



O'BRIEN ESTATE

NAPA VALLEY

MEMBER NEWSLETTER - NOVEMBER 2018

Greetings from Napa Valley!

This year marks our 19th harvest. Harvest is when a wine is born. It is the culmination of the growing season. And this year, it is the beginning of hope for another spectacular vintage. As we're writing this letter, we've picked the white fruit and Merlot, and are waiting to bring in the Cabernet. This cool and dry growing season has allowed a long hang time so the fruit is able to achieve ripe flavors and the perfect balance of sugars and acidity.

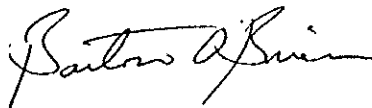
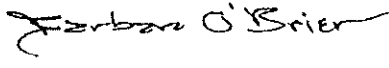
The harvest season is also a time of gratitude. Barb and I feel blessed to have expanded our lives with the relationships we've developed through you, our members, whether visiting here at the winery or on one of our member trips. We've had another extraordinary year travelling with our members to Ireland and Alaska.

In April, we explored the rich cultural heritage of Ireland by bus with 16 members. If you are interested in seeing Ireland or connecting with your Irish roots, travelling with the O'Brien Clan is the most fun! We visit pubs to taste Guinness on the way to the sights, and drink Paddy's whisky on the way home. The scenery is incredible and the comradery is even better. Love to have you join us on next year's April 8-17 trip! The itinerary and prices are on our website - some of the proceeds benefit underprivileged students at Dublin's Trinity College.

August found us on a cruise ship with 96 other members visiting Seattle then onto Alaska. As always, this cruise was an absolute blast. Making new friends and becoming re-acquainted with old ones amidst spectacular landscape is a great way to spend 8 days. These trips are such fun, we have members returning year after year. Our 2019 cruise through the breathtaking estuary of Southwest France, past the vineyards and châteaux of Bordeaux, is already almost completely full.

Barb and I are grateful to you, our loyal members of O'Brien Estate. We look forward to seeing you in Napa Valley again. Best wishes to you for a happy, healthy, and prosperous holiday season and New Year. Thank you for making our wine a part of your lives.

Happy holidays!

THOUGHTS FROM OUR WINEMAKER

The glorious harvest of 2018 is in full swing, and the seemingly endless pumpovers are excitedly underway.


A pumpover, or as they say in France, remontage, for those who do not know, is the process of drawing wine out of a valve, low down on a tank of fermenting wine, and pumping it up and over the top, onto the floating cap of grape skins. This process is performed every day, multiple times per day for every tank of red wine, until it's dry and ready to be drained and pressed, or about two weeks.

The general purpose of a pumpover is to; break up the thick layer of skins, seeds and other grape material that float to the surface of the wine during the fermentation; help release the trapped carbon dioxide produced by the yeast as they consume sugar; equalize the temperature gradient caused by fermentation; and add necessary oxygen to the fermentation.

However, the real benefit of a pumpover, when performed by hand and not automated, is the personal interaction and connection a winemaker gets with each tank of fermenting wine. It is a very connective process that can provide a plethora of understanding about the wine. As the wine is pumped over the hand the temperature changes during the process can be easily felt. The aromas of a healthy yeast population and the fresh fruit fragrances can be clearly identified and the look of the grapes, in the cap, can certainly tell a story as they swirl and flow back into the wine from above.

The bonding of winemaker and ferment happen during the pumpover. It is the time when the ferment can let the winemaker know that it is going well, or if something needs to be addressed, and the only way to hear the wine is to get in there and put yourself into the wine and listen. I am going to go back and continue the conversation with the wines and do some more pumpovers now.

Cheers,



David Yorgensen, Consulting Winemaker

TASTING NOTES - RESERVE WINES

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 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

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

2013 SEDUCTION

Bordeaux-style blend

This red blend is complex and dynamic with a mosaic bouquet that entices the senses with interplays of blueberry, black currant, licorice, vanilla, caramel, and a subtle oak; it shows pure and balanced on the palate with a long and flavorful finish.
~ David Yorgensen, Consulting 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

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
Night Of Unrestrained Reserve	Saturday, September 21

2019 QUARTERLY MEMBER PARTIES

If you live nearby or happen to be in town, please join us for a glass of wine, some small bites and connect with other wine club members. Complimentary for members and two guests. 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!

