



The *Long* Finish

WINE CLUB
Spring 2021

DEAR WINE CLUB MEMBERS,

We are so pleased to be ushering in a new season with a spring storm...STORM WINES, that is. This shipment features the wines of **Ernst Storm**, a hugely respected winemaker here in Santa Barbara who came to us by way of South Africa. Ernst got his start as a winemaker in the Stellenbosch region. In the early 2000s, Ernst found Santa Barbara and realized its potential for the styles of Sauvignon Blanc and Pinot Noir that he wanted to make. His Santa Barbara pedigree includes making wine for Firestone and Curtis Wineries. Storm Wines began as a twinkle in his eye and 6 barrels in 2006. Since 2013, Storm Wines has been his primary focus (although I have learned that his expertise is still utilized by a number of grateful wineries). His delightful wife, Brooke, manages the Los Olivos tasting room, which bravely opened amidst all of last year's lockdown craziness.

Ernst favors cooler climate vineyards of Santa Rita Hills and Santa Maria Valley, just to the west and north of our riding route, respectively. He features a number of single-vineyard Pinot Noirs from those areas, and we are happy to include one in this shipment, **2016 Donnachadh Vineyard Pinot Noir**. Also included for all club members is the **2019 Santa Ynez Sauvignon Blanc**, which Michelle proclaimed "tastes like spring!" Three and six-bottle club members will also enjoy the **2019 Gamay** from the Presquille Vineyard which absolutely wowed me and made me rethink the full potential of the Gamay grape.

We are truly excited to share Ernst's wines with you. When you mention him around SB wine country you always hear in hushed tones, "Oh...Ernst...that guy is GOOD". We think you will agree.

Sincerely, William and Michelle

2016 Donnachadh Vineyard Pinot Noir

We tasted a number of great single vineyard Pinots from Storm, but the Donnachadh was the stand out for me (also the Scotsman in me enjoys saying it, “done-uh-kah”).

The cool pacific breezes at this vineyard bring small yields with intense flavors.

Ernst mentions the dark fruit and “forest floor” notes. We enjoyed that intensity up front but also enjoyed how it gave way to a very pretty finish with violet overtones.



Varietal Composition
100% Pinot Noir

Appellation
Donnachadh Vineyard in Santa Rita Hills

Alcohol
13%

Soils
Marina soil and Chamise shaly loam

Production Notes
15% whole cluster, 17 days on skins, 20% new French Oak

Cases
121



2019 Santa Ynez Sauvignon Blanc

Perfect for a spring shipment. Zippy grapefruit on the nose and I also detected sweet pea.

The addition of 5% Semillon really rounds out the palate which is quite lush with lots of tropical fruit and guava flavors. A bright acidity on the finish creates the perfect balance.

This is a blend from six vineyards and fantastic value that really expresses the winemakers art in its composition.

Varietal Composition

95% Sauvignon Blanc, 5% Semillon

Vineyards

*Mirabelle, McGinley, Kingsley,
Buttonwood, Star Lane (Semillon)*

Alcohol

13.0%

Production Notes

*100% Cold Stainless Steel Fermentation,
Aged 5 months on the lees for mouth feel
and texture*

Cases Produced

1400

2019 Presqu'ile Vineyard

Gamay (3-bottle club)

OK, so Gamays are traditionally fruit-driven, fresh, not pricey, and meant to be drunk young. So before tasting it I thought “oh, here comes the ‘fun’ wine before we get on to the ‘serious’ stuff”.

Not just fun, this wine is complex, memorable, and yes, ‘serious’-ly good!

We enjoyed a bright cranberry tartness that gave way to tobacco and earth. The aromas reminded us of dried leaves and wet stone after rain. This wine truly impressed us!



Artwork by Ernst's daughter, Elsa

Varietals

100% Gamay, organically farmed

Appellation

Presqu'ile Vineyard on the Solomon Hills
in Santa Maria Valley AVA

Alcohol

13.0%

Aging

*100% Neutral French Oak
9 months on the lees*

Cases Produced

100

Production note

30% whole cluster



Ernst at work



Donnachadh Vineyard

“You make wine not based on a recipe, but based on intuition”

“The aromas and flavors can take you back to a childhood memory of your mother’s cooking, it all comes from the grapes”

-Ernst Storm

MICHELLE'S MATCH: A recipe to pair with the wines...

GINGER LIME AHI TUNA STEAKS with STICKY RICE

All of this season's wine selections will pair well with fish. This recipe is simple to execute and so fresh and delicious for spring.

AHI

2 lbs Ahi Steak

1 head of minced garlic

1/2 cup of soy sauce

1/2 lime

Thumb sized fresh ginger root

4 tbsp olive oil

Green onions, edamame, and wonton crisps all make great toppings.

In a marinade dish, drizzle olive oil, soy sauce, and lime over tuna steaks. Cover steaks on both sides with minced garlic, grated ginger, and plenty of cracked black pepper. Add a bit of cayenne if you want a bit more heat.

Marinate for one hour before searing. Good time to make the sticky rice!

Make sure your pan is good and hot. Sear for two minutes per side, leaving a rare center

STICKY RICE

2 cups jasmine rice

2 cups water

2 tbsp rice vinegar

2 tbsp sugar

Pinch of salt

Rinse the rice in a strainer and add to pot with water. Bring to a boil. Once rice is boiling, give a stir, cover and reduce the heat to low until the liquid is absorbed. Check after 5 minutes and stir again. It's done when all the water is absorbed but not so much that rice is clinging to the pot. Stir in sugar, rice wine vinegar, and salt.

Now that the rice is done. You can sear and slice the tuna and garnish as shown!





THANK YOU FOR JOINING THE WINE CLUB

If you enjoyed these wines, please visit www.stormwines.com to order more.

The winery has provided a discount code in your shipment, so be sure to look for that!



Contact us with any questions or concerns at

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