

# JAMES GANG GAZETTE



TOBIN  
JAMES  
CELLARS

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## It's James Gang Shipment Time

First and foremost, huge congratulations to my business partner and best friend, Tobin James, aka Toby. Our very own Toby was honored as the 2010 Wine Industry Person of the Year for our wine region! Out of some 280 wineries and thousands of worthy people to award, it was Toby, who for three decades has tirelessly promoted Paso Robles wines and the wine region, who was unanimously chosen. We are so proud of him and our winery. Fifteen years ago, when my wife Claire and I decided to live our lives in the wine business, we took a huge life-changing leap of faith, and a year or so after we met Toby, we purchased half the winery from him.

The winery was very, very small back then, but with a stellar reputation for making great wines. Toby needed help and Claire and I came along at a fortuitous time for all of us. We could not ask for a business partner with more integrity, honor, generosity and true love in his heart than Toby. A more deserving "Wine Industry Person of the Year" is not out there. The only question we have is, "What took them so long?" Haha!

So with that said, I raise my glass (don't I always have a glass of wine in my hand?) and toast Paso Robles's 2010 Wine Industry Person of the Year, Tobin James! Cheers!

Speaking of toasting, I got to thinking about why it is called "toasting"? After some time on my computer, I found a general consensus of its origins, but really no definitive proof,

since the tradition of clinking glasses goes back to ancient Roman times. Some historians believe that the tradition started when poisonings were popular and by sloshing a bit of your drink into the other showed that the drink was safe. Or that the host would first raise his glass and invite his friends to sip in good health, or "cheer".

I like the one theory that in ancient Rome, burnt toast was often added to wine to act as a filter for the highly acidic wine that was made in those days. Also, if a host wanted to poison a guest, the toast would mask the taste or smell of it. What was it back then with poisoning? I would have never left the house to drink!

One of my favorites is "Here's mud in your eye"! What could that mean? Well, it turns out that that toast originated from the American pioneers who set out for new lands that they could farm. "Mud in your eye" meant "here's hoping you have high quality, damp soil that could be churned up while plowing and splatter you in the eye." Not sure if I've ever used that one, or ever will, haha.

Some say that the clinking of glasses probably originated with the Christians, who believed that producing that bell like sound, duplicated the sound of church bells, and thus banished the devil. My favorite take on the noise a glass of wine makes when clinked is this: Wine appeals to all five senses. Smell, the aroma of wine. Taste, well that's obvious. Touch, the wonderful mouth feel that wine has in our mouths. Sight, the gorgeous color and clarity of a brilliant white wine or a deep ruby red (hey, I'm getting thirsty!). And finally sound. Wait, sound? Of course, the clinking of the glasses!

So with that, I'll offer one of my favorite toasts from the Irish (and don't worry about the poison!): "May neighbors respect you, trouble neglect you, the angels protect you and heaven accept you".

OK, so now on to winery business. We just got back from our James Gang Wine Club Caribbean takeover cruise and wow, was there some toasting happening on that ship! Or was it that we were all toasted for the entire cruise? No matter, it was a seven-day party at sea! We still have a few rooms left for the July Mediterranean cruise. It's going to be our last cruise for a while, so if you feel like a vacation of a lifetime, give us a call and we can tell you all about it. Or go to [tobinjames.com](http://tobinjames.com) and go to events and click on the link. It really will be the greatest vacation you could ever imagine.

Also check out our summer schedule of parties. They are always so much fun, with our best wines flowing, really delicious food, great dancing, and of course, the camaraderie cannot be described. See you here!

What about the wine? You'd thought I'd never get there! Well, what you have here is a box with some of our 2008 reds that will have you oohing, ahing and sighing. They are amazing! Read all about them, and enjoy. These are the best wines we make, so our club members get first shot at them. Most are very limited, so if you want more, please call soon.

Well, I'll leave you with my toast that I write at the end of each newsletter. I raise my glass to you and "hope to see you very soon in our tasting room!" Cheers!

*Lance*





# All this fo



## James Gang Wine Club Selections

### 1. 2008 Zinfandel, Fatboy

**\$55.00 per bottle**

Fatboy! What can I say that I haven't already written about over and over again. 2008 was a great year for Zinfandel with perfect spring weather that resulted 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 huge food flavors, particularly grilled steaks or BBQ. Already almost 3 years old, it's perfect now, but will hold for another 5-6 years. We do have a small supply left, so call for more!

