



O'BRIEN ESTATE

NAPA VALLEY

MEMBER NEWSLETTER - SEPTEMBER 2018

Greetings from Alaska!

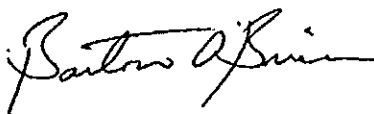
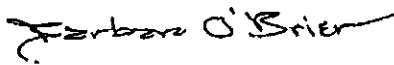
Once again, Barb and I have the wonderful opportunity to host our members on a fabulous trip to a beautiful destination! Tomorrow we board the Oceania ship bound for a 7 day Alaskan cruise with 96 members. The scenery will be magnificent. Better yet, the friendships that will form will last after the memories of the glaciers, whales, bears, and salmon fade. Already during our pre-tour, comments were made about how wonderful everyone was and invitations to visit each other's homes were being issued. Off to a great start!

The growing season in Napa is progressing quite well. The early part of the season was a bit cool, so we are still about 2 weeks behind normal, but the warm weather next week may close this gap. Fortunately, we have not had any days over 100 degrees, which is what we like to see. The perfect weather for growing beautiful fruit is the diurnal shift of a warm 85' day followed by a cool 60' night. This is what the Napa Valley is known for and pretty much what we have enjoyed since the beginning of July. It's looking like this may be a great vintage!

In other news, Brynna Columb has joined us as our new Director of Sales and Hospitality. Brynna has had increasing levels of responsibility at other premier wineries including Spring Mountain, Larkmead, and James Cole. We are excited to have her join us and lead our hospitality team of wine ambassadors.

We hope you can come visit O'Brien Estate this fall when the smell of crushed grapes is in the air. It is an exciting time of year in Napa Valley. We love seeing you and renewing our relationship.

Best wishes for a wonderful autumn where you are,

THOUGHTS FROM OUR WINEMAKER

On a recent family and surfing trip to Kauai, I was reminded of the harsh neglect that wine too often endures. I am referring to the storing of wine at elevated temperatures.

As I walked through the local shops, I was witnessing wine on the display shelves, in non air-conditioned buildings, cooking in 24°C-27°C+ temperatures. It wasn't only the stores, the restaurants, as well, had their fair share of wine out in the heat. I am not trying to implicate Kauai, this is a world wide issue, and I am here to tell you that storing, and serving wine over 70 degrees is bad for the quality and integrity of wine!

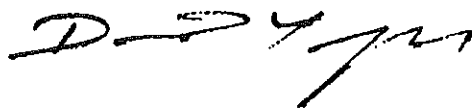
All chemical reactions are affected by temperature. The rate of reactions that happen at a lower temperature almost always happen faster at a higher temperature. There is a generalized temperature coefficient called the Q10, which is commonly estimated at 2 among chemical reactions. This basically means that the rate of a typical reaction at temperature $T + 10^{\circ}\text{C}$ is two times the rate at T° . According to R. Boulton et al., (1996), if the concentration of a reaction product went from 0 to 500mg/L in a wine kept at 20°C for six months, it is expected to be 250mg/L in three months at 20°C, six months at 10°C, or one and a half months at 30°C.

What I am trying to illustrate is that elevated temperatures accelerate the many chemical reactions in wine and can lead to premature degradation of the wine. Even short-term exposure can be damaging and result in muted and flat fruit expression.

If you are going to store wine, the widely recommended temperature is 55°F. Temperatures up to 65°F may be okay if the temperature is stable and the wine will be quickly consumed. Temperature fluctuations are also damaging as the expansion and contraction process can compromise the cork and allow air transfer.

While the conditions were wonderful for my family and I in Kauai, it is not the best for storing or serving wine. Keep it cool!

Cheers,



David Yorgensen, Consulting Winemaker

TASTING NOTES - CURRENT VINTAGE

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 cocoa 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*

2017 SAUVIGNON BLANC, FASCINATION

Crisp and refreshing, the 2017 Sauvignon Blanc enriches 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*

2017 UNOAKED CHARDONNAY, ATTRACTION **SUMMER RELEASE**

The 2017 Attraction Unoaked Chardonnay, is interlaced with aromas of fresh pear, citrus, and kumquat. The mouthfeel is brilliant with a balanced acidity, a touch of mineralogy, and a delightful finish of fresh fruit. ~ *Mark Davis, Winemaker*

2016 CHARDONNAY

The 2016 Chardonnay is rich and flavorful. The nose is complex with enticing swirling aromas of baked pear, vanilla, and hints of spice. The mouthfeel is full and luscious showcasing the balanced acidity and lasting finish of stone fruit and honeysuckle. ~ *Mark Davis, Winemaker*

TASTING NOTES
RESERVE & LIBRARY
WINES

2014 RESERVE

**CHARDONNAY – ONLY 140
CASES PRODUCED**

The 2014 Reserve Chardonnay, aged for 18 months on 100% new French Oak, 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

**2013 ROMANCE OF THE
HEART**

Luscious and lively, the 2013 Romance of the Heart blend is opulent with aromas of black currant, boysenberry, and baker's chocolate. A rich mouthfeel coats the palate and leaves a juicy, lingering fruit finish. ~ David Yorgensen,

Winemaker

2012 REFLECTION

DESSERT WINE (375 ML)

Our 2012 Late Harvest dessert wine, Reflection, 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

2018 MEMBER EVENTS & TRIPS

2018 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.

