



TOBIN
JAMES
CELLARS

JAMES GANG GAZETTE

VOLUME 46

SPRING 2021

How do you write a newsletter during a pandemic? Part 2. And is it a coincidence that 2021 is pronounced 2020 won? In my last newsletter, I wrote about how our winery and staff are coping with the challenges of our times. But I'd like to focus on family in this newsletter. At the moment, we have great hope for an end to the pandemic, as we await our turn for the vaccine. We have begun to make travel plans again for later in the year as we hope life will return to somewhat normal. We are hoping for a trip to Brittany and Normandy in France, if all goes well, to visit an uncle.

I think all of us have a favorite aunt or uncle. Something from our childhood memories where that special uncle or aunt connected to you and made you feel special in a way your parents, as parents, could not. I was blessed to have two favorite uncles. Both taught me very different life lessons that I carry with me today. My Uncle Kivie was a scholar, the smartest man I've ever known. He was the Vice-Chancellor of the Bio-Chemistry Department at UC Santa Cruz. But growing up and spending sleep-overs at their home, I only knew him as a man with great laughter and love. The only clue that he was incredibly brilliant was a giant human DNA model in his home office. I thought it was a toy, lol. Hey, I was 8 years old.

As I grew older, I came to realize his incredible grace and wisdom was being passed on to me by example. I never knew how smart he was, only that he was loving and funny and enjoyed spending time with me. He

taught me that being smart means not having to tell someone that.

My other favorite uncle was Uncle Bernie. Yep, Uncle Bernie was the consummate comedian. Always with jokes or playing one on you, he loved nothing more than someone playing a joke on him as well. His smile was infectious, and everyone wanted to be around him. He also started a retail furniture store that prospered incredibly. He was the most successful person I knew growing up. He never flaunted his success or wealth; the only clue was that he was incredibly generous to his staff and his family. It was his generous personality that drew me to him, and I'd like to think that I was his favorite nephew as he seemed to really enjoy his time with me as a child. Something so valuable for a kid when adults, other than your parents, enjoy spending time with you.

My two favorite uncles taught me the value of knowledge, entrepreneurship, humility, and integrity, both without knowing they did so. I miss both my uncles greatly as they have recently passed.

So who is this uncle we are going to visit in France? It's my wife Claire's Uncle Allen, whom we never had the chance to meet. If you remember in a past newsletter, I wrote about Uncle Allen, who perished in an artillery attack during WWII in France. He is buried at the Brittany American Cemetery in Saint-James, France. He never had a chance to be my wife's favorite uncle. He gave his life for the life we have today. We would love to again visit his gravesite. There is a small town close

to where he lost his life that has built a beautiful memorial for him that we also hope to visit. His sacrifice will never be forgotten. Maybe he is both of our Favorite Uncle.

What does this all have to do with wine? Well, both of my uncles loved Tobin James wine and were so proud of me and our winery. I will always remember them drinking the wine I made. I hope they knew what an influence they were in my life.

Thanks for indulging me in reading about my family. I think if we have learned anything from this pandemic, it's how much we love, cherish, and value our family. So let's raise a glass of Tobin James wine and say "Cheers" to a great 2021.

I usually mention all our upcoming events here, but all is still pending. Please keep in touch through our website, or Facebook and Instagram. We would love for you to follow us on those sites; that's the best way to get our latest updates.

And I would be incredibly remiss if I didn't thank all of you for keeping our winery thriving, all due to the amazing support of our club members. Your phone and website orders, and your continued membership mean the world to our winery and staff. Thank you! We will continue to make those delicious wines you and I love to drink!

As usual, I truly hope I get to see you soon in our tasting room.

Lance



All this fo



James Gang Wine Club Selections

1. 2018 Zinfandel, FAT BOY

\$55.00 per bottle

Fat Boy! What can I say that I haven't already written about over and over again? 2018 was another great year for Zinfandel with perfect spring weather resulting in concentrated small berries. I can go on, but blah, blah, blah. You know Tobin James better than that. While all that winespeak is true, we'd rather talk about the fun that's in the bottle, the joy that this wine will help create, the...oh come on, you don't need me to tell you. You already know! So uncork it and create a memory. As always, this huge Zinfandel will pair with any big food flavors, particularly grilled steaks or BBQ. Almost 3 years old, it's perfect now, but will hold for another 5-6 years. This is the latest vintage of our Fat Boy that the 30 million Vivino app users rated the 2013 #1 Zinfandel in the world! And you got one!

