



WINE NOTES

2016 CHARDONNAY SANTA BARBARA COUNTY

Retail \$28.00 | Club \$22.40

ABOUT THE WINE

Our Bridlewood Santa Barbara County Chardonnay has layers of ripe fruit flavors with a firm acidity and an underlying minerality. The wine offers delicate aromas of white peach and apricot. On the palate, the fresh fruit flavors are complemented by subtle notes of vanilla and a hint of nutmeg for a Chardonnay that is reminiscent of fresh baked goods. This well-balanced Chardonnay is food-friendly and refreshing. Pair it with fresh fish tacos or a creamy risotto for a delicious match.

VITICULTURE NOTES

We selected a majority of the Chardonnay grapes for this wine from the Santa Maria Valley in northern Santa Barbara County. Only one of two east-west valleys in California to funnel in ocean breezes and fog in the evening that burn off during the warm days, the Santa Maria Valley has a cool climate that ultimately extends the growing season. Located only 15 miles from the Pacific Ocean, the vines here are planted in sandy soils atop bluffs that receive frequent cooling breezes. A warm spring and early summer in 2016 was followed by cool nights and gentle warmth in July and August that allowed the grapes to mature perfectly. Wines from this year show exceptional balance and flavor.

WINEMAKING NOTES

Following 100% hand-harvesting, we pressed the juice and allowed it to settle for two days. Fermentation occurred in cement egg tanks, imparting a noticeable minerality with the same micro-oxygenation that a barrel provides, while the parabolic shape keeps the lees suspended much like sur lie aging does. This season, we felt that the wine was well-balanced and did not complete any malolactic fermentation.

APPELLATION

Santa Barbara County

BOTTLING INFORMATION

Alcohol Level: 13.6%

2014 RESERVE CABERNET SAUVIGNON HAPPY CANYON OF SANTA BARBARA

Retail \$50.00 | Club \$40.00

ABOUT THE WINE

Our Bridlewood Happy Canyon Cabernet Sauvignon is a big, bold and memorable red wine. Complex fruit flavors of ripe dark cherry and cassis are supported by notes of graham cracker and spice. Rich and luxurious, our full-bodied Happy Canyon Cabernet is an exciting experience for the palate, offering layers of blackberry, black currant and hints of white pepper. The chewy tannins and lingering finish create a sophisticated elegance that makes this Cabernet distinct.

VITICULTURE NOTES

Warm temperatures, hilly topography and a unique mineral terroir create a blend expressive of the Happy Canyon AVA. The 2014 growing season was outstanding for Happy Canyon and produced exceptional quality fruit. A mild winter and summer and early bud break led to an early harvest. Moderate temperatures in California allowed for even ripening of the grapes. Wines from this year have ripe fruit flavors, great concentration and excellent balance.

WINEMAKING NOTES

After a late October harvest, we fermented each lot separately in open-top tanks. Following fermentation, the wine was drained and pressed in mid-November to ensure optimal extraction of color and flavor. We then blended lots together and racked the wine into a combination of French and American oak barrels to impart well-integrated notes of brown spice and nutmeg before bottling.

APPELLATION

Happy Canyon of
Santa Barbara

BOTTLING INFORMATION

Alcohol Level: 15.5%

DEAR WINE CLUB MEMBER

Happy harvest from Bridlewood Estate Winery!

Harvest is an exciting time for us and we're close to completing the 2017 season. This is when we see the hard work of our vineyard and winemaking teams through the year pay off. Now, the grapes will be handpicked and transported to the winery, where each lot is fermented separately. The unique characteristics of the grapes will guide our winemaking team when they blend the new vintages to create the perfect combination of flavors, textures and mouthfeel.

The 2017 season looks like it will produce delicious and balanced wines. After California's four-year drought, this winter was one of the rainiest in recent years. The water and ideal spring temperatures got the vines off to a great start, and then the growing season through the summer had very warm days and cool nights, which are excellent for even ripening and for developing concentrated flavors with ideal structure. We expect the fruit to be a true expression of our estate vineyard, showing rich flavors and an outstanding balance of texture, sugar and acidity.

We toast to another exciting year on the Central Coast, a wonderful harvest, and delicious wines for you to enjoy in 2018!

Cheers!

THE BRIDLEWOOD ESTATE WINERY TEAM



RECIPE OF THE MONTH:

CHARM WITH CHEESE, CHARCUTERIE AND CABERNET FOR THE HOLIDAYS



With harvest coming to an end soon, this means the holiday season is fast approaching and all those festive dinners, cocktail parties and gatherings with family and friends. If you're pressed for time, keep things simple with cheese and wine pairings. A great go-to wine is a bold, hearty Cabernet Sauvignon—it's perfect for winter and works beautifully with a cheese and charcuterie board. Here are some tips to make that gourmet medley something your guests will love.

CHEESE SELECTION : A general rule for wine and cheese pairings is to match power, or pair wine and cheese with similarly intense (or mild) flavors. A rich Cabernet Sauvignon pairs with a variety of cheeses, whether salty, strongly flavored, aged or peppery.

CHARCUTERIE : A charcuterie board, that mouthwatering selection of cured meats, makes a splashy and tasty partner to your cheese platter. And Cabernet Sauvignon absolutely loves salty and fatty charcuterie. Select a variety of textures, spices and slice thicknesses. Also, offer different flavors on the platter, like smoky and spicy sausages and salami with cured meats like ham or cured beef tenderloin.

PRESENTATION : Treat your board like a centerpiece and select a decorative platter, wooden cutting board or a marble or slate slab as a base. Also, try not to crowd the platter with too many cheeses or meats. In general, three cheeses should suffice, but five or six will work well if cheese is the focus of the party (for example, if it's a cocktail party). Provide a different knife with each cheese. For charcuterie, consider thinner slices so you can fold the meat for an eye-catching presentation and to save room on the board. Roll the meat loosely so it can be unfurled, and choose 3 to 5 kinds that represent different styles and textures.

SERVING : Take the cheese out of the fridge one hour before serving to get it to room temperature. Alongside, add neutral flavored crackers or plain bread, such as sweet sourdough, that won't overpower the taste of the cheeses. Savory sides like chutney, olives or nuts go well with cheese served before dinner and after-dinner cheeses work with sweeter complements such as jams, dried fruit and honey.

2017 DATE:
MEMBERS ONLY PRIVATE ACCESS SUNDAY

OCTOBER 29, 2017

1:00 PM - 4:00 PM | Reservation Due Before: Friday, October 13, 2017

EVENT DETAILS:

The winery will be open only to Wine Club members for an exclusive tasting event showcasing our new releases and limited production wines.

Bridlewood Estate Club member benefits include admission of a member and one guest at no charge (2 people) to the event.

Only confirmed reservations will be admitted day of event.

This is an over 21 event, no minors will be admitted.

No pets please.

Attendance is by pre-reservation only and sells out due to the limited number of attendees. Be sure to reserve your space early. If you have questions, please contact us.

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BRIDLEWOOD
ESTATE WINERY

THE ESTATE WINE CLUB

OCTOBER 2017