LAST DINNER OF 2018!!! A Night of Unrestrained Dinner Dance - Saturday, September 22

2018 WINE PICK-UP DAYS

If you live nearby or happen to be in town, please join us! Come enjoy a glass of wine, some small bites and connect with other wine club members. Please RSVP to let us know you are coming, so we can have your wines packed. If you usually pick up your wines and are unable to come on these dates, please call to make arrangements to pick up your wine within 30 days.

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

Sunday, September 9 1 – 4 pm

Sunday, November 4 1 – 4 pm

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 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

NEW FOR 2019! O'Brien Estate and travel partner, Food & Wine Trails, are offering a cruise of three stunning rivers, the Garonne, Dordogne and Gironde, through historic and picturesque villages, vineyards and châteaux of Bordeaux Sept 8-15, 2019. 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.



O'BRIEN ESTATE

HOPE VALLEY

ROASTED ALASKAN SALMON WITH BUTTER LETTUCE POTATO SALAD

As part of our 2018 cruise to Alaska, our members were treated to cooking lessons in Seattle by the Hot Stove Society. A handful of us arrived early for the cruise and were able to participate in this light-hearted class, where we improved our cooking skills while socializing with our members. The following recipes are among our favorites and pair beautifully with our 2014 Reserve Chardonnay.

Alaskan Sockeye Salmon

Ingredients

- One side of salmon with skin on
- Extra Virgin Olive Oil
- Salt & Pepper
- Smoked Paprika or other rub*

Preparation

Check salmon to remove pin bones and pat dry. Oil entire fish surface, season with salt & pepper, and rub.

Place salmon skin side down on a sheet pan and roast in 400° F oven. Allow 12-15 minutes to roast a 2-3 lbs fish. Serve with Tehina Sauce.

Pistachio Tehina Sauce

Ingredients

- 2 cups shelled raw pistachios (Costco sells a large bag of shelled pistachios)
- 1 cup Tahini sesame paste sauce, available in specialty foods aisle (if plain, season to your liking with garlic, lemon juice, and cumin)

Preparation

Cover pistachios with water in sauce pan and bring to simmer over medium heat. Cook until water has evaporated and the pistachios have softened, about 20 minutes.

Combine the pistachios with Tahini sauce in a blender and puree until smooth, adding 1 tablespoon water if necessary to loosen the puree.

* The Hot Stove Society sells their own line of rubs, and this recipe features their "Rub of Love," a mixture of brown sugar, flake Kosher salt, coriander, orange peel zest, black pepper, thyme, ground chipotle chili pepper (or smoked paprika).

Butter Lettuce Salad with New Potatoes, Eggs & Pancetta Vinaigrette

Ingredients

- ½ pound new potatoes, scrubbed & halved (quarter if larger than a walnut)
- 1 tablespoon grainy Dijon mustard
- 1 large head butter lettuce, leaves separated, washed & well dried in salad spinner
- 2 soft-cooked eggs
- 1 small handful flat leaf parsley leaves
- ½ cup pickled red onions
- ½ lemon
- Kosher salt & freshly ground pepper
- ½ cup Pancetta Vinaigrette

Preparation

Fill a large pot with cold water and salt until it tastes like the sea. Add the potatoes and bring to boil. Reduce heat to a gentle simmer and cook until tender, 15-20 minutes. New potatoes can easily overcook, so keep an eye on them. Once cooked, drain the potatoes and let cool slightly.

Warm 1/3 cup of pancetta vinaigrette in a saucepan and stir in mustard. Add potatoes and shake to coat. Set potatoes aside in pan.

Put lettuce leaves in a bowl. Pull eggs into pieces and add to lettuce, along with parsley and pickled onions. Toss, squeeze lemon and season with salt & pepper; toss again. Add potatoes and 2 tablespoons of the vinaigrette. Toss gently, taste and add more vinaigrette if you like.

Serve while potatoes are still warm.

Pancetta Vinaigrette

Ingredients (for 1 cup)

- Extra virgin olive oil
- 3 ounces pancetta, finely chopped
- 3 scallions, trim, leaving about ½" of green tops
- 2 garlic cloves, minced
- Kosher salt & pepper
- ¼ cup Romance of the Heart red wine

Preparation

Put a small glug of olive oil in a small skillet over medium heat, add the pancetta, and cook slowly, stirring often until the fat is rendered out and the pancetta is barely crisp, 7-9 minutes.

Remove pan from heat and, when oil stops sizzling, add the scallions and garlic. Stir for a few minutes to soften the scallions.

Whisk in the wine, season with salt and pepper, and whisk in ¼ cup olive oil. Add more oil, or salt and pepper to taste (should taste sharp but not make you cough).

Store in the refrigerator for a few weeks.