



c.a.v.e.

courtship and vigilant enology
fall 2017

Drought and 2017 Harvest

Drought? What drought? Yes, that's right the great 5-year drought is declared over in California. The rain was so copious in California this season virtually every corner of the state got record rainfall. Here in Geyserville we received over 90-inches of rain, more than doubling the annual average for this area. And the lush growth on the grapevine canopies reflects that abundance of water in the ground. They are big, lush and green with what is shaping up as a large crop. Soon the final stages of ripening will take place when the grape skins darken in color and gain exceptional flavor and richness. 2017 is turning out to be a beautiful year for wine in Sonoma. Salute!



Vineyard Designation and Limited Production What Do These Terms Mean?

Let's get to the nitty gritty – a wine that is "vineyard designated" by law must contain a minimum of 95% grapes from that vineyard and for good reason! When you see the name of a vineyard proudly displayed on the label you can be assured that it is probably a darn good wine. These vineyards are often sought after and have proven their pedigree over years of growing and producing fine

wines. Often when the growing season is rough, these vineyards still produce a pretty stunning crop. Now open your wine club and check out those labels!

An extension of this designation is the term "limited production" since most vineyards of distinction are not large sprawling acreages but rather smaller parcels located in the best growing areas. Our Cabernet Franc, Oehlman Pinot Noir and a handful of other Pech Merle limited productions are examples of this quality over quantity mentality. That's the benefit of being a member – they're all yours!

John Pepe, Winemaker

Rent out our Tasting Lounge & let's party!

As the 2017 wedding season approached we thought to ourselves, "why aren't we sharing our awesome space with our favorite people?!" (you of course). So yes, you've guessed it - we have opened our space for event rentals of all kinds and Wine Club members get first dibs and a killer deal. With rental of our space we make life easy and keep the wallet full with almost everything included in your rental from chairs to flatware. So, what's your next big event? Give us a call and we will be sure to impress.

For more details email info@pechmerlewinery.com or call us at 707.891.3015 ext 6. Cheers!





experiences.

We are proud to officially introduce these elevated experiences that are sure to tantalize your taste buds and highlight the pure emotion and romance of the wine country.

private vip tasting accompanied by an artisan cheese and charcuterie platter from Diavola

\$25 per guest (wine club discount applies, varies per wine club)

Join us at our downtown Geyserville Tasting Lounge and indulge your senses in this elevated wine, charcuterie, & artisan cheese experience. Sit back and relax as your wine educator shows you the nuances of our Sonoma County Wines on our back patio or private section of our Tasting Room. Savor some of the finest House Cured Meats with Imported and Domestic Cheeses - ranging from Burrata, Fresh Mozzarella & Pecorino hand delivered by Diavola Pizzeria. Please note, depending on availability, we are happy to take custom orders by request.



pech merle dry creek property tour & VIP tasting

\$35 per guest

If you are intrigued by the future of Pech Merle this is a one of a kind opportunity to meet our Owner or Winemaker at the Pech Merle property in the Dry Creek Valley of Sonoma County. Stand idle under our 300 plus year old oak tree as they take you through the inspiration and history of the Pech Merle Caves in the south of France. Bruce will surely capture your hearts with the true romance of the brand and paint the picture of the future of Pech Merle. Once the tour comes to an end, meet us back at our Tasting Room in downtown Geyserville to see the initial half of our vision, complete with a variety of currently released wines alongside an artisan charcuterie and cheese platter from Diavola Pizzeria & Salumeria.

We do suggest at least 48 hours' notice for each elevated experience, although we are willing to make exceptions depending on availability. For more information or to make a reservation please contact Jenna, Tasting Room Manager, at 707.891.3015 ex. 6 or to make a reservation visit our website at www.pechmerlewinery.com.

Cheers,
Jenna McDaniel
Tasting Room Manager

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If you don't already, be sure to follow all our happenings & antics on your preferred social media platform.



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