2. 2017 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! 2017 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.

3. 2017 **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. 2016 Merlot, Silver Reserve

\$48.00 per bottle

Merlot got a bad rap many years ago because of the movie *Sideways*. What a shame! It is true back in the '90s, 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, and when we looked at the 2010s and 2011s, 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 2016 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 5-8 years. Pair with rich and full-flavored dishes. Enjoy!

\$179⁰⁰!!**5. 2017 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. 2016 Pinot Noir**\$42.00 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.

7. 2019 Chardonnay, James Gang Reserve**\$28.00 per bottle**

Wow! Wait until you taste this gorgeous Chardonnay. This is what classic Chardonnay should taste like: a burst of lemon and lime with a soft, creamy mouthfeel, finishing with a burst of vanilla. This wine tastes best chilled, but not too cold. A half-hour outside the refrigerator will allow more of this wine's subtle flavors to surface. This wine was 100% barrel-fermented in 100% new French oak barrels, aged on the lees (sur lie), and put through 60% malolactic fermentation. The grapes were sourced from a very special vineyard in Monterey County where it is quite a bit cooler than Paso Robles. The soil, Lockwood Shaley Loam, is very special and is found in very few places in the world. This wine is ready to enjoy now. We have plenty left for re-orders, so stock up your cellar with this outstanding Chardonnay at a great price.

8. 2018 Late Harvest Zinfandel, Liquid Love**\$18.00 per bottle**

That's right — Liquid Love! We take no responsibility for what happens after this bottle is uncorked! This is the ultimate dessert wine: rich, thick, jammy, and packed with cherry, berry, and chocolate flavors. Enjoy this wine with a rich chocolate dessert, fresh berries, or all by itself on your "Love Rug."

Our Gift to You! Of course there's more!**Retail Value \$32.95**

Just in time for your Spring and Summer patio dining! Pool time wine cocktails anyone? YES!!!! These embossed, crystal-like, acrylic, logo tumblers are sure to sparkle up your table. BPA free. We suggest hand-washing them to preserve their sparkle, but they are top rack dishwasher safe. We have more sets of these custom tumblers made by the famous and popular brand, TWINE, if you'd like to add to your set or give someone a great gift.

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.

2016	Sauvignon Blanc	Sundance	\$18.00
2018	Chardonnay	Radiance	\$18.00
2017	Mediterranean Blend	Chateau Le Cocheffo	\$12.00
2017	Sangiovese	Primo	\$18.00
2014	Merlot	Made in the Shade	\$22.00
2015	Zinfandel	Ballistic	\$18.00
2016	Zinfandel	James Gang Reserve	\$28.00
2017	Zinfandel	Dusi Vineyard	\$38.00
2018	Cabernet Sauvignon	Notorious	\$18.00
2017	Syrah	Rock – N – Roll	\$18.00
2016	Syrah	James Gang Reserve	\$55.00
2017	Petite Sirah	Midnight Magic	\$25.00
2016	Petite Sirah	Silver Reserve	\$48.00
2016	Malbec	James Gang Reserve	\$38.00
2015	Logrein	Silver Reserve	\$48.00
2017	Barbera	Bella Bella	\$38.00
2016	Primitivo	James Gang Reserve	\$38.00
2015	Petit Verdor	James Gang Reserve	\$38.00
2015	Portuguese Blend	Schist	\$42.00
2016	Tannat/Tempranillo	TnT	\$48.00
2016	GSM	Silver Reserve	\$58.00
2014	Dessert Wine	Charisma	\$20.00
2014	Port	James Gang Reserve	\$25.00
2018	Riesling	James Gang Reserve	\$12.00
2018	Moscato	Dream Catcher	\$12.00
NV	Sparkling	Dream Weaver	\$12.00



Summer Events!

We're still hoping to hold our Summer Events. Check back and follow us on our website, Facebook, Twitter, and Instagram!

www.tobinjames.com



**New Items on Instagram
Follow us!**



@tobinjamescellars

CRUISE WITH US!
Call Monica (805) 239-2204
tobinjames.com/travel