



Spring 2020 Club Release

Thank you for being a part of our Wine Club Family and inviting our wines into your home. With the unprecedented times we are experiencing "sheltering at home", it is even more meaningful for SAMsARA wines to be in your kitchens, your cellars, and in your glasses; in fact, it is an honor. One of the best ways to respond to trying circumstances is to help others in your community to pull together and persevere. To that end we have partnered with the Organic Soup Kitchen in Santa Barbara in their efforts to provide nutritious food to those who are sick or experiencing hunger, they will receive 10% or net proceeds from this club shipment. The love of fine wines that reflect terroir and vintage unites us. During this collective time of rest and reflection, let's share in savoring these wines. May they bring us into the present moment and remind us that Spring is here, the world keeps turning, and a new vintage will be here before we know it. Enjoy these delicious wines!

-The SAMsARA Wine Co. Team

2017 Pinot Noir, Kessler-Haak Vineyard – Sta. Rita Hills

45 Cases Produced/66% Whole Cluster

91 Points *Wine Enthusiast*

Matt's Tasting Notes ""Complex and layered fruit aromatics of wild berries, dried apricots, 'mixed berry pie' and what we're calling 'dessert' aromatics. Dark cherries and concentrated fruit flavors, complemented by anise and clove spiciness. Dense, juicy, and mouth coating texture, backed up by firm and balanced tannins. This wine will really benefit from time in the cellar and will age the most gracefully of all our 2017 Pinots"

Grapes were hand-harvested from Kessler-Haak Vineyard on September 12, 2017. Two-thirds of the fruit was fermented whole cluster, one-third destemmed, in small lots (2 tons). Like always, we relied on the native yeast that the grapes carried from the vineyards to complete the fermentation. We hand punched each fermentor twice a day to enhance the extraction of colors, tannins and flavors. After primary fermentation was complete we extended maceration for up to 30-35 days to further extract color, tannins and flavor. Aged in 30% new French oak, 70% neutral French Oak for 18 months prior to bottling and then another year in bottle prior to release. The Pinot noir - Kessler-Haak Vineyard is 100% Pommard clone.

2018 Chardonnay, Bentrack Vineyard – Sta. Rita Hills

70 Cases Produced/Aged on lees

Matt's Tasting Notes: "The 2018 Chardonnay - Sta. Rita Hills is acid-driven, bright and refreshing. Picked early for balance and freshness, complete malolactic fermentation adds richness, texture, and weight. Tart pineapple, granny smith and citrus aromatics and flavors, and a creamy (but not buttery!) mouthfeel gives the wine depth and complexity."

The 2018 Chardonnay - Bentrack Vineyard was hand-harvested from this acclaimed vineyard and then carefully hand-sorted. It was fermented and aged for 11 months in 100% neutral French Oak, which helps showcase the purity of fruit flavors.

2017 Grenache, Colson Canyon Vineyard – Santa Maria Valley

102 Cases Produced/75% Whole Cluster

93 Points and Editor's Choice *Wine Enthusiast*

Matt's Tasting Notes: "Light bodied and beautiful, subtle baking spice aromatics, and driven by ripe red fruit aromatics. Somewhat deceiving as it's lightly extracted with powerful flavors, adding to the complexity of this wine. Super bright acidity and subtle chalky fine tannins keep this wine focused, crunchy, and crushable. 75% whole cluster but zero greenness in aromatics or flavors."

Grapes from Colson Canyon were hand-harvested on October 5, 2017. 75% whole cluster fermentation in small lots (2 tons). Like always, we relied on the native yeast that the grapes carried from the vineyards to complete the fermentation. Only neutral oak was used, in order to retain fruit purity. Wine was aged in barrel for 18 months and then for an additional year in bottle before release.

Each Organic Soup Kitchen's vegan Soup Meal contains a minimum of 90% organic ingredients, organic fats such as coconut cream and coconut oil, and organic olive oil. All the herbs and spices used are non-radiated in order to maintain their medicinal value.

Below is a recipe for one of our most popular soups:



Coconut Curry Lentil Soup

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| 1 tbsp coconut or olive oil | ½ tsp garam masala |
| 1 medium onion, diced | ½ tsp ground cumin |
| 3 carrots, diced | ½ tsp salt |
| 5 cloves garlic, minced | 2 tbsp tomato paste |
| 1 tbsp fresh ginger | 3 cups reduced sodium vegetable broth |
| 2 cups small whole green lentils | 3 cups water |
| 1 tsp fresh or ground turmeric | 1 can coconut milk |
| 2 tbsp curry powder | |
| 1 tsp ground coriander | |

INSTRUCTIONS

- Heat the oil in a large pan over a medium-low heat.
- Add the onions and carrots, cover, and cook gently for 5 minutes.
- Add the garlic and ginger, cover, and cook for a further 3 minutes.
- Add the lentils, turmeric, curry powder, coriander, garam masala, cumin, salt, & tomato paste. Cook for 2 minutes, stirring well to combine.
- Add the vegetable broth and water, bring to a boil, cover, and turn down the heat.
- Simmer for 30-40 minutes, or until the lentils are soft.
- Add the coconut milk and chopped cilantro.

Serving Suggestions: Add Avocado, Parsley, Onion, or Coconut Flakes.



organicsoupkitchen.org

