We all have special places in our lives. Be it a vacation spot, a restaurant, or somewhere on a mountain by a lake. It can be anywhere for any of us, and I'm sure we all have a few that immediately come to mind. As I reflect on our history, it is the 35th anniversary of our label this year, so many memories of our patrons' milestone moments flow through my mind. All that took place at our humble little winery.

When the tasting room opened 28 years ago, we wanted to create a place where wine lovers could sip and savor our hard work in an environment that had no pretensions. No whispering allowed, this is not a library, lol. Wine is delicious, fun and sometimes memorable. We hoped this would carry through into our saloon style tasting room we built. But never did it occur to us that we were building something bigger.

Over the years, we have witnessed inventive marriage proposals (one hopeful fiancé slipped the ring into her Sparkling Wine glass, and she came within an inch of drinking it). We even had a wonderful proposal at our most recent summer party a few weeks ago, where the music suddenly stopped, he dropped to his knee in front of 500 guests and popped the question. Good thing she said "Yes!". And the applause from the crowd is something they will remember all of their married lives

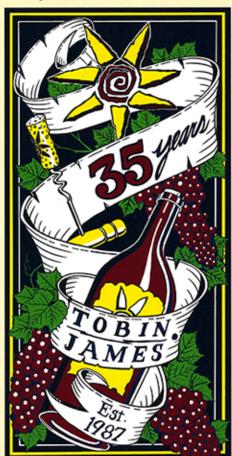
Yes, we've had children conceived in our guest house, birthday celebrations, wedding anniversaries, and even a baby alpaca born in our parking lot that was appropriately named Tobin. Some have been planned and we all eagerly awaited with anticipation, and others have been purely serendipitous. But I think one of the most important moments here at the winery just happened a few days ago.

Long time and dear wine club members, (and faithful James Gang Gazette readers) Jim and Carrol would visit the winery often, stay for dinner with us and over the years became more than customers and transcended to friends. So, a few days ago, Carrol came by to visit our tasting room. We realized we had lost touch. We had learned of Jim's passing 7 years ago, so it was no surprise that her visits had halted. Until last week.

My wife, Claire, was walking through the tasting room and remembered her. "Oh my!" Claire was so excited to see her and ran to her for a hug. The two began chatting and catching up when the

delicate subject of how life has been without her beloved husband by her side. She told Claire that after his passing, she couldn't bear to visit our winery without him. Together, they had so loved our winery, tasting room, and the connections and friendships they had forged with all of us here at the tasting room, that she couldn't bear the thought of returning without him. This was their happy place together. She was frightened that the pain of being in the tasting room without him would devastate her. But after 7 years, she faced her fears and came to visit.

The moment Carrol walked through our doors, she was flooded with memories of him. But rather than being sad, she burst into tears of joy as she saw Jim all around her, smiling, laughing and drinking wine. This was not a place to be sad, but a place to remember the heartening moments we all shared together, and the 1000 watt smile he always had when he was here. Our wonderful tasting room.



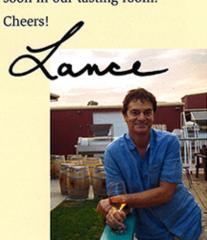
28 years behind the bar in our tasting room has gone by in a blink of an eye. But then I think of the so many wonderful events and memories, too, too many to write about in this newsletter. I realize it hasn't gone by that fast at all. When I add up all the joy our tasting room has brought to so many, I'm prouder of that than even the wines we make. And you all know how highly I think of our wines, lo!!

I want to mention the gift we put in this box. Our gift to you, this cookbook, is so much more than that. We wanted to create a legacy book that celebrates our 35 years and hope it will adorn your coffee table for years to come. You may need to buy another book to use and abuse in the kitchen. And the other to sit in your living area. But this book was only a dream of ours for years. It only came to fruition thanks to a series of fortunate (or unfortunate) circumstances. You can read all about it in my introduction in the book. This book has been a creation from our family to yours. I hope you cherish it as much as we do.

Speaking of memories, we've got a few events coming up that are sure to create some special ones for you. Our two-night James Gang Festival in March is coming up fast: March 17 and 18. This past event sold out months ahead of time, with a waiting list of hundreds, so please get your tickets as soon as you can. We anticipate another early sell out. And we are continuously making it better and better with surprises every year. Hope to see you here!

We also just announced our next cruise in February of 2024. The entire ship will be funloving, wine-loving James Gang members. Aruba to Panama City, which includes a Panama Canal passage. It's a trip and experience of a lifetime. Please check out details on our website. If you've never cruised with the James Gang, you have no idea how amazing it can be. Like being in the tasting room for a week!

Anyways, enough chit chat... what's in the box besides that wonderful book. Wine, of course. We put our best wines in this, our 35th Anniversary Celebration wine club shipment, including the rarest of our wines, "the blend". So, dig in, enjoy these treasures, and as always, I hope to see you soon in our tasting room.









#### **FALL 2022 - JAMES GANG WINE CLUB SELECTIONS**

#### 1. 2019 Zinfandel, Dusi Vineyard

#### \$38 per bottle

90-year-old + vines! Dry farmed and head trained. Arguably - the most famous Zinfandel vineyard in the world. 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. 2019 Zinfandel, The French Camp Vineyard

#### \$38 per bottle

The French Camp Vineyard is quite the amazing vineyard. We make no commitments to bottling a vineyard separately each year. It must be great and have a similar flavor profile that speaks of that vineyard. French Camp vineyard does this year after year. We bring in several blocks of fruit from French Camp, so we have the luxury of blending the best of the best from that vineyard. This wine always has a huge core of jammy raspberry with nuances of spice and cracked pepper. Heavily seasoned baby back ribs slow roasted on the grill comes to mind, but this is a very versatile food wine. Perfect now and will hold for 3-5 more years. About 200 cases remain, so call for re-orders soon.

