reserve" Cab Franc • "Ballistic" Zinfandel
"Silver Reserve" Zinfandel • "French Camp" Zinfandel
"Silver Reserve" Lagrein • "Palindrome" Tannat
\$199

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!



CRUISE WITH US!

July 22 – 29, 2018
on the Rhine River!

The Netherlands, Germany,
France, and Switzerland!



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Created by MenuClub.com

It's our **20th** Annual

JAMES GANG FESTIVAL



TOBIN
JAMES
CELLARS

Friday, March 17, 2017 OR Saturday, March 18, 2017

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

ACCOMMODATIONS

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

The Oaks Hotel, Paso Robles	888-298-4141
La Quinta Inn & Suites, Paso Robles	805-239-3004
Best Western Plus Black Oak, Paso Robles	805-238-4740
Paso Robles Inn, Paso Robles	800-676-1713
La Bellasera Hotel & Suites, Paso Robles	805-238-2834
Courtyard Marriott, Paso Robles	805-239-9700
Hampton Inn & Suites, Paso Robles	805-226-9988
Holiday Inn Express & Suites, Paso Robles	805-238-6500
Allegretto Vineyard Resort, Paso Robles (Use Rate Code: GANG)	800-764-4614
SpringHill Suites Marriott, Paso Robles/Atascadero	805-462-3500
Adelaide Inn, Paso Robles	800-549-7276
Wine Country RV Resort	805-238-4560

**no blocked spaces*

TRANSPORTATION / SHUTTLE SERVICES

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

Uncorked Wine Tours	805-459-4500
Wine Wrangler	866-238-6400
Grapeline	888-894-6379
Bay Limousine	805-541-0941
Epic Limousine	805-423-6838



It's our **20th** Annual

JAMES GANG FESTIVAL

at Tobin James Cellars



Friday, March 17, 2017 OR Saturday, March 18, 2017

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

(805) 239-2204

- 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 annual Tobin James Cellars Cook-Off.
- 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

BOOK EARLY!!!

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

