



JAMES GANG GAZETTE



TOBIN
JAMES
CELLARS

VOLUME 31

FALL 2013

It's James Gang Shipment Time

My wife and I love France. We've vacationed in the less touristy part of the South of France for the past few summer vacations. One thing I know for sure is...I'LL NEVER BE FRENCH! No matter how hard I try. The language alone is impossible for me to pronounce correctly. On our first trip I even asked someone how to say "quiche" in French. But it is so much fun to experience the differences we have.

First is eating. Wow, every meal, 3 times a day, a French person eats an entire baguette. All day long you see people carrying baguettes around. I thought that there must be other uses for this long bread-like apparatus. There are long lines at the boulangeries (bakeries) which are on every block. At restaurants, the bread is served even before the menu! And every one has dessert. You should see the looks we get when we say, "No thank you," to ordering dessert. They're incredulous! And lunches...forget about a quick lunch because you have sightseeing to do. Two hours are the minimum, but expect close to three. And no fast food, except in some of the larger cities, only charming cafés in the towns or villages.

And the food! Only fresh local ingredients at every meal. They haven't heard of food ingredients if they've been grown in another region. You can get duck confit in Toulouse, but travel 10 miles south and it doesn't exist. They've been eating "farm to table" cuisine since the beginning of time. And wow, do

they love cheese. It's standard to have a cheese course with four to six cheeses every dinner. I love cheese, but how is there not a heart attack epidemic in France?

Even the menu confuses me. An appetizer is called an entrée, an entrée is called a plat. And in most restaurants, except for the fancy Michelin starred ones, you can't find a wine for more than 28 Euros. In the markets, hundreds of wine selections line the shelves, but none are more than 6 Euros! And they're good! And don't expect your check until you ask for it. The restaurants are perfectly fine with you sitting there for hours on end, even if there are people waiting to get in.

Oh, and try finding a place to get an espresso (they call it café) to go. Everyone sits down and relaxes when they have their café. No one is in a hurry, the French just seem to savor every moment and every bite they take. Sure, everything takes forever, but one quickly learns that maybe this is how life should be lived. The French people love Americans, they really do. Especially if you learn even a few words, such as a greeting. And the first thing they ask me when I tell them I'm a winemaker is "do you like French wines?" They think that Americans only drink Californian wine. But we tell them we really love the French wines (especially when in France) and tell them "Vive la différence."

So Claire and I keep going back to this small part of France for our summer vacation because we really enjoy living this amazing, unhurried life, where everything is savored and a perfect day includes a three hour lunch with friends and amazing conversation. We try to become French for those two weeks,

but I know the truth...I'll never be French! Well, at least in France for two weeks, I can pretend to be.

So what's going on a little closer to home, specifically the winery? Well, we had three amazing summer parties, the harvest is looking to be one of the best of our lives, and the tasting room has been as fun as always. We're planning next year's James Gang Festival over Zinfandel Weekend on March 14th and 15th. This event sells out every year, so book your tickets early. It is the bash of the year with amazing food, music and of course, Tobin James wine! Both nights are the identical party, so come to one or both!

Oh, and now for some shameless self-promotion. The holidays are coming and you know what that means: Gift Giving! What better gift to give or receive than Tobin James Wine? Guaranteed to fit and not be returned! Give us a call and we'll handle all the details. We'll even write the card!

And finally, what's in this box? Well, a few surprises! There are three wines in here that have never been included in a James Gang shipment, including a new blend of Tempranillo and Syrah. Wait till you taste that one. Wow! But all of the wines in this box are really wow! 2010 was a terrific year for reds in Paso Robles and there are five 2010 reds in this box! So dig into the box, open a bottle and savor it like the French do. Even though I'll never be French, I'm trying to be when I'm drinking wine!

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. 2011 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! That makes this our 25th anniversary bottling. 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. 2010 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! 2010 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 at 3 years old, or it will hold for maybe another 5 years. We have a very small stash left, so re-order quickly!

3. 2010 Tempranillo/Syrah, James Gang Reserve


\$48.00 per bottle

2010 produced a magnificent crop, but not a large one. Our Tempranillo is always one of our most popular wines in the tasting room. However, we haven't sent one to the club since the 2005 vintage. The 2010 Tempranillo was so delicious that we had to get it to our club members, but with the lower yields that year, the question was how? So we put on our blending caps and tried everything in the winery to see what would enhance the Tempranillo. By blending our best Syrah with the Tempranillo, the resulting wine is even better! More complex, more layers, more everything! And more is better, right? 55% Tempranillo with 45% Syrah. Boysenberry, plum, a hint of smokey bacon, and a finish that goes on and on. Pair with big flavored dishes or a big steak or a chop right off the grill. As with most of our wines, it is delicious now at 3 years old, but will hold for many years to come due to its marvelous structure. About 80 cases remain.