### 2. 2008 Zinfandel, French Camp Vineyard

**\$38.00 per bottle**

The French Camp vineyard is quite the amazing vineyard. We make no commitments to bottling a vineyard separate 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 do bring in several blocks of fruit from French Camp, so we do 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. Glazed short ribs come to mind, but this is a versatile food wine. Perfect now, and will hold for 4-5 more years. About 80 cases remain, so call for re-orders soon.

### 3. 2008, 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 age-ability. 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; it 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.

### 4. 2008 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 our 2nd 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 2008, so it has already been bottle aged for a year, 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 20 cases are left.



or \$155<sup>00</sup>!!



### 5. 2008 Refosco, James Gang Reserve

**\$38.00 per bottle**

Refosco is the name of the grape. This obscure Italian varietal is grown in only two vineyards in all of Paso Robles. Refosco is typically a dark, rich and dense wine with a nice big tannic structure. This wine is a beautiful example of Refosco. One taste and you'll wonder why you never tried it before. Of course, the reason is that you can't find it. But now you've got one. You can age this wine for a few years because of its structure, or you can enjoy it now for its full-bodied flavor. Pair this "big" wine with "big" foods. Only a few bottles remain, so call quickly for re-orders.

### 6. 2008 Petit Verdot, Silver Reserve

**\$48.00 per bottle**

Our very first 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 were 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 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 and will hold for many years to come. Re-orders available. Enjoy!

### 7. 2009 Chardonnay, James Gang Reserve

**\$25.00 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 mouth feel, 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 as well and is found in very few places in the world. This wine is ready to enjoy now. We do have 400 or so cases remaining, so re-orders are available.

### 8. 2009 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!

**Retail Value \$25.00**

Yes, there is still more. This wonderful, custom-made terra cotta wine bottle cooler is more than just beautiful. Fill or soak with water for 10-15 minutes and then empty. Through its natural evaporative qualities, the terra cotta will keep your wine at the same temperature you put it in for hours and hours. Perfect for our upcoming summer picnic months. Enjoy!



## Wines Available for Purchase

In addition to club selections. Remember – 20% discount on a case or more (mixed welcome!)  
Free Shipping in California!

2008	Sauvignon Blanc	Sundance .....	\$14.00
2009	Chardonnay	Radiance .....	\$16.00
2009	Syrah Rosé	Paradise .....	\$16.00
2008	Chateau le Cacheflo	Mediterranean Blend .....	\$11.50
2007	Sangiovese	Primo .....	\$18.00
2007	Merlot	Made in the Shade .....	\$16.00
2008	Zinfandel	Ballistic .....	\$18.00
2007	Zinfandel	James Gang Reserve .....	\$28.00
2008	Zinfandel	Silver Reserve .....	\$48.00
2008	Zinfandel	Dusi Vineyard .....	\$38.00
2007	Petite Sirah	Bodacious .....	\$25.00
2007	Syrah	Rock-N-Roll .....	\$18.00
2006	Syrah	James Gang Reserve .....	\$55.00
2007	Syrah	Silver Reserve .....	\$48.00
2008	Cabernet Sauvignon	Notorious .....	\$18.00
2006	Cabernet Sauvignon	James Gang Reserve .....	\$28.00
2006	Cabernet Franc	James Gang Reserve .....	\$38.00
2005	Pinot Noir	Pinot Envy .....	\$32.00
2007	Malbec	James Gang Reserve .....	\$38.00
2007	Petit Verdot	James Gang Reserve .....	\$38.00
2007	Barbera	Bella Bella .....	\$32.00
2006	Tempranillo	James Gang Reserve .....	\$38.00
2008	Primitivo	James Gang Reserve .....	\$38.00
2007	Meritage	Estate Private Stash .....	\$48.00
2008	Riesling	James Gang Reserve .....	\$12.00
2008	Muscat	Dream Catcher .....	\$12.00
2009	Dessert Wine	Charisma .....	\$20.00
NV	California Champagne	Dream Weaver .....	\$12.00

### WE'RE CRUISIN'

THIS YEAR!

The Last Private Windstar Cruise,  
The Mediterranean 2 is filling up quickly!  
Cabins are going fast...so contact  
Finefoodandwinecruise.com  
or 1-800-218-6031 for all the info.

See you on board!

### JOIN US FOR OUR SUMMER EVENTS

Mark your Calendars!

Not Your Average Backyard BBQ

Saturday, June 25, 2011

Full Moon BBQ

Saturday, August 13, 2011

End of Summer BBQ

Saturday, September 17, 2011

These  
Events  
Sell OUT  
Very Quickly!  
Book  
Now!!!

We need your email address  
for future invitations!

THE 2008 REDS ARE AMAZING!

Call and order now!

