



VOLUME 42

SPRING 2019

y wife, Claire and I love travelling. And drinking wine, of course. That might be my favorite part when travelling: discovering a great or unusual restaurant with an interesting wine list. That's pretty easy to find in places like Europe or most anywhere in the states. And we love to drink anything local. To be able to drink a Brunello di Montalcino in the picturesque hilltop town of Montalcino makes for the perfect moment to experience both the area and the wine they produce. But travelling to the tropics, in both the Caribbean and Mexico present some wine challenges. Drinking wine with dinner has not caught on with the locals, and the restaurants that cater to tourists usually have some pretty weak lists with all the usual corporate suspects. So what's a wine lover to do?

Well, we bring our own. We once travelled to Mexico with one friend who is so particular about his tequila, he brings a bottle of it even when he travels to Mexico. The customs agent saw the bottle and asked incredulously, "You're bringing tequila to Mexico? Do you also have chips and salsa?"

But of course we also have a box of wine with us. Thankfully, most countries allow us to bring in enough bottles to last our trip. It's always fun for Claire and I to bring our Tobin James Cellars wine into an allinclusive resort and place the bottle on our table. Almost every time another guest will approach us and ask us where we got that bottle and where could they get one? When we explain that we are the owners/ winemakers, we get some pretty funny responses. My favorite was, "No you're not, I know both Tobin and James!" Well, we told them that maybe they're thinking of Bartles and James, certainly not us. And yes, there is a Tobin James (who also goes by Toby), along with Claire and myself as owners. But other than that funny situation, it is so gratifying to realize that our little winery logo gets recognized in places outside of Paso Robles. I like to tell people we are "the most famous winery nobody has ever heard of."

Claire and I are at the winery every day when we are not travelling. Ask for us when you come by and we'll share a glass of wine with you. We're always happy to stop what we're doing and have some wine, LOL. We have other family members that work at the winery as well. Ask for Justin, Toby's son, who's always behind the bar. He just passed his level 2 exam for wine educators (along with Chris in our tasting room). We're proud of both of them. We are a family-run winery, but because of our popular and busy tasting room, our large wine club, and the fact that we do everything on-site, including bottling and storing our wine inventory, we give the illusion of being larger than we are.

We still make wine the same way we have been making it for over 30 years. Everything ages in the finest barrels. All our vineyards are kept separate until we are ready for blending just before bottling. I still do all the final blending, along with Claire and our winemaker Jeff from the multiple vineyards we bring in to produce the same delicious wine year after year. It is so gratifying to know that even after all these years of making great wine, so much has stayed the same.

So what's happening here at Tobin James? Our tasting room is rockin' as always. We have an amazing line-up of wines we are pouring. You're getting the best we make in your club shipment, but we can't fit every wine we make in just two shipments. Please stop by this spring or summer to taste through our list. Be ready to be wowed!

Our 22nd James Gang Festival just took place in March. What a fantastic weekendlong event it was. Thank you to all who attended and made it the party it was. Our Blue Moon Lounge has become our newest staple, where we poured all our Blue Moon wines in a lounge atmosphere. If you missed out this year, try to make it next year. It is an amazing party.

But speaking of parties, we have three incredible bashes coming this summer. Our June and August parties are always so much fun, with delicious dining, great music, and tons of Tobin James wines flowing. And now, our September party continues a new tradition of bringing a larger venue band to the stage. Our last two September parties celebrated our 30th anniversary with a Journey tribute band and an Elton John tribute performer. So now, as we march closer to our 35th anniversary, we are bringing in another '80s cover band. The Molly Ringwald Project has been selling out venues everywhere and brings a super high energy of '80s dance music. Wear your favorite '80s clothes or dress up as an '80s star. It's going to be huge fun!

We have also finally put together our Croatia cruise! July 16, 2021 we will be sailing again with the fabulous Windstar Cruises, Rome to Venice. We've already booked a number of rooms to our past cruisers, so please call the winery soon if you're considering joining us. Our last cruise had over 80 couples on a waiting list. It's like one of our parties here at the winery, except for 8 days!