4. 2010 Syrah, James Gang Reserve

\$55.00 per bottle

As I mentioned earlier, 2010 produced absolutely incredible wines. Our 20 vineyards of Syrah were no exception. Magnificent! We usually bottle only enough James Gang Syrah for the tasting room, but in 2010 we had plenty of spectacular Syrah to bottle enough James Gang Syrah for the wine club. This wine is very rich and complex, with jammy, dark fruit flavors along with classic Syrah pepperiness and bacon flavors. This wine tastes amazing now, but it should continue to improve for a few more years after that. It is so delicious that you won't be cheating yourself if you open it tonight! Pair with classic Syrah pairings, such as rack of lamb, pepper rubbed pork tenderloin, or any kind of steak rubbed with herbs. We have about 80 cases left, and they won't last long!

 Join us on Facebook

\$165⁰⁰!!



5. 2010 Cabernet Franc, James Gang Reserve

\$38.00 per bottle

Always one of our more popular wines, and we've 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 30 cases after the club shipment goes out, so please re-order quickly!

6. 2010 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.

7. 2012 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, Asian spices, or light veggie-laden pastas. Anytime is Radiance time – Relax with a glass!

8. 2010 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. 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 in 2009. After starting fermentation, we added the best brandy imaginable to stop fermentation with 10% residual grape sugar, which is exactly the method employed in Portugal. We aged it in barrels for 2 years and then bottle aged it 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 Bleu or Stilton cheeses, almonds, anything chocolate, or all by itself.

Our gift to you!

Retail Value \$12.95

Yes, of course there's more! Not much of an explanation is needed, it's a pillow after all. Open and throw it on your couch or use it as a nice travel pillow. It matches your Liquid Love blanket, if you received one in a past shipment. Snuggle up and enjoy!

Wines Available for Purchase

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

2010 Sauvignon Blanc	Sundance	\$ 14.00
2012 Chardonnay	James Gang Reserve	\$25.00
2012 Syrah Rosé	Paradise	\$ 16.00
2010 Chateau Le Cacheflo	Mediterranean Blend	\$ 11.50
2010 Sangiovese	Primo	\$ 18.00
2010 Merlot	Made in the Shade	\$ 18.00
2011 Zinfandel	Ballistic	\$ 18.00
2009 Zinfandel	James Gang Reserve	\$28.00
2010 Zinfandel	Farboy	\$55.00
2010 Zinfandel	French Camp Vineyard	\$38.00
2010 Cabernet Sauvignon	Notorious	\$ 18.00
2010 Cabernet Sauvignon	James Gang Reserve	\$28.00
2010 Syrah	Rock – N – Roll	\$ 18.00
2010 Perite Sirah	Black Magic	\$25.00
2008 Perit Verdor	James Gang Reserve	\$38.00
2010 Tannat	Palindrome	\$32.00
2010 Barbera	Bella Bella	\$32.00
2010 Primitivo	James Gang Reserve	\$38.00
2010 Meritage	Estate Private Stash	\$48.00
2010 5	Bordeaux Blend	\$55.00
2009 Riesling	James Gang Reserve	\$ 12.00
2012 Muscat	Dream Catcher	\$ 12.00
2010 Charisma	Dessert Wine	\$20.00
2009 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 14, 2014
& Saturday, March 15, 2014

Call (805)239-2204 for reservations.

BOOK NOW!!

