

## 2019 MEMBER EVENTS & TRIPS

### 2019 MEMBER DINNERS

We hope you can join us and connect with other members at our intimate winery dinners. These events sell out, so be sure to reserve your tickets as soon as possible.

Valentine's Dinner Dance	Saturday, February 9	Sold Out
Night Of Unrestrained Reserve	Saturday, October 5	Details to follow!

### 2019 QUARTERLY MEMBER PARTIES

If you live nearby or happen to be in town, please join us for a glass of wine, music, and some small bites. All members are invited, even if you aren't picking up your wine.

Please be sure to RSVP so we can have your wines packed. If you are unable to pick up your wine by the dates specified below, please call to make arrangements to pick up your wine within 30 days.

Sunday, February 10	12-3 pm
Sunday, May 19	1 – 4 pm
Sunday, September 22	1 – 4 pm
Sunday, November 3	12-3 pm

*NOTE: These dates and times are subject to change - please check our website for updates!*

### UPCOMING MEMBER TRIPS

*For more information, check our website [www.obrienestate.com/Members/CruisesandTrips](http://www.obrienestate.com/Members/CruisesandTrips)*

#### **Mediterranean Wine Cruise - Sept 23 – Oct. 2, 2020**

With the tails of Socrates and Plato in your wake, travel to some of the most historic places in Europe. O'Brien Estate and travel partner, Food & Wine Trails, are offering a cruise through four different countries— Greece, Turkey, Italy, and Croatia! From the stunning waters of Venice to Ephesus and Rhodes' colossus and the bougainvillea strewn streets of Mykonos, this is every travelers dream. Come discover the Mediterranean with us on this culinary focused cruise aboard Silversea's brand new Silver Moon.

#### **Bordeaux Wine Cruise - Sept 8-15, 2019 \*\* SOLD OUT\*\***

#### **Ireland Land Tour - April 8-17, 2019 \*\*SOLD OUT\*\***

Be on the lookout for information on our Ireland 2020 tour. Dates will be announced later this year!

### O'BRIEN ESTATE COMES TO YOUR HOMETOWN

Let us bring our wines to you and your friends! Each month, we travel across the country to join members and introduce your friends to our wines. We bring and pour our wines to pair with hors d'oeuvres or dinner that you host in your home, favorite restaurant, or private club.

Please contact Brynna Columb, our Director of Sales & Hospitality at [Brynna@obrienestate.com](mailto:Brynna@obrienestate.com) for further details about scheduling one of these exclusive member events.

## MEMBER NEWSLETTER - FEBRUARY 2019

Greetings from Napa Valley!

We hope everyone is well and still working on those New Year's resolutions, particularly the ones which state "I should drink more wine this year". We are here to help!

Each spring we have the pleasure of wondering what Mother Nature will give us in terms of weather and how this will translate into the new vintage each fall. While we can't determine the characteristics of the upcoming vintage until the wine is safely in the barrels, we are doing many things to ensure we will produce the best possible wine each year. "Wine is made in the vineyard" is a testament to the unpredictable nature of our environment and a call to action as we implement various farming techniques throughout the year. We use cover crops instead of chemical fertilizers to provide nutrients to the vines and avoid pesticide use in the vineyard. Last year at this time we were wondering about the 2018 vintage, and it was one of the best vintages we have ever had. Hopefully 2019 will rival or surpass it.

It was early in 2000 – just about this time of year – when we purchased the Costello winery which became O'Brien Estate. It has been a rewarding journey, both in the quality of wine we are able to make, and the new friends we have made. The opportunity to meet many members at the winery, on our cruises, in their homes and country clubs, has brought joy to our hearts and expanded our lives.

Thank you for your continued support.





## THOUGHTS FROM OUR WINEMAKER

Dear Members,

There was a recent inquiry about one of my tasting notes that got me thinking about my word choice in relation to what I was attempting to describe. The word I used was, "sweet". That may seem simple enough, only I was not referring to actual sweetness as one would expect from sugar, I was referring to the quality of the tannins.

In order to help justify my word choice, it is important to know what tannins are and how they are perceived in wine. Tannins are a class of polyphenolic compounds that are perceived as astringent and bitter. They are prevalent in nature and have a predominant role in plants of preventing herbivory. Basically, they taste bad so animals won't eat the plant.

