



VOLUME 43

FALL 2019

t's almost time to harvest our vineyard surrounding our winery. I'm taking my daily evening stroll through the vineyard, cherishing the sight of those lovely grapes that one day will become Tobin James wine. For some reason I gaze up and stop to stare at our lone oak tree at the top of our hill. Like a sentinel standing guard, I'm sure the tree is close to 100 years old, if not older. A flood of a memory washes into my head of a children's book my wife and I used to read to our twin daughters at bedtime until they could read for themselves. Of all the blessings I have been given in my life, my wife and I reading to our children is one of my most cherished. Out of a considerable library of children's books we had gathered over the years, we would ask them which book they would want us to read each night, and they would choose one book over and over again. It was their favorite book, as well as mine and Claire's.

The book is *The Giving Tree*, a classic tale of a young boy starting and continuing his life's journey with the "giving tree" always being there for him. The tree provided shade and a swing when he was young, provided lumber to build his home and then finally as a stump for him to rest his tired old body. That tree was there for him his whole life.

I haven't given that book much thought for many years, as our kids have long since left the house and have created fantastic lives for themselves. But as I gazed at that tree, my eyes came to rest on one of our vines. A gnarled, magnificent 30-year-old Cabernet Sauvignon vine. I realized I was looking at "a giving vine." These vines are so similar to that "giving tree," providing something for us humans for our entire lives. Mostly, wine grapes, of

course, which provide us the opportunity to make spectacular wines which enhance our lives in oh so many ways.

Sometimes that bottle of wine is just a bottle of wine, drunk with dinner and enjoyed without much fanfare. Other times we realize this bottle of wine is allowing us to create new friendships, to forge stronger bonds with our loved ones, and helping to loosen our tongues to tell better stories. We don't toast and celebrate with a glass of water, do we?

Throughout its life, this "giving vine" also provides us with cuttings. We use those cuttings for so many things. You can stick one into the ground and start a new vine. I've seen them used to make wreaths and furniture. A delicious open grill using grape vine canes makes barbeque the best it can be. And finally, 100 or so years after its birth, we can use the gnarled old trunks for coffee table bases or alas, an amazing bonfire, upon which we drink a glass of wine that that vine provided. Much like that "giving tree" gave of itself to that young boy's life.

How I have gone all these years making wine and never drawing the comparison of the "giving tree" to our "giving vines" is a bewilderment to me. But every time I look at a vine now, I'll remember. And one day, if Claire and I ever have grandchildren, I know we will sit down with them and read *The Giving Tree*. We still have it. But maybe, just maybe, I'll change the title to *The Giving Vine*. Or, if I can keep a dry eye, I'll write that storybook.

OK, my glass is half empty so I better talk about what's happening here at Tobin James before I need to get up and fill my glass. We had a great summer here at the winery: three really fun parties with our final party featuring The Molly Ringwald Project. Many of our party goers dressed up in '80s attire with magnums being awarded to the best or most entertaining costumes. Over 50 magnums were handed out! I even found a pair of acid-washed Levi 501s from the '80s in my closet that I never had nerve to give away and wore them. Remember when waistbands were above your belly button? Too funny! And I'm amazed they still fit (almost, lol).

We're in the midst of harvest, but it's already time to start preparing for our fantastic James Gang Festival in March. This event sold out last year, as it always does, so please plan ahead. The parties are on Friday and Saturday nights. Both nights are the identical party, so come for one or even for both nights. There really is too much food to try in one night. And with four bands performing all over the property at the same time, you can't hear it all. It really is the best festival party anywhere! Your invitation is in this box.

Please don't forget, we are the holiday gift-giving answer for you. One phone call to us and we can customize your entire gift list. We'll write the cards and everything. Guaranteed to fit and not be returned!

So dig in. We've got our best and most high-end wines packed in the box. Enjoy with family and friends and cherish each other. And maybe raise a glass to toast all those "giving vines" that provided that wine. We're very proud of our unique gift in this package. Read about it inside.

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

Lance

\$179°0!!







5. 2016 Zinfandel, Dusi Vineyard

\$38.00 per bottle

80-year-old + vines! Dry-farmed and head-trained. Arguably the most famous Zinfandel vineyard in the world. 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.

6. 2015 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. Try a roast chicken with rich pan juices or a savory mushroom risotto. 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 150 cases remain so call quickly if you desire more.

7. 2018 Chardonnay, Radiance

\$18.00 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 your 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. 2016 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, 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 two years and then aged it in the bottle 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 Blue or Stilton cheeses, almonds, anything chocolate, or all by itself!

Our Gift to You! Of course there's more!

Retail Value \$27.95

Our co-owner and co-winemaker, Claire Silver, designed this gorgeous iron bowl from scratch. Using our sun logo in various sizes as the prototype, she fashioned the shape and design and then selected the finish. Use it for fruit, breads, etc. You have the antiqued copper bowl, but we also have an antiqued pewter finish bowl for sale in our tasting room. Call to order one and we'll ship it to you. Enjoy!







