



## Holiday 2019 Club Release

Happy Holidays from SAMsARA Wine Co! We are pleased to be sharing this special time of year with you and we know these wines will make your home warmer and happier throughout the season. We are truly grateful that our wines can share the table with your friends, family, and loved ones.

Looking back on the past year we can give thanks for the excellent fruit in this past harvest, the hard work of our winery and tasting room team members, and the support SAMsARA Wine Co. has received from both our longtime wine club members and those who have more recently joined us after the opening of our new winery in Goleta. December 1<sup>st</sup> will mark the one year anniversary of opening our winery to the public and the support we have gotten has been wonderful. We're touched you have made this commitment to us and we will endeavor to return the favor by making the greatest possible wines for you.

-The SAMsARA Wine Co. Team

### **2015 Pinot Noir, Turner Vineyard – Sta. Rita Hills**

**102** Cases Produced/75% Whole Cluster

Matt's Tasting Notes: This is a savory, spicy, earth driven wine that belongs on the dinner table. Spice/herb aromatics with fruit flavors of under-ripe plums and wild berries. Fine tannins provide focus and add length to the briny and umami mouthfeel. Elegant, bright, balanced, and very food friendly.

**93 Points** *The 2015 Pinot Noir Turner Vineyard has a pale to medium ruby color and nose of peppered meats, blueberries, warm blackberries, bergamot, moss-covered bark, dried rose petals, crushed strawberries and warm raspberries with tobacco hints. Light to medium-bodied, it opens saline and soft, fleshing out to those savory flavors, with lightly chewy tannins and mouthwatering freshness, circling back to finish on a long, intense saline note. How pretty!* –Wine Advocate

### **2015 Grenache, LaBarge Vineyard – Sta. Rita Hills**

**100** Cases Produced/100% Whole Cluster

LaBarge Vineyard is on the western end of Sta. Rita Hills AVA which is the coldest part of Santa Barbara County and not a place you would typically think of planting Grenache vineyards. Grenache needs quite a bit of heat to ripen and this is accomplished at LaBarge Vineyard by planting this varietal in a little bowl on a south facing slope that captures all of the sunlight and heat possible and ripening it perfectly. During the growing season the crop load was decreased and water stress was induced to inhibit vigor thus producing fruit more indicative of much older vines. The result is a wine with striking aromatics of high toned red fruits, kirsch, herbs and pepper leading to a silky yet powerful mouthfeel.

**92 Points** *The 2015 Grenache LaBarge Vineyard has a pale to medium ruby color and wonderfully perfumed nose of violet and rosewater, candied blueberries, warm red cherries, blackberry jam, garrigue, peppercorn, burnt orange peel and loads of meaty accents. Light to medium-bodied, it gives up intense fruits in the mouth and is wickedly spicy, with very chewy tannins and good freshness.* – Wine Advocate

### **2013 Syrah, Zotovich Vineyard – Sta. Rita Hills**

**190** Cases Produced/100% Whole Cluster

From our library exclusively for our club members; this Syrah made from fruit grown in the sandy soils of Zotovich Family Vineyard, comprised of 35 acres in the northern part of Sta. Rita Hills is made up of mostly diatomaceous earth and sandy loam soils. The cool climate expresses itself in this Syrah with a spicy, earthy note, underlined by dark fruit

**93 Points** *The 2013 Syrah Zotovich Vineyard is a very pretty wine. Lifted and gracious, because of the sandy soils here, the Zotovich nevertheless offers striking fruit density and voluptuousness. Black cherry, plum, menthol, lavender and sweet spices flow through to the creamy finish. This is the most overt and fruit-driven of the SAMsARA single-vineyard Syrahs. It is the wine's overall balance that is convincing.* - Antonio Galloni, Vinous

# THE FARM of Beverly Hills

## The Farm of Beverly Hills Restaurant's Lamb Bolognese

Steps from Rodeo Drive, the Farm of Beverly Hills serves innovative Californian cuisine daily for Breakfast, Lunch & Dinner, in the heart of Beverly Hills. We are so proud to be featured on their wine list and honored that they have provided us with this recipe to pair with our 2013 Zotovich vineyard Syrah. This hearty meal will put some warmth into your home this winter. Nothing brings the family together like a big bowl of pasta!



### INGREDIENTS

- 1 lb ground lamb
- 1/2 lb ground beef (80/20)
- 1/2 onion, diced
- 1 carrot, diced
- 1 celery rib, diced
- 1 tblsp fresh garlic, minced
- 1/2 cup tomato paste
- 1/2 cup red wine
- 1/2 cup white wine
- 2 cups chicken stock/water
- 1 tsp. Curry powder
- 1/2 tsp. cumin
- 1/2 tsp. coriander
- 1 1/2 tsp. oregano
- 1 tsp. basil
- Salt and pepper
- Parsley

### METHOD

1. In a large saucepan, brown the lamb and beef and season with salt and pepper.
2. Add vegetables and deglaze for 5 min.
3. Add tomato paste and cook for another 4 minutes.
4. Add all liquid and dry spices. Lower heat and simmer on low heat for at least 1 hour or until sauce thickens and meat breaks down.
5. Boil 1 to 1 1/2 lbs of pasta of your choice (we use fresh, Roman style Bucatini) until cooked "al dente".
6. Combine sauce with pasta and toss until evenly coated.