



c.a.v.e.

courtship and vigilant enology

spring 2017

New Releases

The new 2016 Lake County Sauvignon Blanc and Ivy Rosé de Syrah have just been bottled and are ready for their big debut. Here are some highlights on these two wines:

2016 big valley, lake county sauvignon blanc

Big Valley AVA, known for growing some of California's premier Sauvignon Blanc, brings the breadth & charm of Lake County forward with this crisp union of honeydew, fresh pineapple & bright minerality. Terrific with shellfish, especially if oysters are your thing, but any seafood and the lighter meats and veggies dishes, too. Also, cheeses that have a creamy texture (think soft and semi-soft like brie, young Gouda or mozzarella) pair brilliantly with this crowd pleaser.

2016 ivy rosé de syrah

Now a hallmark of this wine, her flashy salmon-pink hues burst out of the bottle with wild juicy strawberry and fresh watermelon on the palate. The 2016 ripening season was very good for this varietal with cool climates producing superb berry flavors in the young Syrah grapes. On the table this wine is an all around champ, pairing with many different kinds of tastes. Let your imagination lead you to unexpected places: teriyaki chicken, Cajun shrimp skewers, vegetable lasagna, Asian chicken salad and zucchini frittata. You will undoubtedly find yourself saying, "Yes way Rosé!"



Vertical Tasting - Laguna de Santa Rosa Pinot Noir



What is a vertical tasting? Typically, a "vertical" is a tasting of the same wines (made from the same vineyard) from consecutive vintages. For example, a Cuccio Zinfandel Vertical Tasting may include a taste of the 2010, 2011, 2012 and 2013 vintages. Why participate in a vertical tasting? First off, it is an excellent way to learn how a given wine ages and evolves over time (are the wines similar, different, variable, etc.) You learn firsthand how that particular varietal ages and can better determine what to expect with aging in general.

These tasting opportunities enable you to see, smell and taste how the wine matures and develops, helping to decipher personal preferences and gain better judgment when choosing wines in your cellar.

On June 17th Pech Merle will host a Laguna de Santa Rosa Pinot Noir Vertical Tasting including the 2010, 2011, 2012 and 2013 vintages and a gourmet dinner. Tickets are available on our website and through the Tasting Room.

Drought Update

Over the last three years I have included a status update on the drought in Sonoma County and Northern California in general. This update is now very easy: the drought is over in California! Since October 1, 2016 to date we have had over 60-inches of rain in Geyserville, about twice the annual average. The Sierra snowpack likewise is twice the yearly average assuring copious runoff this spring, keeping the reservoirs full. Say hallelujah!

John Pepe
John Pepe, Winemaker

Bring a Pech Merle Tasting to you!

As 2017 began, so did our new Keeper program designed to bring the Pech Merle wine experience to you and your guests in your own home. As you may already know, Pech Merle is named after the ancient caves in the Lot Valley in Southern France. The "Keepers" of the caves are dedicated to preserving the history and beauty of the caves, so naturally our Keepers are dedicated to celebrating the beauty of our wines by hosting in-home tastings for groups large and small. These tastings are a great way to enjoy Pech Merle's new releases and black label wines.



For more information on hosting a private Pech Merle tasting or to learn the perks of becoming a Keeper yourself, please contact Olivia Potter our program manager at (707) 891-3015 x2 or at olivia@pechmerlewinery.com.



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