Anyway, dig into that box of goodness you just received. You've got the famous FAT BOY, Vivino's #1 Zinfandel of 2018, along with other spectacular wines. Both 2015 and 2016 gave us great reds, and you've got a box full of them. Enjoy!

OK, that's about it. I truly hope I get to see you soon in the tasting room and drink some wine together!

Lance









James Gang Wine Club Selections

1. 2016 Zinfandel, FAT BOY

\$55.00 per bottle

Fat Boy! What can I say that I haven't already written about over and over again? 2016 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, French Camp Vineyard

\$38.00 per bottle

The French Camp Vineyard is quite the amazing vineyard. We make no commitments to bottling a vineyard separately 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 160 cases remain, so call for re-orders soon.

3. 2015 Syrah, James Gang Reserve

\$55.00 per bottle

Vintage 2015 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. 2015 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 5-10 more). Match with any full-flavored foods, especially a thick steak off the BBQ. Only 170 cases remain and they will be gone fast.



\$17900!!







5. 2015 Tannat, Palindrome

\$48.00 per bottle

Our Tannat has been in the bottle for 2 years now. With deep red berry colors and hints of nutmeg and clove spices, Tannat will take your taste buds for a ride! The varietal is widely known in France and Uruguay, but is gaining more planted acreage in California. Tannat will beg you for foods that bring hearty protein and high fats to mellow the tannins. Our suggestion is to decant or set out to breathe, allowing its warm raspberry aromas to surface. Less than 100 cases remain, so act quickly!

6. 2015, Pinot Noir

\$42.00 per bottle

Pinot Noir has been all the rage for some time now, but we wait to produce one until we find the perfect grapes. These grapes were sourced from a spectacular vineyard located in Arroyo Grande Valley. It's one of the best vineyards in all of California, just 1 mile from the ocean on a steep hillside where the grapes enjoy a cool climate and very slow ripening. This very smooth and luscious wine has soft tannins and boasts of ripe cherries and berries with a hint of earthiness, so it pairs well with just about everything. Try it with sautéed wild mushrooms on a grilled steak, salmon, pork loin, or roasted duck. One sip of this wine and you will be calling for re-orders.

7. 2017 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. 2016 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!

Retail Value \$22.95

Of course there's more! A beautiful set of handcrafted cooking utensils. Made with 100% natural organic bamboo. This sustainable material is gentle on your pots and pans and will not scratch or damage your nonstick cookware. Create some delicious dishes and enjoy with your Tobin James wine! 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.

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2015	Sauvignon Blanc	Sundance
2016	Chardonnay	Radiance
2017	Tempranillo Rosé	Paradise
2015	Chateau Le Cacheflo	Mediterranean Blend
2015	Sangiovese	Primo
2013	Merlot	Made in the Shade\$18.00
2014	Zinfandel	Ballistic\$18.00
2014	Zinfandel	James Gang Reserve\$28.00
2015	Zinfandel	Dusi Vineyard
2015	Zinfandel	Silver Reserve
2014	Cabernet Sauvignon	Notorious
2014	Cabernet Franc	James Gang Reserve
2015	Syrah	Rock – N – Roll
2015	Petite Sirah	Midnight Magic
2014	Petite Sirah	Silver Reserve
2014	Tannat/Tempranillo	Blend\$48.00
2014	Malbec	James Gang Reserve
2014	Lagrein	Silver Reserve
2014	Barbera	Bella Bella
2014	Primitivo	James Gang Reserve
2014	5	Bordeaux Blend
2013	Petit Verdot	James Gang Reserve
2014	Schist	Portuguese Blend\$42.00
2016	Riesling	James Gang Reserve
2016	Moscato	Dream Catcher\$12.00
2012	Port	James Gang Reserve\$25.00
2012	Dessert Wine	Charisma\$20.00
NV	California Champagne	Dream Weaver

JOIN US FOR OUR 2019 SUMMER EVENTS

Mark your calendars!

Summer i Ce Sol Sol Selebration Saturday, June 22





CRUISE IN 2021?

Call Monica (805) 239-2204 tobinjames.com/travel