



The *Long* Finish

WINE CLUB
Winter 2020

DEAR WINE CLUB MEMBERS,

Merry Christmas! Happy Holidays! Michelle and I are so pleased to be selecting our first shipment to be enjoyed over the holidays and we are especially excited to have **HAPPY CANYON VINEYARDS** send you their wonderfully rich Bordeaux style wines to brighten your holiday season.

We love the wines of Santa Barbara County, but Michelle's lament has historically been that there just isn't enough heat in most of Santa Barbara wine country to fully ripen red Bordeaux grapes (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot) and make wines that are on par with Napa's offerings. (My lament is that those Napa wines she loves have become ridiculously expensive!) Well, all of that is changing in a big way with the emergence of our warm, inland sub-appellation, Happy Canyon AVA, and particularly the wines of Happy Canyon Vineyards. Not only are these wines every bit as impressive as Napa's finest offerings, they are a fraction of the cost of those triple-digit Napa Cabs!

So, to enjoy with your holiday feast, we bring you the Winter 2020 selections: Happy Canyon Vineyard's **2016 Piocho Reserve**, **2017 Piocho Red Blend**, and for the 3 and 6 bottle club members, **2017 Piocho Patron**. All of these wines are blends of Bordeaux grapes from their Piocho estate and brought to you by winemaker, Sean Pitts. The name "Piocho" is the historic native American name for this land and it "where the two rivers meet and go to heaven".

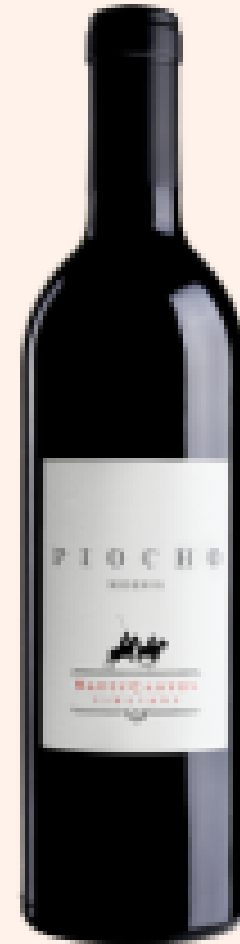
We hope that drinking these wines will likewise be a sublime experience for you!

Sincerely, William and Michelle

2016 PIOCHO RESERVE CABERNET FRANC BLEND

Cab Franc can be a fickle mistress but when it can express itself fully it is so very lovely, displaying the intensity and richness of flavor of Cabernet Sauvignon (its genetic descendant) with even more finesse and aromatics. That's the case here with this wonderful wine.

When tasting, we picked up raspberry and dark blackberry backed by a vibrant minerality. The notes of nutmeg and vanilla on the finish really made this classy wine shine through and display its seasoning of Taransaud French Oak.



Varietal Composition

80% Cabernet Franc, 7% Cabernet Sauv, 5% Merlot, 5% Petit Verdot, 4% Malbec

Appellation

Happy Canyon AVA

Alcohol

14.10%

Aging

22 months in New, 2 year, and neutral French Oak

Cases Produced

212



2017 PIOCHO

RED BLEND

Honestly, this is one of the best deals that I know of in the world of wine. You just don't find serious, structured Bordeaux wines of this quality at this price. It's drinking wonderfully now and it is going to continue to develop.

Lovely plum and cedar on the nose. In the mouth, we tasted dark red currant with a bit of anise and white pepper. Dynamic leather and tobacco notes on the finish with solid tannic structure. Very long and satisfying and a real pleasure to drink!

Varietal Composition

*35% Cabernet Sauvignon, 32% Merlot,
23% Cab Franc, 6% Petit Verdot,
5% Malbec*

Appellation

Happy Canyon AVA

Alcohol

13.7%

Aging

*22 months in new, 2-year and neutral
French Oak*

Wine Enthusiast Score

94

Cases Produced

840

2017 PIOCHO

PATRON (3-bottle club)

Winemaker Sean Pitts selects the best portions of the vineyard to create this wine in which the vintage conditions dictate the result!

We loved the deep, dark blueberry flavors and we detected the flavor of pluot (California's own cross of plum and apricot!) on this wine. Aromatic rosemary added to the complexity and brightness to the wine.

The high quality fruit has created a lush wine of great depth!



Varietals

A proprietary blend of the 5 major Bordeaux varietals

Appellation

Happy Canyon AVA

Alcohol

14.0%

Aging

22 months in new, 2-year and neutral French Oak

Cases Produced

257

ABOUT HAPPY CANYON...

Last quarter's shipment featured wines from Santa Barbara County's ultra-cool zone AVA, Santa Rita Hills. Now we shift eastward to our wine country's most inland and consequently hottest AVA, Happy Canyon. Happy Canyon got its name during the Prohibition era, when bootleggers found a haven in this isolated area as a place for people to "get happy". The name still fits as it has been making wine lovers happy since 2001, especially those that enjoy Bordeaux varietal grapes that need the area's heat to fully ripen.

The region still remains a bit of a hidden gem, and even I sometimes forget this small AVA is tucked back there, east of Highway 154. The county has blocked the expansion of tasting rooms into Happy Canyon. This reduced exposure makes wineries rely on word of mouth to make their wines known, but also keeps Happy Canyon an unspoiled paradise. If the wines were better known, the demand would certainly prevent us from getting them at such a great value. So let's enjoy them while we can still get our hands on them for a relative song!



Winemaker, Sean Pitts, says "We are our terroir. Happy Canyon AVA hits the sweet spot between Napa Valley's ripe richness and Bordeaux's old world earthiness. All of the vines of the AVA make wonderful consistent wines. At Happy Canyon Vineyards we put our own little spin and style on it."

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

Hello Everyone! I chose this recipe, because you can enjoy our featured wines in the recipe, during the cooking, while the pot is simmering, or with the food. It's good for both a crowd or a smaller group for many days. I hope you enjoy these bowls of comfort and warmth.

Italian Beef Stew

2 lbs. Chuck steak, cut into 2 inch cubes

1/2 cup flour

salt and pepper

Olive oil

8 cups of beef broth

2 Tbsp. tomato paste

10 shallots, 8 whole and 2 diced

1 head of garlic

3/4 lb. carrots, peeled and cubed

2 lbs. gold potatoes, peeled and cubed

3 ozs. diced pancetta (you can sub American bacon for it)

1/2 cup full bodied red wine

bay leaf

Thyme



Season flour with 2 Tbsp salt and 1 Tbsp pepper. Dredge cubed steak in flour. Saute pancetta in olive oil until just browned. Remove pancetta from pan and reserve. Brown every side of steak cubes in the pancetta renderings. Remove steak from pan and reserve. Saute diced shallots, whole shallots and garlic in beef and pancetta renderings. Add olive oil if necessary. Cook until shallots and garlic are just soft. Deglaze the pan with the wine. Add the beef broth, reserved steak and pancetta, carrots, tomato paste and bay leaf. Simmer for 30 minutes. Add the potatoes. Bring to a low boil. Simmer for two hours. Serve topped with thyme.

You'll want to serve some crusty bread with this one, so no juices are left in the bowls!

Wishing you much peace and joy this season!



HAVE A WONDERFUL HOLIDAY SEASON

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

The winery has extended a 10% discount for our club members until the end of the year.

Please use promo code “**HOLIDAY20**” to receive that discount.



Your wines are set to ship on December 14.

Contact us with any questions or concerns at

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