

A Special Note To Our Club Members

COVID19 VIRUS UPDATE

As we navigate through these difficult times, please know that Tobin James Cellars' care and safety for all our customers is first and foremost.

Our newsletter was written before anyone had even heard of the Corona Virus. Our March James Gang Festival was cancelled. So sad, it would have been one of our best, our 23rd annual.

The invitations for our summer events are enclosed. Of course, they will only take place if the current scare of Covid19 has been solved. We would love to take your reservation, however, we will not charge your credit card or issue tickets until just before the event when we are sure the event will take place. Once we are all through this, our events will be better than ever.

Thank you again a million times for your support. We are in business because of you. Take great care and stay safe.

Lance, Claire, Toby and the whole gang at Tobin James Cellars





JAMES GANG GAZETTE



TOBIN
JAMES
CELLARS

VOLUME 44

SPRING 2020

A chef friend of ours was dining with us the other night and he reminisced that one of his mentors was Chef Michel Richard — a chef who would cry if one of his cooks overcooked a piece of beautiful salmon. Chef Michel owned many restaurants throughout his career, including the famous Citrus and Citronelle. It reminded me of a night over 30 years ago when we were invited to a friend's house where they had purchased, at a charity auction, a dinner prepared by Michel Richard in their home.

There were just 10 of us, and we spent the entire day and evening in the kitchen with Chef Michel. He had a personality even larger than his cooking talents. While he chopped and cut and prepared our dinner, he went on nonstop with off-color jokes. It was as if we were at a Vegas lounge act, but the comedian was prepping our dinner. We opened wine after wine that evening, which he enjoyed with us as well. When he presented our dessert, I unbagged a bottle of 1975 Chateau d'Yquem, a famous dessert wine from France, upon which he screamed with joy! I will never forget that moment or the evening. Sadly, Chef Michel left us and this world a little over three years ago. But I am sure he left the world with millions of memories for all those that had the fortune to meet him or eat his cooking. We went to his restaurant, Citrus, several times, where each time we watched him go from table to table charming everyone he met. Rest in Peace, dear Chef.

To me, the most important things we can cherish in this unpredictable ride called life are sharing things with others and making memories. We need to leave others with great memories, just like Chef Michel left with us. This is one of the greatest gifts anyone can give to others.

And it's amazing how, in my life, so many of my fond memories revolve around wine. I've relived many stories over the years in this newsletter, and almost every one eventually leads to wine. I'm sure everyone reading this has countless memories revolving around wine as well. You are, after all, reading a Tobin James Newsletter! But what does this have to do with the sharing thing I mentioned earlier?

I once opened a great bottle of wine for myself when my wife was out of town. Alright, don't be thinking poorly of me. I was lonely and that bottle would be good company. It's not drinking alone if the cat is on the sofa with you, right? Anyway, as I sipped and savored that amazing wine, something so obvious was missing. I wasn't sharing it with someone. There was no memory to make. The wine meant nothing. Lesson learned. And now, whenever we come across a great bottle of wine from somewhere other than Tobin James, my wife and I bring that bottle into the tasting room for an after-hours wine tasting. All of our staff partakes in tasting these wines. In fact, most are bringing wines of their own for us all to taste. We now do this 4 days a week. We discuss, critique, savor, and drink these wines and create new memories every time. Our tasting room staff now boasts 5 WSET level 2 members — a prestigious accreditation earned from the Wine and Spirits Education Trust. They are all taking the level 3 exam in June, so ask them how they did when you visit us in June or later. It's a really big accomplishment! We're very proud of all our staff for how great they treat everyone, and hopefully create fond memories for you when you visit us here at Tobin James.

Speaking of Tobin James, what's happening here at the winery? This is

our time of year to babysit and taste our beauties in barrel and start to make choices on what we're going to bottle. Bottling goes into full swing in April, and it's quite the operation. One bottle per second — wow! And we just wrapped up our famous James Gang Festival #23! The weekend-long event takes place the third weekend in March every year, so if you missed us this year, mark your calendars for next year. The Blue Moon Lounge was back and a huge favorite. Can you imagine a bar pouring all of our Blue Moon Reserves? It was quite the bash.

Speaking of parties, we are really going all-out for our summer parties this year. It's the winery's 33rd Anniversary and we're throwing 3 parties. Get it? Each party will be very special, concluding with our September End of Summer Bash. We're doing a '70s/'80s theme with Journey and Def Leppard tribute bands that night — the same amazing Journey band that rocked our 30th Anniversary party. It's going to be an amazing night! Come and dress up as your favorite rock star from the '70s and '80s. Please book any of our parties sooner rather than later. Last year's events sold out and we expect these will too.

Well, what's in the box? The most important part, right? We're very proud of this box and we're certain you're going to enjoy our selections immensely. The world famous FAT BOY is in this box along with the amazing GSM, and 6 others of the very best stuff we make. Enjoy your great gift that my wife and co-winemaker Claire designed. So crack a few corks out of those bottles with someone to share and make some new memories!

Well, that's about all for now. As always, I hope to see you soon in our tasting room.

