

# JAMES GANG GAZETTE



TOBIN  
JAMES  
CELLARS

VOLUME 32

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## It's James Gang Shipment Time

Fond memories are the best. You know the ones that when you are thinking about a moment from years past and you find yourself smiling and beaming while those around you wonder what the heck is this dummy smiling about? That great trip you took, where you saw impossible beauty or shared an amazing meal and bottle of wine, where you swore to yourself you'd come back sometime, but never have. Those precious times where, as the song goes, "We may never pass this way again," and usually you don't. Or those special moments spent with your favorite friends or family members and have never recaptured that amazing moment again. Of course, what keeps this from being so sad, is the absolute truth that we have so many more memories to make ahead of us. And maybe it helps to remind ourselves when we are in the moment, that this will be a cherished memory one day too, making the moment even more special. So what does all this have to do with wine and Tobin James Cellars?

Well, we just celebrated a special moment from the past, here at Tobin James. But let's start this story 20 years ago when a broke, but talented winemaker named Toby, begged and borrowed just enough to open a small winery and tasting room after many previous years of borrowing space at other wineries to make his wine. Spending every penny he had borrowed and maxing out every credit card he had, the doors to Tobin James Cellars tasting room opened on February 10, 1994. Toby didn't know if he would last a month. After all, he built the winery on the least expensive piece of property available, one which every other winery owner told him was crazy, too far from town, and that, alas, he wouldn't last a month.

So that fateful morning when the doors first opened, Toby was in the back doing winemaking duties when the first tasting room customer walked through the door. His name was Doug and he was visiting Paso Robles from Oregon. Toby took off his winemaking coat and poured his selection of wines for Doug. Why do we still remember the name of our first tasting room customer from 20 years ago? Well, this young wine lover enjoyed Toby's wine so much that he walked out with 8 cases! Toby would last the month after all!

So to recreate such an amazing memory, we invited Doug and his wife to commemorate that day, exactly 20 years later, on the 20th anniversary of our tasting room opening, back in the tasting room. (And yes, he bought 8 cases of wine to commemorate and recreate the moment. Thanks Doug, we'll last another month!) We have remained close friends with the two of them for these 20 amazing years. We have shared lots of wine, Tobin James vacations, and cruises. Incredible moments have been forged together, that have me smiling uncontrollably at this very moment. And even though we don't see Doug and his wife often, we always take off right where we left.

And thanks to all of you that have kept us in business by continuing to enjoy our wines, go on trips with us, attend our parties and visit our tasting room. We really consider you our extended family. Maybe that's why we consider ourselves so fortunate to be winemakers, having endless opportunities to forge lasting friendships with our fellow club members and wine drinkers. And allowing so many of our club members to share a bottle of our wine and create their own special, special memories that make life so rich!

OK, so enough memory lane stuff. What's going on at the happiest place on earth for grown-ups? Well, here at the winery, we just wrapped up one of the best James Gang Festival weekends ever! The two night

parties sold out over a month in advance and I'm sure have created many of those special memories I just wrote about.

Speaking of parties and future memories, we've got three amazing summer bashes coming up that you should plan on attending, one or more! Our June, August, and September events have become legendary. Great food, amazing entertainment, dancing under the stars, and of course, the best wine on the planet! Summer is a great time to visit Paso Robles, so why not plan a weekend around one of our awesome parties!

We have had such amazing adventures on our Tobin James Cruises that we have booked another adventure: an extended weekend at the ultra-luxurious Bacara Spa and Resort in Santa Barbara, California, October 2nd-6th! Join us for two, three, four, or even more nights. A special package has been created for our club members that includes many dining events, dining and spa credit, parties, special events and classes, many surprises, and of course free flowing Tobin James Wine. Please join us, and book as soon as you can because it is a small, intimate hotel. We are trying to take over the entire resort. How fun is this weekend going to be! Check the enclosed brochure and go online to [tobinatbacara.com](http://tobinatbacara.com) to book.

So finally, what's in the box? We have a fantastic assortment that includes the famous Fat Boy Zin, along with some other very special wines. You have in your hands a great assortment of 2010s and the newly released 2011s. Our 2011s are complex and rich. You'll be able to enjoy them now, or age them for a few years. If you want more, 2011 was a short harvest, so please read the inside to check availability on your favorites.

So uncork some of these bottles and share them with friends or loved ones, and create some unforgettable memories!

As always, I hope to see you soon in the tasting room.

Cheers!

