

1850
WINE CELLARS
Newsletter

Spring 2023

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2022 Rosé, 2018 Zinfandel, new Rosé label artwork, plus our new tasting room location!



DEAR FRIENDS,

It was a pleasure to meet some of you at our Winemaker Dinner this spring in Sutter Creek! I'm looking forward to meeting more of you this summer at our new location next to our sister winery, Myka Estates, in Apple Hill. I live right near Apple Hill in Placerville, and I love the area, so for me the transition out of Sutter Creek is one I know will allow me to spend more time getting to know you. If you haven't made it out to see us in Apple Hill yet I hope you will soon!

In this club release I have two new wines I'm excited to share with you. This includes our 2022 Rosé of zinfandel, which we've been getting a lot of requests for, and our 2018 Zinfandel. You could say this release is really a celebration of zinfandel, which was first planted in California around the time it became a state in 1850. It flourished in El Dorado and Amador Counties during the Gold Rush, and by the end of the 19th century was the state's most widely planted grape.

It continues to thrive here, where we consider it California's quintessential variety. It's no wonder why our Cellar Society members seem to love it so much and we do too!

Our 2022 Rosé is primarily zinfandel from the Blue Oaks Vineyard off Latrobe Road. We've farmed that vineyard for years primarily for rosé wine, so we pick it early in the season while the sugars are low and the acids are high, for the bright and fresh profile you'll find in this wine.

The 2018 Zinfandel is a drier companion to our ever-popular Late Harvest Zinfandel. I love its aromas of baking spices, dried basil, and tart ripe red fruit. On the first taste you're greeted with bright raspberry, cranberry, bramble fruit, black pepper and pure dark chocolate. It's a perfect wine for summer barbecues and parties.

I hope to see you soon at the tasting room and discuss these wines with you more.

All the best, Brian Darwazeh



WINE CELLARS

TASTING NOTES:

This rosé is a pale pink, dried rose petal, color that is so pretty with our new label design! It is ready for spring and summer sipping, with aromas of ripe summer strawberry, fresh squeezed citrus, and Thai basil. Lemony flavors with mouthwatering acidity lead the way upon first taste, smoothing out as it hits the middle and back of your mouth where it lingers with nostalgic orangesicle flavors.

WINEMAKING NOTES:

The Blue Oaks vineyard is usually one of the earliest we harvest each year, as we farm this Zinfandel primarily for rosé and therefore pick it at a low brix (indicator of ripeness) for a bright and aromatic rosé. This harvest was entirely whole cluster pressed for rosé, with six hours of skin contact lending it its beautiful pink hue.

It underwent a slow, cold fermentation in stainless steel tank for several weeks. We use Rhône 4600 yeast which encourages the profile we're looking for. We stopped fermentation just a bit early for a kiss of natural residual sugar to balance the vibrant acidity of this wine. The small addition of Sauvignon Blanc from the same vineyard just further accentuates the bright aromas and flavors of this wine.

FOOD PAIRING:

Thai food will pair beautifully with this flavorful wine. We also think you should try it with Paella! Seared Ahi Tuna, Niçoise salad, ham, summer salads, chicken salad, brunch, and salmon, including salmon burgers with wasabi aioli, are all great choices for pairing. When in doubt enjoy it with soft cheeses and fresh fruit!

2022 Rosé Blue Oaks Vineyard El Dorado



WINE SPECS

95% Zinfandel
5% Sauvignon Blanc
12% alcohol
126 cases produced
\$28 per bottle



WINE CELLARS

TASTING NOTES:

This wine is welcoming right from the get-go with aromas of baking spices, dried basil, and tart ripe red fruit. On the first taste you're greeted with bright raspberry, cranberry, bramble fruit, black pepper and pure dark chocolate. The wine continues with bright acidity, hefty tannins, and a touch of sweetness for balance.

WINEMAKING NOTES:

We harvested in late in the season in 2018, almost in October, so these grapes had plenty of time to develop lush flavors in the vineyard. We fermented the wine on the grape skins for 14 days to gain rich complexity, and cofermented with 10% petite sirah, to add a jammy and lingering finish.

AGING:

Aged in 50% new French Oak, 25% new American Oak, and 25% neutral oak, for 24 months.

FOOD PAIRING:

Zinfandel can handle a bit of spice if you're interested in trying more unusual dishes like Indian Spiced Ribs or Harissa-crusting pork roast. In both dishes the sweetness of the meat and the savory spice mixes pair beautifully with this Zinfandel. Grilled steak, ribs with bbq sauce, pasta with red sauce, or a rich vegetarian pasta are all good choices if you're looking for less exotic flavors. Zinfandel is a food-friendly and fun wine, so don't be afraid to see if it pairs with whatever you're eating tonight!

2018 Zinfandel El Dorado



WINE SPECS

90% Zinfandel
10% Petite Sirah
13.4% alcohol
115 cases produced
\$32 per bottle

Visit Us In Apple Hill!

Taste our ***new wines*** at our ***new outdoor Tasting Room***

We've completed our move to Apple Hill! We're now open next door to our sister winery, Myka Estates, and we can't wait to host you. Our new rustic outdoor space is the perfect spot to enjoy the fresh mountain air and surrounding trees while sipping on your favorite California heritage inspired wines.

We are serving a tasting flight of current release wines, wines by the glass and bottle. We also offer a small food menu focused on gourmet grilled cheese sandwiches, prepared by Chef Lisa Scott. Come visit us for tasting and then enjoy Myka Estates as your next stop!

FOOD MENU

Artichoke Jalapeño Dip with Bread

Always an 1850 favorite!

Watsonville Grilled Cheese Sandwich with Chips

Strawberry, Brie & Bacon on Truckee Sourdough
Suggested pairing: Barbera

Three Cheese Grilled Cheese Sandwich with Chips


Parmesan, Jack & Cheddar on Truckee Sourdough
Suggested pairing: Chardonnay, Grenache, or Petite Sirah


Mexi-Cali Grilled Cheese Sandwich with Chips

Chorizo, Gouda, Pepper Jack, Chipotle Aioli on Truckee Sourdough
Suggested pairing: Merlot or Syrah



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