



**A N D R E W  
M U R R A Y  
V I N E Y A R D S**

**WINE CLUB WINTER 2018**

## FALLING IN LOVE AGAIN...AGAIN



It all started for me in France over 30 years ago. Luckily and thankfully my parents took me to Europe. They went to eat and explore, and taste wine. I went because they made me. Crazy enough, they were about my age now. They had instilled a profound sense of wanderlust and a boyish curiosity deep within my DNA. It is these thoughts and more that flood my mind as the plane rumbles down the runway, away from France, back to reality. It has been more than two decades since my last organized wine-tasting trip to France. It has been too long. So, this past week a small group of us set out on a grand adventure. We flew an overnight to Paris, rented a car upon arrival, and drove straight to Chablis to taste at Dauvissat...a Chardonnay master. We had to pinch ourselves, as we were in a cold, dark cellar, tasting the not yet released Dauvissat Chablis bottlings, not a few hours after arriving in Paris. We were exhausted and jet lagged, but the racy acidity and impossible minerality woke us up. They did not speak English there, so I also had to kick my French skills immediately into high gear. Luckily the wine helped to lubricate those old wheels, and we were getting all kinds of good information. From this appointment on, we were about 10 minutes late for the next 6 days. This was no vacation. We had important soils to see, people to meet, and wines to taste. We next went to Burgundy to taste chez Dujac, Leflaive, Roulot, and L'Arlot. In between tastings, we snuck in time to visit the great Grand Cru and Premier Cru vineyards. We even managed to get our van stuck, high in the vineyards on a soggy, rocky road – a truly frightening experience. Burgundy was where I fell in love with Rhône varieties so many years ago, and then immediately left. This trip allowed me the opportunity to get to know the real Burgundy, from great domaines and vineyard sites. I have a newfound appreciation, respect and passion for these wines. (You can teach an old dog, new tricks!). We next drove down to Côte-Rôtie in the northern Rhône. I had spent quite a bit of time here, so it felt more familiar. We first tasted at Clusel-Roch, all the 2016 and 2017s in the cellar. Father and son shared their passion and wines with us, from a wonderfully humble and simple cellar. This visit reminded me of why I fell in love with wine, and with Syrah in particular. It reminded me of my foolish naiveté that I suffered from when I jumped head first into the wine business. We then got a master class tasting and vineyard visit at Clape in Cornas. They spent 3 hours with us, sharing barrel after barrel and bottle after bottle. I nearly filled my notebook with thoughts and observations. We tasted pure genius and even some crazy flaws from this master. This visit changed me a little bit as it shifted the earth under my feet in a very subtle way. Next, we were onto Chateauneuf-du-Pape to one of the Grenache greats...Janasse. The winemaker jumped in our van and we drove in the pouring and flooding rain through their great sites for Grenache and Mourvèdre and learned the importance of soil (sand vs. round stones) and elevation (upslope vs. valley floor). We visited 20 wineries in 6 days and tasted an average of about 12 wines at each spot. We drank the local wines each night paired perfectly with their cuisine. I got so much out of this trip that it makes me wonder why I have waited so long since the last trip. Yes, I have been busy growing a family and a winery. Luckily, I fall in love with them each and every day. I also love the wine life, but now I appreciate it even more. It is hard to imagine loving wine more than before, yet somehow, I do love it more. I hope that this renewed passion is one day perceptible in the ever increasing quality of our wines. Thank you for joining me on this journey and for your continued support of our small family farm.

Cheers,

Andrew Murray

### 2017 ESPÉRANCE ROSÉ IS HERE



We are so excited to announce the release of our 2017 Espérance Rosé. This Estate Grown wine is crafted from early picked Cinsault and a tiny amount of Grenache and Syrah. It is a very light color pink with lifted aromatics of flowers, watermelon, and honeydew. In the mouth, the wine is fruity and floral, balanced by a fresh and zippy acidity. It is the perfect wine for any day that ends with a “Y”.

**750 cases produced  
\$22/bottle**

### FEATURED WINES

#### 2015 SYRAH, THOMPSON VYD.

We aged this Syrah an extra year in the bottle prior to release, so it is more ready to drink...

#### 2016 CINSAULT, ESTATE GROWN

This wine is the perfect mix of fruit forward California and old-world spice...

#### 2016 SYRAH, WATCH HILL VYD.

Impossibly dark and delicious, and built for the ages, this Syrah is co-fermented with Viognier...

#### 2016 SYRAH, SLIDE HILL VYD.

This is a new single vineyard Syrah for us, from a cool climate hillside in Edna Valley ...



WE LOOK FORWARD TO SEEING YOU SOON.



