



JAMES GANG GAZETTE



TOBIN
JAMES
CELLARS

VOLUME 41

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I never believed in love at first sight. Until my daughters were born. Thirty years ago my wife gave me the greatest present a man can receive: daughters. Twins, actually. Melanie and Elaine grew up in the winery; it's where we lived for a large part of their childhood. Our winery dog, Cisco, was their best friend. He would sleep by their beds, or sometimes on them. Many of you remember that great Aussie. He would greet you in the parking lot and would remember if you had brought him some treats on your last visit. He lived a long and happy life. His sweet spirit is still with us.

Our daughters, Melanie and Elaine, would spend countless hours climbing around the barrel room and case storage area. They would pass their afternoons playing games such as hide-and-go-seek, or carving out secret forts among the barrels or cases. They were the consummate cellar rats. During my afternoon duties of tasting and topping barrels, they would scamper around the cellar, using their imagination to create any kind of reality. At the time, as they ran by me, I never gave a thought that this would end one day. That they would grow up and move on. And how much I would miss those moments.

But time marches on. College, careers, boyfriends and well, just life, rushed through them. No parents could be prouder of their kids than we are. And now, for Melanie, marriage.

It's not every day a father gives away his daughter. But that's just what my wife and I did this July. We don't do weddings at the winery. We built Tobin James to be a winery and tasting room, we do not have an event center. Many of you have been to our parties and know our "event center" is our parking lot transformed. We do a great job turning our winery into a party for the night, but it takes an inconceivable amount of effort from our amazing staff (Thanks, Tim!). But

Melanie asked to have her wedding at the winery, the place where she grew up, the most important place in her heart. I guess we'll do one wedding.

Melanie lives in Boston as an Architect, so her mom/my wife Claire, took on the herculean job of creating a wedding venue at the winery and making sure all of the couple's wishes came true. She planned everything to perfection, as only a mom would do. She left out no detail, and by the time the day arrived, we had arranged and seen everything. There would be no surprises. But for almost six months it was all-consuming. I was exhausted by the planning and wanted it to be over. No more wedding talk at every dinner! So when we did the rehearsal the night before, walking her into the "chapel" that Claire had created in the barrel room, was not a big deal. Heck, I set up the chairs. The room only meant work to me.

It's not often a person is humbled. On the big wedding day, when we turned the corner and entered the barrel room with Melanie between Claire and I, I almost froze. What a difference the real thing is. When 100 of our closest relatives and dearest friends all stood and turned as we came into view, I was overwhelmed with emotion. It's easy to get lost in the minutia when you're spending so much time planning and worrying about it. But in that one moment I was flooded with memories of the days she would climb on those same barrels she was surrounded by, and here, right now, she is getting married among them. I realized I would never look at that barrel room the same way.

Every part of the wedding went beautifully, all thanks to Claire, who by the way, along with being my wife and winery partner/winemaker, is responsible for all those great gifts in your wine club shipment. Yay, Claire! But as caught up in the planning and worrying as we were, one of our dearest friends (also named Lance, go figure), gave

us the best advice I think I've ever received. "Everything that goes right will make for great memories. Everything that goes wrong will make for good stories." How true!

So I've learned to cherish all moments in life that may not at the time seem special, because they are. Even stuff we do every day. Because everything ends. Life constantly evolves. So bring that glass of Tobin James to your lips tonight and savor every sip. And toast to life and to the moments ahead. Remember, the good ol' days aren't behind us. We're living in them now.

Ok, so what did all this have to do with wine? Well, we poured a whole lot of it that wedding weekend. And as I'm writing this (and enjoying a glass of TJ myself), we just finished our last summer event. Possibly the best we've had so far. We had ELTON (performed by Kenny Metcalf). It was like going back 35 years and seeing Elton for the first time live. He put on a show I'm sure everyone will always remember. For those who couldn't make it, we are already planning next summer's events, so stay tuned. We'll figure out something even more fun!

But soon it will be time for our huge James Gang Festival in March. This event, like all others, will sell out a month or more in advance, so please call and order your tickets soon. It's our biggest and most fun party of the year, so please join us. Your invitation is in the box.

Don't forget we can take care of most of your holiday gift-giving with one phone call. We'll write the card and everything. Guaranteed not to be returned!

So dig on in. We've packed the box with our most spectacular wines, like we always do, along with an awesome gift. Enjoy everything and cherish each other and every moment. And of course, I hope to see you soon in the tasting room.

Lance


 All this for
 



James Gang Wine Club Selections

1. 2015 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! 2015 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. 2015 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 nine 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.

3. 2014 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. 2014 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 third 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 2014, 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, bold flavors, especially a T-bone off the grill. Only 150 cases are left.

**Re-order early
for your holiday
gifts and events!**

T O B I N
J A M E S
C E L L A R S

**CELEBRATING
30+ YEARS**
of making your favorite wines!

for \$179⁰⁰!!



5. 2014 Lagrein, Silver Reserve

\$48.00 per bottle

Lagrein is the name of the grape. This is a very obscure grape varietal that originated in the Trentino-Alto Adige region of Italy. In California, only 5 vineyards produce this little known grape. This grape has traditionally been used as a blending grape because of its dark, inky color and great structure. Our Lagrein is just too good to blend. It is a dark, rich, complex wine with nice ripe fruit and a wonderfully long finish. This is a great food wine that will pair with almost anything, although the bigger-flavored dishes will work best. The gorgeous structure of this wine will allow it to age beautifully for many years as well, but it tastes perfect right now so enjoy. About 100 cases remain so call quickly if you desire more.

6. 2015, 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.

7. 2017 Chardonnay, Radiance

\$18.00 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. 2015 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 Tinta 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 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 \$32.95 for a set of 4

Of course there's more! A beautiful set with 4 ceramic latte mugs. Custom designed by our owner Claire, a special mold was developed just for us. Enjoy these unique mugs all year long. You can even fool everyone by sipping our wine from them! Enjoy!

22ND ANNUAL JAMES GANG FESTIVAL

Friday, March 15, 2019
&
Saturday, March 16, 2019



Call the Winery
for a complete list
of wines available!

(805) 239-2204

Holiday Package Specials

Choose one or all of our pre-packaged specials

Holiday Homecoming

"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" Grenache
"James Gang Reserve" Malbec
"Ballistic" Zinfandel
"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

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!



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.

2015	Sauvignon Blanc	Sundance	\$18.00
2015	Chardonnay	James Gang Reserve ..	\$28.00
2017	Rosé	Paradise	\$22.00
2014	Cabernet Sauvignon	Notorious	\$18.00
2013	Merlot	Made in the Shade . . .	\$18.00
2014	Syrah	James Gang Reserve ..	\$55.00
2014	Zinfandel	French Camp Vineyard	\$38.00
2014	Zinfandel	Fat Boy	\$55.00
2014	Meritage	Private Stash	\$48.00
2013	Pinot Noir	Envy.	\$42.00
2014	Rhône Blend	Big Shot.. . . .	\$58.00
2013	Late Harvest Zinfandel	Liquid Love	\$18.00
2012	Dessert Wine	Charisma	\$20.00
2016	Moscato	Dream Catcher	\$12.00
NV	Sparkling	Dream Weaver	\$12.00

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