#### 3. 2019 the blend

#### \$155 per bottle

A new benchmark for excellence has arrived! Our latest creation is a blend of our best wines in the cellar. Paso Robles has become acclaimed for its eclectic blends and this is no exception. We will continue to create this wine each year, but only if we can blend a masterpiece such as this gem. This year's blend consists of Tannat, Petite Sirah, Cabernet Sauvignon, and Zinfandel. Unconventional? Yes, but an absolute gem! This wine will age gracefully for many years, but it is perfect now. Pair with any rich and full-flavored dishes, and of course, anything off the grill. We have 150 cases for reorders and your wine club discounts apply.

#### 4. 2017 Pinot Noir

#### \$42 per bottle

Pinot Noir has been all the rage for some time now, but we wait to produce one until we find the perfect grapes. These grapes were sourced from a spectacular vineyard located in Arroyo Grande Valley. It is one of the best vineyards in all of California, just 1 mile from the ocean on a steep hillside 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.

#### 5. 2017 Merlot, Silver Reserve

#### \$52 per bottle

Merlot got a bad rap many years ago because of the movie "Sideways." What a shame! It is true back in the 90's, a number of large wineries jumped on the fast-growing popularity of Merlot and produced some pretty mediocre wines. But some of the best and most expensive wines in the world are made from Merlot. We had been making a single Merlot for years, but when we looked at the 2017's, we discovered that we had a few vineyards that produced a wine even more extraordinary than our wonderful "Made in the Shade" Merlot. We bottled this incredible expression of 2017 Merlot so that everyone can experience what a great Merlot should taste like! Ready to drink now, but will hold and maybe improve a bit over the next 1 to 3 years. Pair with rich and full-flavored dishes. Enjoy!





















#### 6. 2017 Petit Verdot, Silver Reserve

#### \$52 per bottle

Only our fifth Petit Verdot to go into our wine club shipments! We have been making a Petit Verdot for many years, but only in small quantities, as the vineyards we source from are small. But thanks to the amazing wines that come from these vineyards, the vineyards have expanded to allow us to increase our case production while maintaining the same delicious quality. Petit Verdot is known as a Bordeaux varietal, where it is generally blended with Cabernet Sauvignon or Merlot to make a more complex wine. Our Petit Verdot is so wonderful and complex by itself; we've once again decided to bottle it on its own. We know of very few wineries that bottle 100% Petit Verdot. This is a big, concentrated and juicy wine with velvety tannins. It will pair well with all kinds of meats, particularly braised, or off the grill. This wine will continue to improve for a few more years. Only a few cases remain. Enjoy!

#### 7. 2020 Chardonnay, Radiance

#### \$20 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 a Radiance time. Relax with a glass!

#### 8. 2019 Port, James Gang Reserve

#### \$28 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!

## All this for \$205°°!

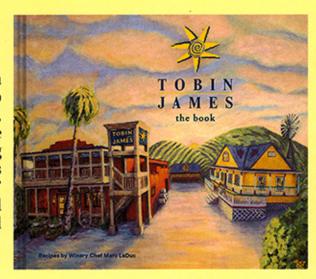
Shipping included in California. Plus tax and shipping outside California.

## **Our Gift To You!**

#### Of course there's more!

Our Tobin James legacy cookbook is sure to be a favorite and adorn your coffee table for years to It took many years of dreaming, creating, and publishing. Each recipe is paired with Lance and Claire's favorite Tobin James wine picks along with a pairing index. We know when you peruse this book, it'll make you think of coming back "home" to Tobin James Cellars. All the recipes were tested by our winery team and family and friends. A real labor of love in every sense of the word.

**Retail Value is \$55** 









# Holiday & Giving & Receiving

2 bottles of each vine

"James Ga Reserv" Labernet Sauvignon

"Ja es ng 'esc e" Zinfandel

"Ja es Gai 'Reserve" Chardonnay

\$115 - L Sides implimentary shipping to continental US

# JAMES GANG FESTIVAL

Friday, March 17, 2023 Saturday, March 18 2023 Call for Tickets TODAY!



Call the Winery for a complete list of wines available!

(805) 239-2204

### Put a Bow On it



2 bottles of each wine

"Ballistic" Zinfandel

"Silver Reserve" GSM

"Big Shot" Rhone Blend

"Palindrome" Tannat

"Primo" Sangiovese

"James Gang Reserve" Cabernet Sauvignon

\$360 - one time only \$25 flat rate shipping to continental US

# Here are a few of our **current wines:**

2018 Sauvignon Blanc - Sundance - \$20

2017 Chardonnay - James Gang Reserve - \$28

2019 Cabernet Sauvignon - Notorious - \$22

2016 Merlot - Made in the Shade - \$22

2018 Syrah - Rock - N - Roll - \$22

2018 Petite Sirah - Midnight Magic - \$28

2017 Zinfandel - James Gang Reserve - \$34

2018 Zinfandel - Fat Boy - \$55

2018 FIVE - Bordeaux Blend - \$55

2017 Lagrein - Silver Reserve - \$52

2019 Late Harvest Zinfandel - \$20

2014 Dessert Wine - Charisma - \$20

2021 Moscato - Dream Catcher - \$14

NV Sparkling - Dream Weaver - \$14

#### Blue Moon Christmas



1 bottle of each wine

"Blue Moon Reserve" Zinfandel

"Blue Moon Reserve" Cabernet Sauvignon

"Blue Moon Reserve" Syrah

\$215 - taxes and shipping applies

Call Our Holiday Gift Line:

805-239-2204

Our elves will take care of your corporate gifts!

#### Join the conversation





@tobinjamescellars

Gift Cards Available Too!