Grapes have tannins that are present in the skin, seeds, and stems. When a grape is not developed, the tannin levels are bitter and unpleasant. This has an actual biological advantage that prevents the under developed seeds from being prematurely consumed before the seeds are viable. However, as the grapes develop, the tannins get less astringent, more palatable, and to some degree "sweet" to both birds and humans. At this point the seeds are mature and developed and ready for dispersal by the birds who so graciously consume the grapes and spread the seeds throughout the land in their custom-made fertilizer, a process known as endozoochory.

Looking back to the tasting notes, and the way I described the tannins as sweet. I was really thinking about the development and quality of the tannins in the wine and how they were not astringent, bitter, chunky or chewy, but rather developed, polished and plush, just how a bird would like them.

Cheers,



David Yorgensen, Consulting Winemaker

## TASTING NOTES

### 2015 UNRESTRAINED RESERVE

-- only 124 cases produced--

Inky purple-black in color...it opens with a nose of cassis, herbs, earth and baked cherries with coffee, roasted nuts and cedar. Full-bodied and laden with baked berries, it's firmly structured with a long, savory finish.

~ Lisa Perrotti-Brown, *The Wine Advocate*

### 2014 RESERVE CABERNET SAUVIGNON

-- only 211 cases produced --

Deep garnet purple, cedar toast and dried mint core over notes of blackcurrant cordial, baked blackberries, and black cherry preserves with hints of dried beef and Indian spices

~ Lisa Perrotti-Brown, *The Wine Advocate*,

## TASTING NOTES

### 2015 MERLOT

Expressively intriguing, focused and layered, presenting a stimulating blend of fruit and earth.

Bold, classic and defined mixed cherry, red plum, and kirsch meld with the intricacy of spicy cedar, fresh humus, tobacco leaves, medium espresso roast, and toast in a medium bodied wine that finishes with spicy-sweet tannins that gently caress the palate.

~ David Yorgensen, *Consulting Winemaker*

### 2015 ROMANCE OF THE HEART

*Bordeaux-style blend*

Youthful, spirited and dynamic, the juvenile sibling to Seduction exhibits a similar, albeit more playful, primary and understandable, aroma and flavor profile, complete with an abundance of red and black fruits layered with aromatic herbs, spice and a bit livelier and lasting tannic grip.

~ David Yorgensen, *Consulting Winemaker*

### 2015 SEDUCTION

*Bordeaux-style blend*

Dense, complex, and broad, offering up heady initial impressions of black cherries, blackberries and black plum that intermix with dark coco nibs, espresso, and vanilla laced toasty oak. Refined and focused, the full-bodied expression of fruit and spice flavors combine and build on the palate and finish with sweet and spicy enveloping tannins.

~ David Yorgensen, *Consulting Winemaker*

### 2015 CABERNET SAUVIGNON

Penetrating, profound, and pleasurable, this teeth-staining, multifarious effort is rich with blackberry, black plum, and black cherry fruits and perfumed herbs that are swaddled between vanilla-laced chocolate covered espresso beans and massively sweet, pliable and lingering tannins.

~ David Yorgensen, *Consulting Winemaker*

### 2014 RESERVE CHARDONNAY

-- only 140 cases produced --

Aged for 18 months on 100% new French Oak, it delights the senses with ripe pear, caramel, and a toasty oak. The opulent mouthfeel is big and bold, with a protracted and pure finish doused with pomaceous fruit, vanilla, and spice.

~ David Yorgensen, *Winemaker*

### 2017 SAUVIGNON BLANC, FASCINATION

Crisp and refreshing, enriching the senses with hints of lemon zest, key lime, stone and mineral notes. The full-bodied finish is polished, penetrating, and balanced with a lingering finish on the palate; perfect for the warm days of summer.

~ Mark Davis, *Winemaker*

### 2016 CHARDONNAY

Rich and flavorful with a nose that is complex and enticing to reveal aromas of baked pear, vanilla, and hints of spice. The mouthfeel is full and inviting showcasing the balanced acidity and lasting finish of stone fruit and honeysuckle.

~ Mark Davis, *Winemaker*

### 2012 REFLECTION DESSERT WINE (375 ML)

Our 2012 Late Harvest dessert wine is the perfect pairing for after dinner. Boysenberry jam, blackberry pie, and hints of licorice greet you from the glass. The mouthfeel is delicate and silky, with hints of sweetness and a finish that is soft and dense with candied dark fruit.

~ Mark Davis, *Winemaker*