SPECIAL HOLIDAY PRICE \$99+



Call us for our
HOLIDAY 6 PACK SPECIAL

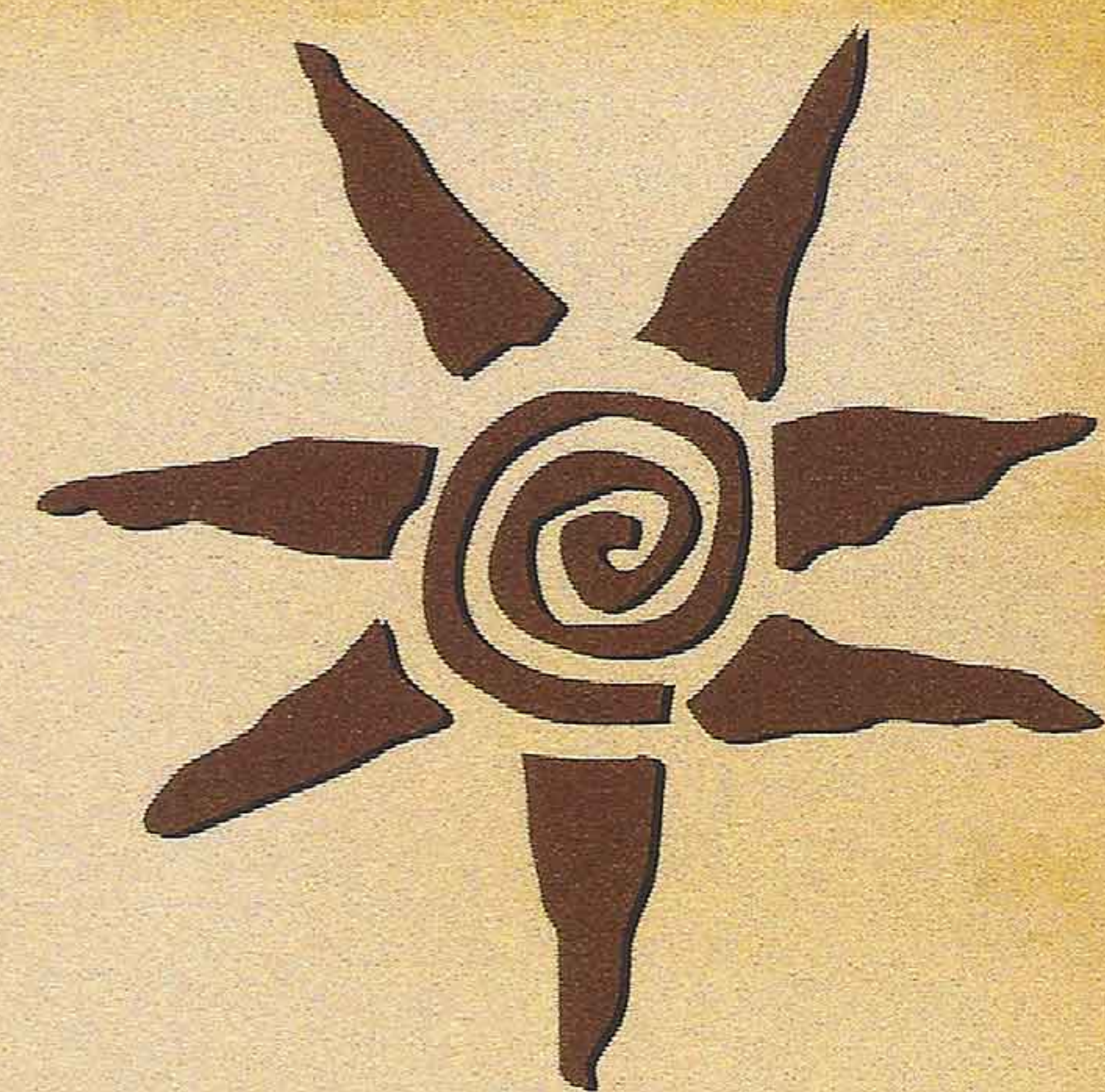
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YOU ARE INVITED...

17TH ANNUAL

JAMES GANG FESTIVAL



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

Friday, March 14, 2014 OR Saturday, March 15, 2014
7:00 p.m. until 10:30 p.m. at Tobin James Cellars

Tobin James Cellars, 8950 Union Road, Paso Robles, CA 93446
(805) 239-2204 • www.tobinjames.com

ACCOMMODATIONS

We recommend CALLING and booking your room early. Mention that you are with the Tobin James Cellars James Gang, otherwise you will be told they are sold out.

