



PURVEYORS OF FINE WINE FROM AROUND THE WORLD

Entrepreneurs Circle

March 2016
Release

Wine #1

**2012 Cade Cabernet
Sauvignon Howell Mtn.**

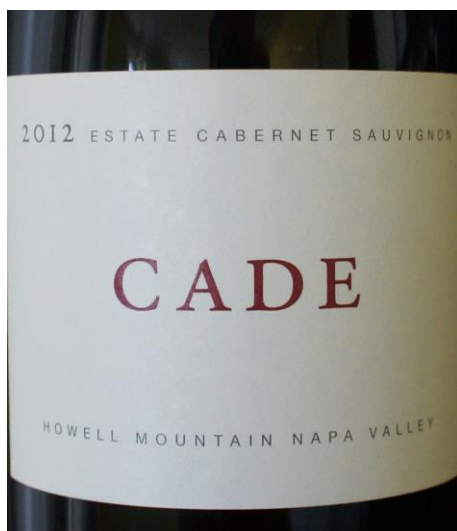
Wine Advocate 94

Retail ~~\$80~~ BOFW ~~\$74.99~~

Almost a year ago, long before most had ever heard of this wine, we introduced the Plumpjack Groups newest winery to our club members. For those that were members in June 2015, you received the very first vintage of **Odette** (2012) with a Wine Advocate score of 96. Not a bad way to start a winery!

This quarter we bring you another one of Plumpjack's wines, but this wine is made from one of our favorite California regions, Howell Mountain. The reason we selected the **2012 Cade** along with its outstanding quality for the price is its approachability with subdued tannins. We know that many of you don't put away our selections for years of cellaring and the **Cade** doesn't require it. We tasted it with a nice steak on a weeknight and thoroughly enjoyed it with only a

minor decanting. Unfortunately, it was months ago and my notes are more complete on the wine, than what steak we paired with it. But on the next page I've included a steak recipe that we do enjoy paired with CA cabernet that is both easy to make and requires few ingredients. In addition to our comments, Wine Advocate notes are included for your reference.



Wine Advocate review:

"The stunning, dark ruby/purple-tinged 2012 Cabernet Sauvignon Estate boasts beautiful mulberry, blueberry and black raspberry fruit notes, a pure, full-bodied style, sweet tannin, adequate acidity and an

opulent, lush mouthfeel. This offering is atypical for a Howell Mountain cuvée, which tends to be more foreboding in its youthfulness. Drink this beauty over the next 15+ years.

- Robert Parker

For those that want to know more about the Plumpjack Group and their wine holdings, our June Newsletter can be found by using this QR code:



Wine #2

**2012 Domaine de la Janasse
Chateauneuf du Pape**

Wine Advocate 92

Retail ~~\$60~~ BOFW ~~\$49.80~~

We don't often include Old World wines in our club shipments for the same reason we selected the Cade this month. Many of the Old World selections require years of aging before they reach their optimal

drinking window and are ready for consumption.

However, this French Southern Rhone blend from Chateauneuf du Pape (CdP) is a couple years into its recommended drinking window and drinking nicely already.

Like so many French wineries, Domaine de la Janasse goes back many years and has been passed on for generations. The most recent history starts with Aimé Sabon who came back from his military service and took over his father's vines, who used to take his grapes to the wine cooperative.

In 1973, Aimé built his own cellar and renamed it Domaine de la Janasse.

In 1991, after a technical diploma in viticulture and oenology in Beaune, Christophe Sabon –Aimé's eldest son came back to La Janasse where he was given the keys to the cellar. From then different cuvees were developed and new markets conquered. In 2001, Isabelle –Aimé's daughter– graduated as an oenologist from the University of Toulouse, and joined the team.



GRILLED T-BONE STEAKS WITH GARLIC CHILI OIL

from Bobby Flay's
Grilling for Life

1/4 cup olive oil
6 cloves garlic, finely chopped
2 teaspoons chopped fresh thyme leaves
1/4 teaspoon red pepper flakes
2 T-bone steaks, 1 pound
2 teaspoons kosher salt
2 teaspoons freshly ground black pepper

Whisk together the oil, garlic, thyme, and red pepper flakes in a small bowl; set aside.

Heat grill to high.

Season both sides of the steaks with the salt and pepper. Place the steaks on the grill and grill until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over, lower the heat to medium, close the lid, and continue cooking for 6 to 7 minutes for medium-rare.

Remove the steaks from the grill and transfer to a cutting board. Let rest for 5 minutes, then cut into 1/4-inch-thick slices. Transfer to platter and drizzle with the chile oil. Serves 6

Janasse makes three red CdP wines, this bottling generally referred to as "Tradition" and another Grenache Syrah Mourvedre blend called Vieilles Vigne that sells for over \$100 and lastly a 100% Grenache dubbed Chaupin.

Wine Advocates review:

"The 2012 Châteauneuf du Pape (70% Grenache and 15% each of Syrah and Mourvedre) is beautiful, with medium to full-bodied richness, lots of sweet black raspberry fruit, graphite, bouquet garni and licorice aromatics, and sweet, building tannin that comes through on the finish. It shows the purity and balance of the vintage, and will dish out loads of pleasure over the coming decade or more."

- **Jeb Dunnuck**

View some of our other high end, Cabernet selections here:



Welcome new members, **Darren** from the Lone Star state, **Texas** and **Renee** from the sunshine state, **Florida**. As always, we thank you for your membership and hope you enjoy the selections.

Bent On Fine Wine!

March Shipment Invoice

2012 Cade Howell Mtn.	\$74.99
2012 de La Janasse CdP	\$49.80
Shipping/Handling	\$18.00
Sales Tax	\$0
Total	\$142.79