

JAMES GANG GAZETTE



TOBIN
JAMES
CELLARS

VOLUME 33

FALL 2014

As usual I'm agonizing about what I will write about for our beloved newsletter, but some members of our team, here at Tobin James, have insisted that I mention an award we were given this summer. At the risk of shameless self-promotion, I will mention it. Toby, my wife Claire, and I were named Wine Industry Persons of the Year for the Central Coast Wine Region. It is the most prestigious award anyone in our business could hope to achieve. We are so humbled, honored, and actually dumbfounded that we are the recipients. A huge ceremony presented us the award where politicians, county supervisors, wine club members, and many other important people and friends were present.

But what really meant so much to us was that last year's recipient was one of our mentors and idols in the wine business, Dr. Keith Patterson. Dr. Keith founded the viticulture department at Cal Poly San Luis Obispo and was one of the most loved professors to so many thousands of students whose lives he enriched. Sadly, we lost Dr. Keith to cancer last year. He was given the award posthumously last summer. Tradition has been that the previous recipient hand the award to the current year's winner, but of course Dr. Keith was not there. Nothing would have made me happier than to have been handed that award from a man I admired and loved so much. That is what really made receiving this award so special, the fact that we were selected after such a great human being was the most humbling of all.

Dr. Keith would spend a lot of time with us at the winery. His wife even worked for Tobin James Cellars for several years. Toby, Claire, and I had countless long talks in the tasting room with Dr. Keith, over subjects that covered everything. But usually we

would end up talking about grape growing and winemaking. He was an encyclopedia of plant science knowledge and was always there to offer advice to us. Dr. Keith and I would play golf together and spend almost the entire time talking grapes. If all of this makes him sound one-dimensional, the opposite is true. He was one of the funniest people I have ever met, which is also one of the reasons he was such a popular educator. He always had a great story and was always, always smiling. The world was just a better place when he was around. He left a legacy to all those students and everyone else whose lives he touched. Our lives are better because of Dr. Keith and we will always remember and always smile when thinking of him.

This also got me to thinking of the whole mentor/protégé relationship. Looking back, I have had several mentors who changed the course of my life for the better. Some I have thanked, and others, like Dr. Keith, I never got the chance to express how much they all meant to my life and career. I guess that's how life works though. We don't always have a chance to express our feelings to those that have influenced us in great and positive ways. So I finally understand how to thank Dr. Keith now after his passing. I must become better at paying it forward. Everyone has something important to pass on, be it knowledge, experience, or even a small compliment. I think we all have to be more aware of how we influence those around us with just simple acts of kindness. In this world, where all we hear about is bad or violent news, let us take some time off and offer some help to someone we know. Even if it's as simple as offering a glass of wine to share, preferably Tobin James Cellars' wine! Ok, there I go again, shamelessly self-promoting!

So what's happening here at the winery? Well, we just had three great summer events, all of which sold out. The music, the food, and of course the wine were fantastic. Even better were the partygoers that came. What great people! It was such fun chatting and catching up with so many of you.

Our next event is our famous James Gang Festival on March 20th and 21st, 2015. This event sells out every year, so please call and get your tickets as soon as possible. It is absolutely the bash of the year, with amazing food, great music, and of course, Tobin James Wine! Both nights are the identical party, so come to one or both!

As I write this, we are in the middle of harvest. Grapes are flying in! This has been a pretty nice growing season so far and it looks like the wines will be fantastic again! However, we all are doing a rain dance, and hoping El Niño really does hit us this winter/spring. Let it rain!

OK, ok, I have to do one more promotion. The holidays are coming fast and that means only one thing to me...Gift Giving! In all the years that I've given our wine as gifts, I've never heard of anyone wanting to exchange it! Guaranteed to fit and not to be returned! Give us a call and we'll handle all the details. We'll even write the card!

And finally, what's in the box? You've got some real gems in this shipment. A few of these are very rare. Some of our best Zinfandels are included, along with the famous "5". We put a little bit of everything in this shipment, so dig in and enjoy these spectacular wines. As usual, our club members get the best wine we create!