*Lance*



All this fo



## James Gang Wine Club Selections

### 1. 2011 Zinfandel, FAT BOY

**\$55.00 per bottle**

Fatboy! What can I say that I haven't already written about over and over again? 2011 was another 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 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. 2011 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 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. 2010 Merlot, Silver Reserve


**\$48.00 per bottle**

Merlot got a bad rap several years ago because of the movie "Sideways." What a shame! It is true that back in the '90s, a lot of large wineries jumped on the fast growing popularity of Merlot and produced some pretty mediocre wines, but some of the best and most expensive wines in the world are made from Merlot. We have been making a single Merlot for years. When we looked at the 2009s and 2010s, 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 Merlot so that everyone can experience what a great Merlot should taste like! Ready to drink now, but will hold and maybe improve a bit over the next 5 to 8 years. Pair with rich and full-flavored dishes. Enjoy!

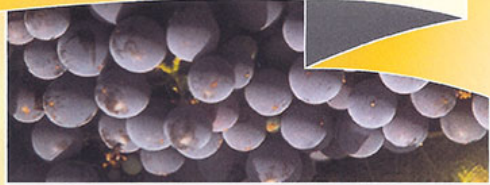
### 4. 2010 Malbec, James Gang Reserve

**\$38.00 per bottle**

Malbec is a spectacular grape that is considered one of the six Bordeaux varietals. Most Malbec in California is blended into "Bordeaux blends," such as our beloved "5." We have always produced 100 cases or so of standalone Malbec for the tasting room, but the 2010 was so delicious, and so bountiful, we were able to bottle enough for our club members. This particular wine shows typical deep color, mouthwatering acidity, and a delectable plum-like flavor component. This wine will pair with so many foods, it's our go-to wine for food and wine pairings. Delicious now, this will hold for quite a few years, but it's ready to drink! Only 40 cases remain and they will go quick!

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er \$165<sup>00</sup>!!



### 5. 2010 Petit Verdot, James Gang Reserve

**\$38.00 per bottle**

Only our third 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. Only a few cases remain. Enjoy!

### 6. 2010 Cabernet Sauvignon/Syrah, James Gang Reserve

**\$38.00 per bottle**

The perfect blend! We chose 50% of our most perfect Cabernet Sauvignon and 50% of our best Syrah. These were combined to produce the most luscious wine this side of Australia. The Aussies innovated this particular blend, but it excels so well in Paso, we knew it would be perfect. This is a big wine so pair it with rich flavored dishes. It's also a wine with great structure so it's very ageable. Tasty now, but it can be cellared for years. We have a few cases left, so call quickly!

### 7. 2012 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 Shaley 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. 2011 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 \$36.95**

No, it's not a wooden bottle of wine. It's a pepper grinder! Beautifully engraved with the logo of your favorite winery. A perfect tool to pepper up your steaks to go with our Zins! In keeping with our dedication to sustainability, this pepper grinder is made from rubberwood, otherwise known as Plantation Hardwood. These trees are only harvested after their life of producing rubber ends and the trees are replanted. These felled trees used to be thrown away, but we have reclaimed them for your custom pepper grinder. 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.**

2010	Sauvignon Blanc	Sundance . . . . .	\$ 14.00
2012	Chardonnay	Radiance . . . . .	\$ 16.00
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 . . . . .	\$ 16.00
2011	Zinfandel	Ballistic . . . . .	\$ 18.00
2009	Zinfandel	James Gang Reserve . . . . .	\$ 28.00
2010	Zinfandel	Silver Reserve . . . . .	\$ 48.00
2011	Zinfandel	Dusi 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	Petite Sirah	Black Magic . . . . .	\$ 25.00
2011	Primitivo	James Gang Reserve . . . . .	\$ 38.00
2010	5	Bordeaux Blend . . . . .	\$ 55.00
2010	Riesling	James Gang Reserve . . . . .	\$ 12.00
2012	Muscat	Dream Catcher . . . . .	\$ 12.00
2012	Dessert Wine	Charisma . . . . .	\$ 20.00
NV	California Champagne	Dream Weaver . . . . .	\$ 12.00



**TOBIN  
JAMES  
CELLARS**  
and the Bacara Resort & Spa  
**October 3-5, 2014**  
Santa Barbara, California  
[www.TobinAtBacara.com](http://www.TobinAtBacara.com)

### JOIN US FOR OUR SUMMER EVENTS

Mark your Calendars!

#### Not Your Average Backyard BBQ

Saturday, June 28, 2014

#### Half Moon BBQ

Saturday, August 9, 2014

#### End of Summer BBQ

Saturday, September 13, 2014

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

**We need your updated email address!**

**THE 2011 REDS  
ARE AMAZING!**



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