Lance



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James Gang Wine Club Selections

1. 2017 Zinfandel, FAT BOY

\$55.00 per bottle

Fat Boy! What can I say that I haven't already written about over and over again? 2017 was another great year for Zinfandel with perfect spring weather resulting 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 big food flavors, particularly grilled steaks or BBQ. Almost 3 years old, it's perfect now, but will hold for another 5-6 years. This is the latest vintage of our Fat Boy that the 30 million Vivino app users rated the 2013 #1 Zinfandel in the world! And you got one!

2. 2016 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! 2016 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.

3. 2016 Syrah, James Gang Reserve

\$55.00 per bottle

Vintage 2016 produced absolutely incredible wines. Our 20 vineyards of Syrah were no exception. Magnificent! The James Gang Syrah is becoming a staple for our wine club members and this vintage is one of our best. 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. 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 with herbs. We have about 80 cases left and they won't last long!

4. 2016 Tannat/Tempranillo

\$48.00 per bottle

Why a Tannat/Tempranillo blend? Well, unusual blends are quite the rage here in Paso Robles, so we set out to see what we could create right here at Tobin James that would epitomize our wine style and deliver something truly unique. We combined the Tannat, because of its rich density, gripping and mouthwatering tannins, and its beautiful color, with our gorgeous Tempranillo which always has terrific up-front fruit and perfect balance. The result will speak for itself when you uncork it. It's absolutely delicious! Pair with anything off the grill, or especially with braised meats. We think this wine will continue to age well in the bottle, but don't hesitate drinking it now. 100 cases remain.

\$179⁰⁰!!



5. 2016 GSM, Silver Reserve

\$58.00 per bottle

Our GSM has become one of our flagship wines. But what is a GSM? This is a blend of Grenache, Syrah, and Mourvèdre. These noble varietals are the go-to wines in the category of Rhône varietals. Paso Robles is the media darling for this type of blend and this wine exemplifies why. Dark, rich, inky, and yet full of wonderful dark berry fruit, this wine also possesses a fantastic earthiness which gives it a sense of place... Paso Robles. Enjoy now or age for a few years. Pair with your biggest and boldest dishes, especially an herb crusted rack of lamb or a rosemary and olive oil brushed and grilled porterhouse. We have about 50 cases left, so call quickly if you'd like more!

6. 2016 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 from our cellar, that we have 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. 2018 Chardonnay, James Gang Reserve

\$28.00 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 Shaley Loam, is very special and is found in very few places in the world. This wine is ready to enjoy now. We have plenty left for re-orders, so stock up your cellar with this outstanding Chardonnay at a great price.

8. 2017 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! Of course there's more!

Retail Value \$28.95

Just in time for BBQ weather, our co-owner/winemaker, Claire Silver, has designed a beautiful tray to bring your Q-in' comestibles out to the BBQ. Of course it'll also be great to bring your special someone breakfast in bed, complete with a Tobin James mimosa! Or, how 'bout using it on your sofa to hold your remotes and your wine glasses? Whichever way you choose to use this very cool bamboo tray, 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.**

2016 Sauvignon Blanc	Sundance	\$18.00
2016 Chardonnay	Radiance	\$18.00
2018 Tempranillo Rosé	Paradise	\$22.00
2016 Mediterranean Blend	Chateau Le Cacheflo	\$12.00
2016 Sangiovese	Primo	\$18.00
2013 Merlot	Made in the Shade	\$20.00
2014 Zinfandel	Ballistic	\$18.00
2015 Zinfandel	James Gang Reserve	\$28.00
2016 Zinfandel	Dusi Vineyard	\$38.00
2016 Zinfandel	French Camp Vineyard	\$38.00
2016 Cabernet Sauvignon	Notorious	\$18.00
2016 Cabernet Sauvignon	James Gang Reserve	\$32.00
2015 Cabernet Franc	James Gang Reserve	\$38.00
2016 Syrah	Rock – N – Roll	\$18.00
2016 Petite Sirah	Midnight Magic	\$25.00
2015 Petite Sirah	Silver Reserve	\$48.00
2016 Malbec	James Gang Reserve	\$38.00
2015 Lagrein	Silver Reserve	\$48.00
2017 Barbera	Bella Bella	\$38.00
2015 Primitivo	James Gang Reserve	\$38.00
2016 Petit Verdot	James Gang Reserve	\$38.00
2015 Portuguese Blend	Schist	\$42.00
2015 Pinot Noir	Envy	\$42.00
2015 Grenache	James Gang Reserve	\$42.00
2017 Riesling	James Gang Reserve	\$12.00
2017 Moscato	Dream Catcher	\$12.00
2013 Port	James Gang Reserve	\$25.00
2014 Dessert Wine	Charisma	\$20.00
NV California Champagne	Dream Weaver	\$12.00



Join us for our

Summer
Events!

Not Your Average Backyard BBQ

Saturday, June 27, 2020

Crescent Moon BBQ

Saturday, August 15, 2020

End of Summer Dash

Saturday, September 12, 2020

CALL TO ORDER YOUR TICKETS NOW! (805) 239-2204

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