



## Winter 2020 Cellar Club Release

Winter is a beautiful time of year in Santa Barbara County. The vines are pruned and resting with cover crops sprouting at our vineyard sites, while our freshly crushed 2019 vintage wines are resting in barrel, coming into their own.

We have selected some really exciting wines for your club shipment listed below. We hope you love them as much as we do.

Thank you for being a part of our wine club family!

- The SAMsARA Wine Co. Team

### Your Club Shipment Contains

#### **2017 Pinot Noir, Cargassachi Vineyard – Sta. Rita Hills**

**45** Cases Produced

50% Whole Cluster

Matt's Tasting Notes: "Elegant, meaning bright and fresh with notes of red fruit; cranberries, raspberries, and pomegranate, with more savory, umami, and wild flavors and aromatics behind the red fruit. Light bodied, fine tannin and bright acid give this wine length, focus, and a long finish. This Cargassachi Pinot is crunchy and fun and drinking well right now."

#### **2016 Grenache, Larner Vineyard – Ballard Canyon**

**95** Cases Produced

67% Whole Cluster

Matt's Tasting Notes: "Baking or 'holiday' spices, darker red fruit, juicy and rich on palate with big flavor concentration. Fine tannins and bright acid provide balance and freshness. This wine is drinking super smooth with lots of mouthcoating texture lead to a big finish."

**93 Points** *The 2016 Grenache Larner Vineyard is fabulous. Most Larner Grenaches are powerful, but here readers will find a wine that also offers terrific aromatic lift and energy. Bright red cherry, wildflowers and spice lend striking top notes. This is an unusually gracious style of Grenache from Larner, one of the top-sites in Ballard Canyon. I loved it. – Antonio Galloni, Vinous*

#### **2017 Syrah, Colson Canyon Vineyard – Santa Maria Valley**

**94** Cases Produced

75% Whole Cluster

Matt's Tasting Notes: "Dark berries, dark chocolate or coco powder aromatics with cinnamon & nutmeg notes. This Syrah is powerful and complex, saturating on palate. Its bright finish keeps the wine 'light on its feet.' Not heavy or over-extracted, but with dense flavors and aromatics. Supple texture and gentle tannins give this wine length and a long, lengthy finish."



## Grilled Venison Loin with SAMsARA Pinot Noir Sauce

We are delighted to share this venison recipe from one of our favorite restaurants in the Santa Ynez Valley, Root 246 in Solvang. SAMsARA seeks to highlight vineyard terroir and create 'wines of place.' Similarly, Chef Sean and his kitchen serve up contemporary farm-to-table cuisine with an emphasis on the flavors local to Santa Barbara County. They prepare this venison on a grill fired with local Valley Oak, infusing it with a smoky flavor which pairs well with the wine.

### INGREDIENTS

#### *Venison and Marinade*

- 2.25lb Venison loin
- 2 Cups SAMsARA Pinot Noir
- 1 Cup Red Wine Vinegar
- ½ Head garlic
- 1 T juniper berries
- 4 bay leaves
- 6 sprigs parsley
- 6 sprigs thyme
- ½ onion, diced
- ½ carrot diced
- 1 celery stalk diced
- ½ leek, sliced, white part only
- 1 t salt
- Parsley

#### *SAMsARA Pinot Noir Sauce*

- 2 Cups Reserved venison marinade
- 2 Cups SAMsARA Pinot Noir
- 2 Cups veal demi-glace, you can substitute reduced chicken stock
- 1 Cup Bing cherries with pits removed
- 1 T butter



### METHOD

1. Bring marinade ingredients to a simmer for 5 minutes and cool completely. Once cool marinate Venison for 24 hours.
2. Take the venison out of the marinade and let the meat rest at room temperature 20 minutes before grilling. Season with salt and pepper and grill the loins until internal temperature is 125 or medium rare.
3. Bring the reserved venison marinade to a simmer with the remaining pinot noir and reduce to a syrup consistency. Add the Veal demi-glace and simmer to let the sauce flavors blend, then strain through a fine mesh strainer. Add the cherries to the sauce and simmer 10 minutes to soften the cherries and finish with 1 Tbsp. butter
4. Plate and enjoy!