## FEATURED WINES

### 2015 SYRAH, THOMPSON VINEYARD

The Thompson Vineyard is a gorgeous, cool climate vineyard along Alisos Canyon Road, that yields tiny amounts of concentrated Syrah each vintage, so production of this wine is always small. We aged this wine an extra year just for you, so that it would be even more fun to drink when shipped in the Wine Club. The 2015 Vintage is a dark black/deep red color, with aromas of red fruits that interplay nicely with black olive, sage, underbrush, toasty oak, and charred bacon. In the mouth, this wine is so round and rich, with a rich, long finish. This wine is truly so fun to drink, but do not be afraid to lay some bottles down for up to a decade.

250 cases produced \$45/btl

### 2016 CINSAULT, ESTATE GROWN

Cinsault is a study in contrast. It is a variety that is full of character and flavor, yet it is lighter in color and body. It is at once fruity (tart cherry, cranberry, orange rind, among others) and savory (forest floor, damp earth, and white pepper). We reserve most of the Cinsault that we grow for rosé, but we love keeping some back each vintage for red wine production. It is so interesting to taste the rosé alongside the red. The rosé is stunningly delicate and aromatic with notes of white flowers, watermelon rind, and citrus. The red is rather rustic and medium bodied. It is the ultimate southern Rhone style red wine that pairs beautifully with the more casual food and attitude of Provence. In 2016, we produced just enough Cinsault so that all our members could hopefully get a bottle, the balance made it into our 2016 Rosé, that sold out way too quickly last year. Look for our 2017 Espérance Rosé that gets released in early February each year...

200 cases produced \$36/btl

### 2016 SYRAH, WATCH HILL VINEYARD

We have been lucky enough to “farm” and source the same section of the Watch Hill Vineyard for over a decade. It is one of my favorite spots for Syrah in the Santa Ynez Valley. It is warm enough to get fun ripe fruit flavors, yet cool enough to retain fresh acidity (just look at the neon purple/black color) and some of the savory notes that are prevalent in Northern Rhône Syrah...pepper, tar, bacon, olive & forest floor. It is very full bodied, with a wonderfully rich and mouth-filling texture that never quits. The Watch Hill Vineyard yields are tiny each year, so there will be precious little of this wine to go around. Drink now or hold for up to 10 years.

450 cases produced \$50/btl

### 2016 SYRAH, SLIDE HILL VINEYARD.\*\*

The Slide Hill Vineyard is a new source for AMV, but it has been growing now for the better part of a decade. It is owned and farmed by Brook Williams (previously the General Manager of Zaca Mesa Winery next door). The vineyard is Demeter Certified Biodynamic, so no materials are used on the vineyard other than tender loving care. Rather than relying on commercially available fertilizers and herbicides, the vineyard is coerced into balance with nature while being treated with specially prepared Biodynamic Preparations. To the casual observer, it often sounds and looks like voodoo, but I can assure you that it is not. The steep hillside vineyard is growing within the Edna Valley AVA, north of us in San Luis Obispo County, an area famous for amazing Syrah. The fruit is very expensive and hard to come by, and it was pure serendipity that allowed me access to the vineyard. I simply asked him for an acre block for AMV, at a party that we were both attending. At first, he laughed. Later at the same party, he asked if I was serious. Eventually, a contract came from that night. When it was finally time to pick our block at Slide Hill, I must admit that I was a bit underwhelmed. The fruit just didn't look as pretty as some of the other special blocks from where we source. It tasted great. It was dark. It just looked “organic”. We gave it the royal treatment of sorting and a bit of whole cluster fermentation and the most amazing wine emerged. Of all of our lots in 2016, this one tasted ready to drink the soonest after harvest. It is a classic cool climate Syrah with equal parts savory and fruit notes. We hope that you love this new wine as much as we do...

Limited production \$55/btl \*\*Only included in select shipments.

**LET US ENTERTAIN YOU!**



To make a Reservation for any of our Upcoming Events, or to inquire about any of our new Visitor Experiences available at our Winery & Visitors Center, please call the winery at 805-686-9604 or send us an email at [Visit@AndrewMurrayVineyards.com](mailto:Visit@AndrewMurrayVineyards.com).

We look forward to making your next visit with us delicious, informative, and of course, fun.

**CURRENT RELEASES - LIMITED**

#### 2017 ESPÉRANCE ROSÉ

Retail Price: \$22.00/bottle  
Wine Club: \$17.60/bottle

#### 2015 ESPÉRANCE - 91 POINTS!

Retail Price: \$30.00/bottle  
Wine Club: \$24.00/bottle

#### 2015 GRENACHE - 90 POINTS!

Retail Price: \$36.00/bottle  
Wine Club: \$28.80/bottle

#### 2015 MOURVÈDRE - 93 POINTS!

Retail Price: \$36.00/bottle  
Wine Club: \$28.80/bottle

#### 2015 SYRAH, STOLPMAN

Retail Price: \$45.00/bottle  
Wine Club: \$36.00/bottle

