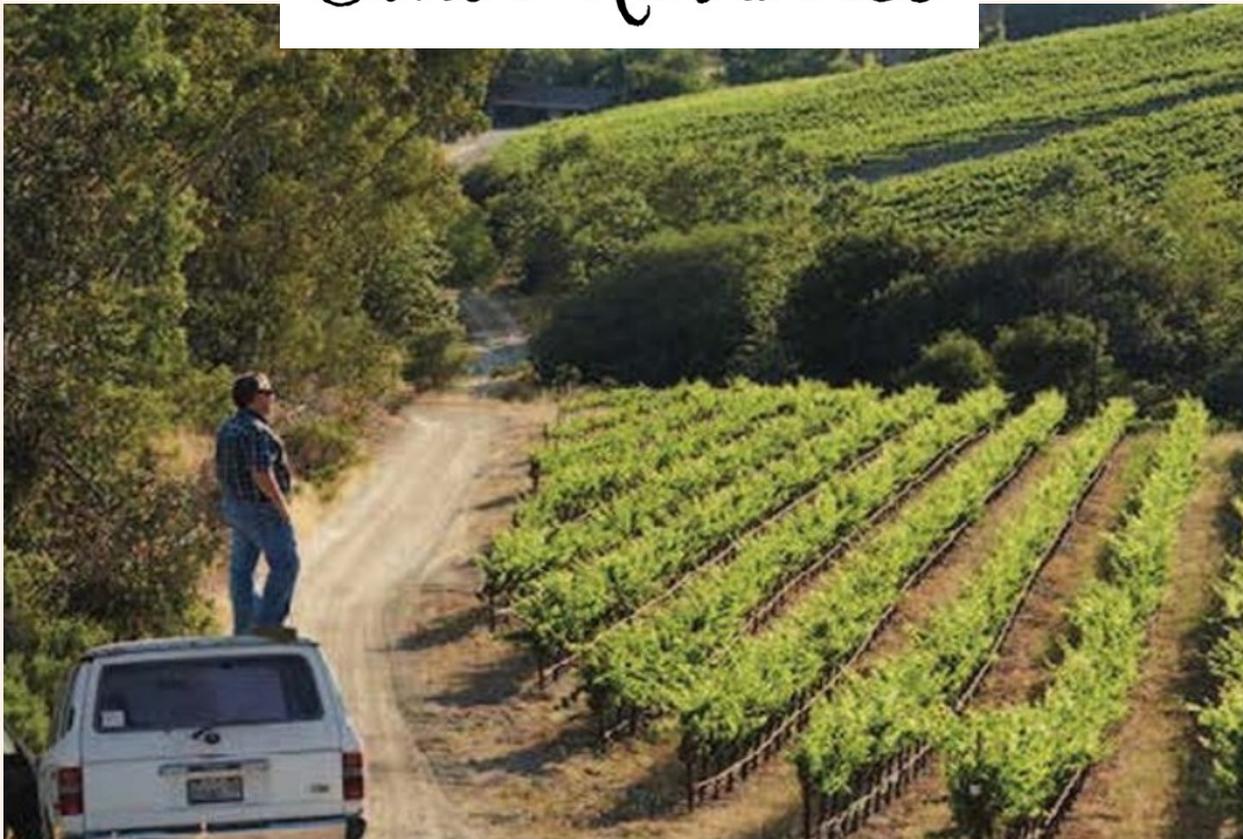




Simons Valley



The *Long* Finish

WINE CLUB
Autumn 2021

DEAR WINE CLUB MEMBERS,

This year's Autumn Shipment is a special one for me. We are featuring the wines of SINOR—LA VALLEE, sourced from its coastal estate, Bassi Vineyard, just up the road from Santa Barbara outside of the quaint town of Avila Beach. The reason for my excitement in sharing these wines with you is the winery's proprietor and winemaker, Mike Sinor. Mike and I are high school friends from the same graduating class in Visalia, in California's agricultural San Joaquin Valley. (Mt. Whitney, Class of '88 [Go Pioneers!]) Our unlikely wine journey followed a similar time-line. Our first exposure to the world of Central Coast wine came in **1993** — Mike took a job at Edna Valley Winery, and I was hired in to the dining room at San Ysidro Ranch in Santa Barbara. We were both hooked instantly. In 2012, we both dove headlong in to our passions — Mike acquired the Bassi Vineyard, and I started I Bike Santa Barbara as a "cycling sommelier". I am grateful for the opportunity to share Mike's wines with you and I am truly humbled by his achievement in becoming one of the area's most respected winemakers. Your shipment includes the **2016 Whole Cluster Pinot Noir**, the **2017 Estate Syrah**, and 3-bottle members also get the unique and festive **2020 PET NAT—Natural Sparkling Pinot Noir**.

We truly hope these wines and Michelle's accompanying recipe add to your enjoyment of the upcoming holiday season!

Sincerely, William and Michelle

2016 Pinot Noir

Whole Cluster

Fermenting with the stems adds boldness to this otherwise soft varietal. We found that it really added interest with dusty, tobacco notes enhancing the deep blackberry fruit.