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 for further details about scheduling one of these exclusive member events.

UPCOMING MEMBER TRIPS

For more information, check our website www.obrienestate.com/Members/CruisesandTrips

Bordeaux Cruise - Sept 8-15, 2019 **ALMOST SOLD OUT**

O'Brien Estate and travel partner, Food & Wine Trails, are offering cruise through historic and picturesque villages, vineyards and châteaux along three stunning rivers, the Garonne, Dordogne and Gironde. Bordeaux is an oenophile's paradise and every traveler's dream, from its noble châteaux to its breathtaking estuary. Come discover the proud legacy of one of the world's most acclaimed wine regions on this culinary focused cruise aboard Uniworld's newly refurbished SS Bon Voyage.

Ireland Land Tour - April 8-17, 2019

Another exciting journey through Ireland awaits you, with a new itinerary for 2019! Join Barb & Bart on their fourth Irish adventure through the Irish countryside through counties Galway, Clare, Limerick, and Kerry. The beauty of the country is breathtaking, the history is invigorating, and the pub experiences are outstanding!



O'BRIEN ESTATE

NAPA VALLEY

RED WINE BRAISED SHORT RIBS WITH HORSERADISH SAUCE AND FORBIDDEN RICE WITH WINTER SQUASH

At our annual member dinner, A Night of Unrestrained Reserve, our members were treated to a delicious Alaska themed dinner by Chef Victor Scargle. This recipe, adapted from one of his originals, pairs beautifully with our 2015 Cabernet Sauvignon.

Red Wine Braised Short Ribs

Serves 6

Ingredients

- 6 Beef short ribs, 7-8 oz each
- 2 Carrots peeled rough chop
- 1 Leek chopped and washed
- 1 Fennel bulb rough chopped
- 3 Celery stalks rough chopped
- 2 Bay leaves
- 2 cups Medium body red wine (we used our 2015 Seduction)
- 2 quarts Chicken stock
- ¼ bunch Lemon thyme
- 2 Garlic cloves
- 2 T Tomato paste
- Grapeseed oil

Preparation

Season short ribs with salt and pepper and place in hot sauté pan with grapeseed oil and sear on medium high heat until caramelized on all sides. Remove from pan and add vegetables and brown as well. Finish with tomato paste and cook for 5 minutes to allow vegetables to get tender. Deglaze with wine and add the chicken stock, adjust seasoning. Cover short ribs with vegetables and liquid and braise in oven covered at 300 degrees until fork tender (you can also cook this dish in a crock pot on low for 8 hours).

Forbidden Rice with Winter Squash

Ingredients

- 2 cups Forbidden rice or black rice
- ¼ Yellow onion
- 2 T Butter
- ¼ cup Pernod or Pastis
- 5 cups Vegetable stock
- 2 Bay leaves
- 1 Small butternut squash, peeled, seeded and cut in 1/4 inch squares
- 2 cups Crimini mushrooms, cut into 4-6 pieces

Preparation

Place onions and butter in sauce pan over low heat. Season with kosher salt to draw out flavor. Cook for four minutes and add rice and toast on low heat. Add some more salt and pernod and simmer until pernod is almost gone. Add the vegetable stock and bay leaf, cover and simmer until rice is tender, approximately 45 minutes.

Add the butternut squash to an oiled sauté pan and season with salt and pepper. Cook until it's tender and lightly browned, about 10 minutes. Add the cubed mushrooms and cook for an additional 3-5 minutes. Fold the squash and mushroom mixture into the forbidden rice.

Horseradish Nage (optional)

Forbidden Rice

- 1 tsp Horseradish in a jar
- 2 T Horseradish fresh root, finely shaved
- 1 cup Vegetable stock
- 2 T Butter
- 1 cup Dry white wine (we used our 2016 Chardonnay)
- Kosher salt & black pepper

Preparation

Heat vegetable stock with horseradish, white wine and butter. Season with salt and pepper.

Integrating the Components

Preparation

To plate, place a heaping spoonful of forbidden rice mixture in the center of the plate. Neatly place a short rib on top of the rice. Gently pour a spoon of braising jus over the beef. With a hand blender, froth the horseradish nage until foamy and spoon foam around the rice. Top short ribs with a sprinkle of chopped Italian parsley.

WITTELLER

FINE DINING