Well, that's all for now, and as always, I hope to see you soon in our tasting room!

Cheers!

Lance


 All this fo


James Gang Wine Club Selections

1. 2012 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, so call for re-orders.

2. 2012 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! 2012 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. We have a very small stash left, so re-order quickly!

3. 2011 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 five 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.

4. 2011, 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 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. Please call soon for more, as last year's vintage was gone very soon after the shipment went out.

 Join us on Facebook

or \$165⁰⁰!!



5. 2011 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 60 cases after the club goes out, so please re-order quickly!

6. 2011 Syrah, Silver Reserve

\$48.00 per bottle

Ah, the Silver Reserve Syrah! Always one of our best wines we make, the 2011 is no exception. This wine exhibits all the qualities that a classic Syrah should have: graceful layers of fruit interlaced with hints of spices and herbs. A long lingering finish completes this perfect Syrah. The wine tastes amazing, but as with any great Syrah, it will continue to improve in the bottle for 4 to 6 years. But why wait? You're not cheating yourself by enjoying it now. Try it with herb-rubbed lamb. And believe it or not, we have 100 cases left. These will be gone in a flash, so call soon!

7. 2013 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. Mouthwateringly perfect acidity that makes you crave the 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 Radiance time—relax with a glass!

8. 2012 Dessert Wine, Charisma

\$20.00 per bottle

The 2012 Charisma! This is quite the unique dessert wine. This year's blend is Late Harvest Barbera and Late Harvest Zinfandel. We fermented the grapes on the skins for 36 hours and then pressed off. The juice then ferments icy cold to give it creamy strawberry, raspberry, guava, mango, nectarine, peach, and a "bazillion" other tropical flavors too numerous to mention. So just chill this wine way cold (the colder, the better) and enjoy on a sunny afternoon or as the perfect companion with lighter style desserts. Try with sorbet, ice cream, cheesecake, or even apple pie. All bottles come with our logo sun bottle stopper. It is ready to enjoy now.

Our gift to you!

Retail Value \$24.95

Yes, there is more. A beautiful solid oak, logoed cutting board. This custom piece is designed for many uses and will look great on your kitchen counter. Apply mineral oil, occasionally, for longevity. A bit of mineral oil on the logo will highlight the sun even more. Enjoy!

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.**

2011 Sauvignon Blanc	Sundance	\$14.00
2013 Chardonnay	Radiance	\$16.00
2013 Syrah Rosé	Paradise	\$16.00
2010 Chateau Le Cacheflo	Mediterranean Blend	\$11.50
2012 Sangiovese	Primo.	\$18.00
2010 Merlot	Made in the Shade	\$18.00
2011 Zinfandel	Ballistic.	\$18.00
2010 Zinfandel	James Gang Reserve	\$28.00
2012 Zinfandel	Fatboy	\$55.00
2012 Zinfandel	French Camp Vineyard	\$38.00
2010 Cabernet Sauvignon	Notorious.	\$18.00
2011 Cabernet Sauvignon	James Gang Reserve	\$28.00
2010 Syrah	Rock – N – Roll	\$18.00
2011 Petite Sirah	Black Magic.	\$25.00
2012 Lagrein	Silver Reserve	\$48.00
2012 Barbera	Bella Bella	\$38.00
2012 Primitivo	James Gang Reserve	\$38.00
2010 Riesling	James Gang Reserve	\$12.00
2013 Muscat	Dream Catcher.	\$12.00
2010 Late Harvest Zinfandel	Liquid Love	\$18.00
NV California Champagne	Dream Weaver.	\$12.00



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!



JAMES GANG FESTIVAL

Friday, March 20, 2015
& Saturday, March 21, 2015

Call (805)239-2204 for reservations.

BOOK NOW!!

2
HOLIDAY SPECIALS
TO CHOOSE
FROM!



Call us for our
HOLIDAY SPECIALS

6 bottles starting at \$119 +
8 bottles starting at \$138 +

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