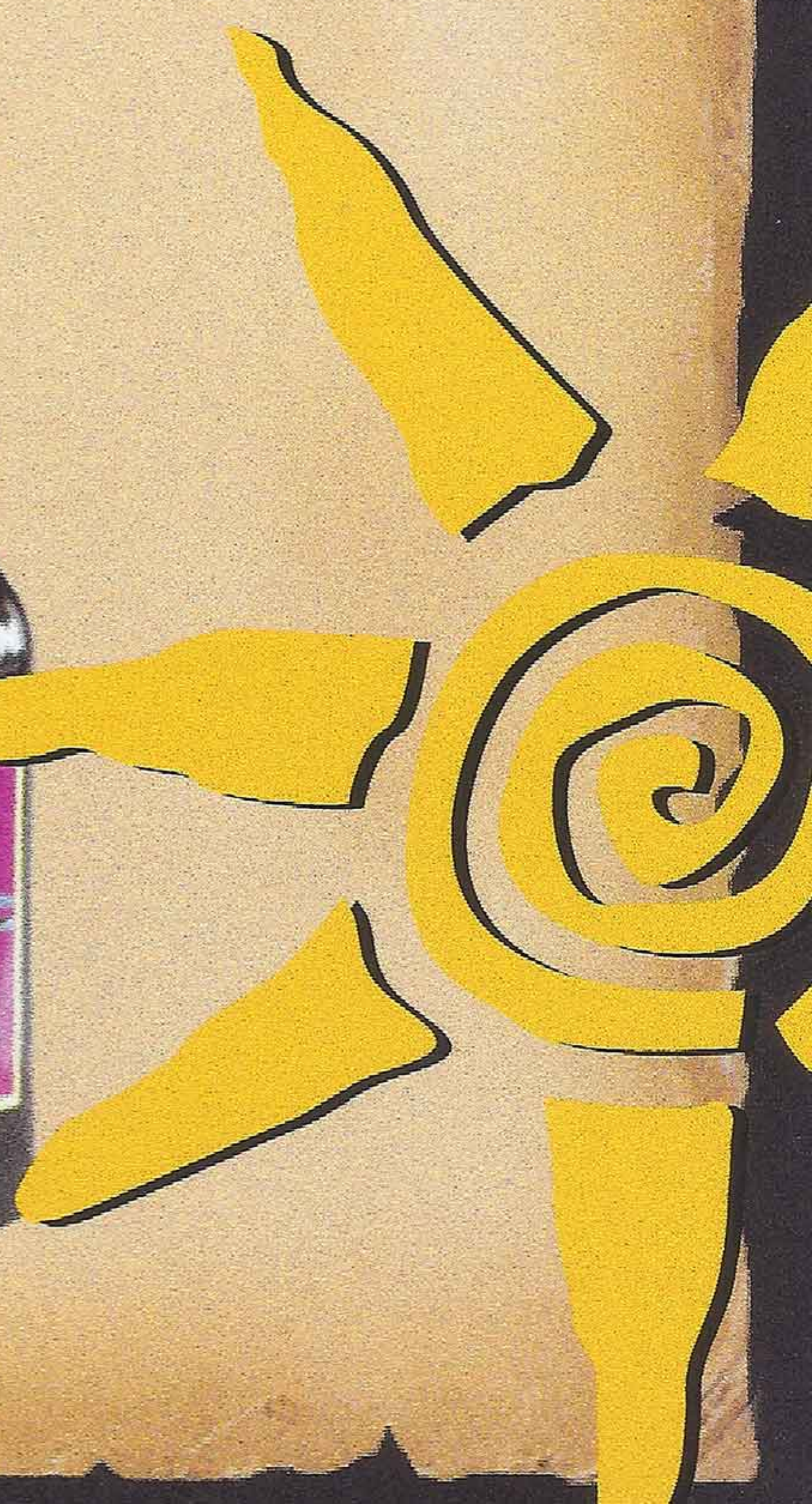
The Oaks Hotel & Suites, Paso Robles	805-237-8700
Adelaide Inn, Paso Robles	805-238-2770
Best Western Plus Black Oak, Paso Robles	805-238-4740
Courtyard Marriott, Paso Robles	805-239-9700
Hampton Inn, Paso Robles	805-226-9988
Holiday Inn Express, Paso Robles	805-238-6500
La Bellasera Hotel & Suites, Paso Robles	805-238-2834
La Quinta Inn, Paso Robles	805-239-3004
Paso Robles Inn, Paso Robles	805-238-2660 or 800-676-1713
Wine Country RV Resort	805-238-4560 or 866-927-8669

*No blocked spaces, recommendation only.

TRANSPORTATION / SHUTTLE SERVICE

Please note that these services are owned and operated independently of Tobin James Cellars.

Bay Limousine	805-541-0941
Wine Wrangler	866-238-6400
Central Coast Trolley	805-296-9633 or 800-992-9633
Grapeline	888-894-6379
Uncorked Wine Tours	805-459-4500
Epic Limo	805-423-6838



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17TH ANNUAL



TOBIN JAMES CELLARS

JAMES GANG FESTIVAL

Friday, March 14, 2014 OR Saturday, March 15, 2014

7:00 p.m. until 10:30 p.m. at Tobin James Cellars

8950 Union Road, Paso Robles, CA

- Friday - \$85.00+ per person OR Saturday - \$95.00+ per person.
 - Advance ticket purchase required.
 - Phone the office during business hours
M-F 9 a.m. – 5 p.m., Saturday 10 a.m. – 4 p.m. (805) 239-2204
- Enjoy sumptuous portions of local wine country cuisine and an amazing array of Tobin James Cellars wines.
- An abundance of tantalizing treats will be presented by over 20 local restaurants, chefs, and caterers.
- Toby, Lance, and Claire are already stirring their pots for the Annual Winemaker Cookoff.
 - 4 live bands to dance the night away.
- Limited release wines, including our amazing Reserves, will be available to taste and purchase.
- We recommend booking rooms and shuttle services early.
 - For more details about lodging, shuttles, and much more party information, please visit our website at:

www.tobinjames.com

This Event SELLS OUT Quickly! BOOK EARLY!!!

Tobin James Cellars, 8950 Union Road, Paso Robles, CA 93446

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