

JAMES GANG GAZETTE



TOBIN
JAMES
CELLARS

VOLUME 28

SPRING 2012



It's James Gang Shipment Time

The art of winemaking. Is it really? Art? Hmmmm. Many people refer to winemaking as an art, but it got me thinking. An artist takes an idea and creates something magical. As a winemaker, we start with grapes. And, after all, if humans never picked those grapes, they would fall to the ground and naturally ferment into wine anyway. We just perfect the process.

What is a winemaker then? I think a winemaker is a combination of many, many things. We are scientists/chemists, we are farmers, we are chefs, we are hard laborers, we are in a way artists, and finally, we are probably part magician. After all, isn't that glass of FATBOY you're about to drink pure magic?

So what am I really trying to say? I'm not sure! That's because we just finished the most challenging harvest that this winemaker has experienced in my 16 harvests. We had frost and spring rain, a really cool summer, a very short ripening period and then finally, an early October shower. We actually harvested some grapes in mid-November. Yikes! Mother Nature can be quite mean at times. But we winemakers and grape growers have experience with Mother Nature. We get through it no matter what. It's not like we have a choice, right?

What does this all mean about the 2011 wines? Well, now that they've had a few months in barrels and are just starting to show their personalities, we realize that we've been worrying for nothing. The wines are delicious! Good thing we had lots of Tobin James wine to

drink during the harvest to take our minds off the weather patterns!

So what did we do to survive this challenging year and still make incredible wine? Well, winemakers have a lot of tricks in our winemaking bags. Making sure the vines are hanging a balanced crop, with regards to how many growing days are left, is a big one. It involves painfully removing seemingly healthy grapes and throwing them on the vineyard floor. Hey, it beats having a vineyard full of grapes that never get ripe and won't make a wine worth a darn. But, wow, is it painful! There are also cellar methods we use to coax out the nuances and flavors that would normally gush out of the grapes, but this year required a bit more coaxing.

Okay, so is that art? Well, maybe so, in a way. Maybe I'll start wearing a beret and speak with an accent! Yeah, right.

Anyway, what's going on at Tobin James this year? Well, you'll notice a big surprise in this box. A port! A true vintage port, except it's made from Paso Robles grapes. Even better! Read all about the port inside the newsletter. This is our first port since the 1994 vintage. Fifteen years is a long wait! This port was made from real Portuguese grape varieties, unlike the 1994, which was made from Zinfandel. We planted this vineyard in 2004, so we have been waiting a long time for this wine to come to fruition. Our club members got every bottle, so enjoy this treasure.

You'll also see a brochure for our 2013 Tahiti cruise. This is the only winery cruise we are doing for many years, so jump on this opportunity! We are taking over the amazing Paul Gauguin cruise ship in Tahiti for a week of wine in paradise. Oh, and if you want an

adult beverage other than Tobin James wine, it's included! The ship only has 160 rooms and over 130 of them have been booked by our past cruisers from our three 2010-2011 cruises. That tells you how amazing this adventure will be! Be the first to sign up for the remaining rooms. Having been on this cruise ship in 2000 and 2002 with our wine club, I can tell you that no matter what your expectations are, this cruise plus the fact that it is a completely chartered Tobin James takeover, will absolutely knock you out. It really will be the journey of a lifetime! I can't wait!

If you're looking for some fun closer to home during this year, we've got a great line-up of summer parties. These parties sell out every year, so check your insert in the newsletter and make some plans! Our guests come from all over the country, our events really are great bashes! Great food, dancing under the stars, and of course, Tobin James wines! And we pour our best!

Okay, let's talk about wine. As you tear into this box, you'll notice the port as I've previously mentioned. You'll also notice that all the reds are from the 2009 vintage. The 2009 harvest was a special year, with perfect growing conditions. All the wines will have a richness and intensity that you have come to expect in Tobin James wines. Great structure as well, so read on to see if you want to lay them down for a bit, or just drink them tonight! This box has the best wines we make, so enjoy!

Well, that's all for now. If I don't see you for our summer parties, or in Tahiti (!), then as always, I hope to see you soon in the tasting room.

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James Gang Wine Club Selections

1. 2009 Zinfandel, FATBOY

\$55.00 per bottle

FATBOY! What can I say that I haven't already written over and over again? 2009 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. 2009 Zinfandel, French Camp Vineyard

\$38.00 per bottle

The French Camp vineyard is quite amazing. 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 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. 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. 2009, **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. 2009 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.



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r \$155⁰⁰!!



5. 2009 Petit Verdot, James Gang Reserve

\$38.00 per bottle

Only our second 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!

6. 2009 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 50 cases remain and they will be gone fast.

7. 2010 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 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 Shaly 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 Port, James Gang Reserve

\$25.00 per bottle

Our first Port in 15 years! 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 almost 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 \$19.95

Yes, there is still more! A set of 4 beautifully crafted ceramic faux marble beverage coasters that are sure to grace your bar or cocktail table. No operating instructions necessary!

Wines Available for Purchase

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

2009	Sauvignon Blanc	Sundance	\$14.00
2010	Chardonnay	Radiance	\$16.00
2009	Syrah Rosé	Paradise	\$16.00
2009	Chateau Le Cacheflo	Mediterranean Blend	\$11.50
2008	Sangiovese	Primo	\$18.00
2009	Merlot	Made in the Shade	\$16.00
2009	Zinfandel	Ballistic	\$18.00
2008	Zinfandel	James Gang Reserve	\$28.00
2009	Zinfandel	Silver Reserve	\$48.00
2009	Zinfandel	Dusi Vineyard	\$38.00
2008	Petite Sirah	Bodacious	\$25.00
2008	Syrah	Rock-N-Roll	\$18.00
2008	Syrah	James Gang Reserve	\$55.00
2009	Cabernet Sauvignon	Notorious.. . . .	\$18.00
2007	Cabernet Sauvignon	James Gang Reserve	\$55.00 ^{\$28.00}
2005	Pinot Noir	Pinot Envy	\$32.00
2009	Malbec	James Gang Reserve	\$38.00
2007	Petit Verdot	James Gang Reserve	\$38.00
2009	Barbera	Bella Bella	\$32.00
2007	Tempranillo	James Gang Reserve	\$38.00
2009	Primitivo	James Gang Reserve	\$38.00
2007	Meritage	Estate Private Stash	\$48.00
2009	Muscat	Dream Catcher.. . . .	\$12.00
2009	Riesling	James Gang Reserve	\$12.00
2008	Late Harvest Zinfandel	Liquid Love	\$18.00
NV	California Champagne	Dream Weaver.. . . .	\$12.00

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our cruise link or call 1-800-218-6031
for all the info.



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JOIN US FOR OUR SUMMER EVENTS

Mark your Calendars!

Not Your Average Backyard BBQ

Saturday, June 30, 2012

Half Moon BBQ

Saturday, August 11, 2012

End of Summer BBQ

Saturday, September 15, 2012

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

**We need your email address
for future invitations!**

THE 2009 REDS ARE AMAZING!

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