Mike really appreciates the contributing impressions of allspice, sandalwood and black tea.

We feel like the boldness of whole cluster fermentation combined with the prettiness of this varietal will allow it to pair well with a wide range of holiday fare.

Whole cluster gives an edginess to this wine. A good candidate for your decanter, or let it open up a bit in the glass.



Varietal Composition
100% Pinot Noir

Appellation
Bassi Vineyard, Avila

Alcohol
14.5%

Aging
17 months in French Oak

Reviews
*92 Points and Editor's Choice —
Wine Enthusiast*

2017 Estate Syrah



All the things we love about Syrah! Intense smokiness right up front supports the dark cassis and plummy fruit.

A bit of cracked pepper on the mid palate and then coasts to a soft finish with pretty notes of violets and lavender.

Consider opening with a holiday rib roast!

Varietal Composition
100% Syrah

Appellation
Bassi Vineyard, Avila

Alcohol
14.8%

Reviews
94 Points — Wine Enthusiast

Aging
11 months in French Oak

2020 PET NAT (3-bottle club)

Natural Sparkling Pinot Noir

What a fun wine for this season. Pretty honeysuckle on the nose. Floral elements, especially rose come through. Effervescence is delicate and pleasing.

Though “pet nats” (petillant naturel) have really blossomed in popularity lately, the natural carbonation method (methode ancestrale) predates the Champagne method by a couple of centuries.

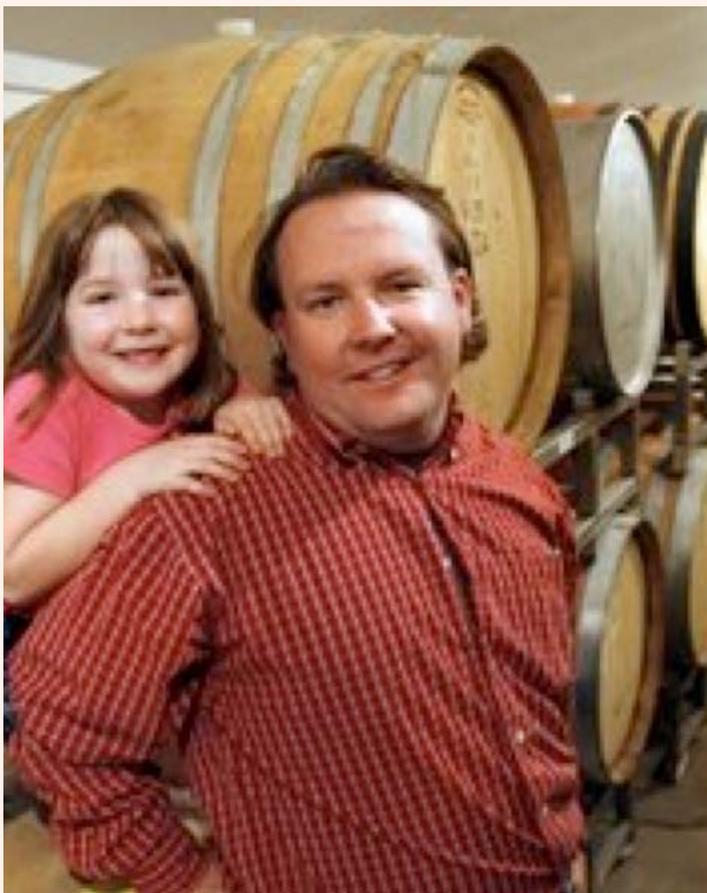
This bottle gives a sample of a brazen “hip” new method of sparkling wine production, while at the same time harkening back to an ancient tradition.



Varietal
100% Pinot Noir

Appellation
Bassi Vineyard, Avila

Alcohol
10.5%



Dad, Winemaker...



and Grower, Mike Sinor

“Our wines naturally reflect their pronounced coastal terroir, as well as the impassioned viticultural handwork that we bring to our vines and soils.

“When wine tastes good, life goes easy”

-Mike Sinor

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

SOLVANG BRIE EN CROUTE

For the wine club friends: This dish has been a feature of our gatherings for years. And, it usually leaves no leftovers. Definitely a crowd pleaser, it can be an appetizer or dessert. It is vegetarian too. I hope happy memories are made with the wines, food and friends this holiday season!

Ingredients:

- 1 sheet frozen puff pastry, defrosted
- 1 tablespoon butter
- 1/3 cup walnuts
- 1 egg, beaten with a bit of water
- 1 small wheel of Brie (8oz)
- 1/3 cup lingonberry jam



Preheat the oven to 400 degrees. Melt butter in a saucepan over medium heat. Sauté nuts in butter until golden, approximately 5 minutes. Let nuts cool. Gently roll puff pastry to increase every side by an inch or two. Brush pastry with egg wash. Place brie in the middle of the pastry sheet. Spread jam on top of the cheese. Sprinkle nuts on jam. Bring all four corners of pastry together and tie with kitchen string. Brush bundle with egg. Bake for 20 to 25 minutes until golden brown. Serve with crackers.



THANK YOU FOR JOINING THE WINE CLUB

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



Contact us with any questions or concerns at

william@ibikesantabarbara.com