James Gang Wine Club Selections

1. 2015 Merlot, Silver Reserve

\$48.00 per bottle

Some of the best and most expensive wines in the world are made from Merlot. We had been making a single Merlot for years, but when we looked at the 2015s, we discovered that we had a few vineyards that produced a wine even more extraordinary than our wonderful "Made in the Shade" Merlot. We bottled this incredible expression of 2015 Merlot so that everyone can experience what a great Merlot should taste like! Ready to drink now, but will hold and maybe even improve a bit over the next 1-3 years. Pair with rich and full-flavored dishes or a succulent filet mignon. Enjoy!

2. 2015 Private Stash, James Gang Reserve

\$48.00 per bottle

Private Stash is back! This bold, Bordeaux-style wine is particularly blended in the Old World style and is cofermented in French/American oak barrels. It's a beautiful blend of Cabernet Sauvignon, Cabernet Franc, and Merlot. This marriage of three noble varietals is well-balanced with great tannin structure and lush, velvety fruit. Suggested food pairings for the Private Stash may be a juicy porterhouse, herbed rack of lamb, or any rich, bold flavored dish. The Stash is tasting great now, being that it is four years old, but will continue to age well for the next few years or so. We have a very limited supply left, so call today to order.

3. 2016 Primitivo, James Gang Reserve

\$38.00 per bottle

What is Primitivo? Why it's Zinfandel, of course. This is the Italian clone of Zin that originated in Italy. According to DNA tests, it is the same as Zinfandel so we can bottle it as Zin or as Primitivo. However, you cannot bottle Zinfandel as Primitivo unless it is this clone. There are only nine vineyards of Primitivo in our appellation, so since we are fortunate to have this special grape, we believe it should be bottled by itself. This is a blend of three of these Primitivo vineyards. Rich, ripe, and over-the-top, this fruit bomb also has a delicious spicy and peppery finish. Enjoy with big foods or spicy dishes. This wine is ready to drink now or will age for a few more years. Only 100 cases remain and they will go quickly.

4. 2015 Petite Sirah, Silver Reserve

\$48.00 per bottle

After all these years of producing a stellar Petite Sirah, we have decided to produce a reserve. This is only our fourth vintage of Silver Reserve. We bring in over twelve different vineyards of Petite Sirah. We selected our finest four vineyards and created a blend that is truly remarkable. This wine is so dark and dense you will need a knife and fork to drink it. It is truly a WOW wine. This is a 2015, so it has already been bottle-aged for two years, but even more time will benefit this monster of a wine. However, you won't cheat yourself by enjoying it now. Pair this wine with any dish that has big and bold flavors, especially a T-bone off the grill. Only 200 cases are left.

Friday, March 20, 2020

Saturday, March 21, 2020

- GET YOUR TICKETS NOW —



Call the Winery for a complete list of wines available!

(805) 239-2204

Holiday Package Specials

Choose one or all of our pre-packaged specials

Holiday Homecoming

"James Gang Reserve" Petit Verdot
"James Gang Reserve" Cabernet Franc
"James Gang Reserve" Zinfandel
"Made in the Shade" Merlot
"Rock-N-Roll" Syrah
"Cacheflo" Blend
\$125

Wine Made Simple

"Blue Moon Reserve" Zinfandel
"James Gang Reserve" Grenache
"James Gang Reserve" Malbec
"Ballistic" Zinfandel
"Rock-N-Roll" Syrah
"Primo" Sangiovese
\$165

It's going to be a BLUE MOON Christmas

"Blue Moon Reserve" Zinfandel
"Blue Moon Reserve" Cabernet Sauvignon
"Blue Moon Reserve" Syrah
\$195

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!

Here's a few of our current wines...

Remember – 20% discount on a case or more (mixed welcome!)

Free shipping in California to James Gang members' shipping address.

2015	Sauvignon	
2010	Blanc	Sundance\$18.00
2015	Chardonnay	James Gang Reserve\$28.00
2018	Rosé	Paradise \$22.00
2016	Cabernet Sauvignon	Notorious\$18.00
2013	Merlot	Made in the Shade\$20.00
2014	Syrah	James Gang Reserve\$55.00
2015	Zinfandel	French Camp Vineyard \$38.00
2015	Zinfandel	Fat Boy\$55.00
2015	5	Bordeaux Blend\$55.00
2013	Pinot Noir	Envy \$42.00
2015	Grenoche	James Gang Reserve\$42.00
2014	Late Harvest Zinfandel	Liquid Love\$18.00
2014	Dessert Wine	Charisma\$20.00
2017	Moscato	Dream Catcher\$12.00
NV	Sparkling	Dream Weaver\$12.00

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