



PURVEYORS OF FINE WINE FROM AROUND THE WORLD

Entrepreneurs Circle

September 2016
Release

Wine #1

**2012 Freemark Abbey
Cabernet Sauvignon
Bosche Vineyard**

Wine Advocate 97

Retail \$125 BOFW \$105.00

I'm sensitive to the fact, that this is the single most expensive bottle that we have put in our Entrepreneur Circle. However, it is also the highest rated and praised Cabernet we've ever been able to secure at this price range.



Freemark Abbey is a well known Napa Cabernet house, with a rich history. For those unfamiliar with them, I've provided some background and history along with details on this quarters selection.

Freemark Abbey is one of the oldest wineries in Napa with its start in 1886. The land was cultivated by Josephine Tychson and she became the first female winemaker on record in Napa Valley. The winery wasn't named Freemark Abbey until 1939 during one of several ownership changes through the years. Even Freemark's entry level Cabernet frequently garners 90+ points from either Wine Spectator or Wine Advocate and their top cabs are highly respected and collected.

Some of their chronological accolades are as follows:

- 1970 - The Bosche Vineyard Cabernet is introduced and is one of the first vineyard designated wines in CA.
- 1976 - Freemark Abbey is the only winery with a red and white wine represented in the famous Paris Tasting of 1976.
- 1989 - "The truest embodiment of Rutherford-style Cabernet," remarks Wine

Spectator on **Freemark Abbey Cabernet Bosché**. Critic James Laube praises its "elegance, depth and longevity."

- 1995 - Again, Wine Spectator calls Freemark Abbey Bosché Cabernet Sauvignon "a Napa Valley original," praising its "elegance and finesse" and dubbing the vineyard "a special spot."

Wine Advocate Notes:

"The classic 2012 Cabernet Sauvignon Bosché Vineyard is 90.1% Cabernet Sauvignon and the rest 9.9% Merlot, aged 26 months in oak. This is one of the iconic wines of Napa, and one of the great vineyard sources coming from Rutherford on foothill bench soils at the base of the Mayacamas Mountains. This is one of the finest examples of this wine I've ever tasted, and there have been many. The wine shows plenty of loamy soil notes intermixed with blackberry, cassis, cedar wood and spice box. It's full-bodied, shows terrific intensity, a multi-dimensional mouthfeel and moderate tannin in the finish. It still needs cellar time - and 5-6 years should bring forth plenty of magic, but this wine will also last 30-40 years."
- Robert Parker

We tasted the Bosche vineyard twice, but the most revealing was with the following entrée. I'm not great about measuring ingredients, but the following concocted recipe worked out perfectly for our pairing. I agree with Parker and would not describe this wine as approachable. It isn't overly tannic, but still quite closed up and you can tell there is much more to come. Unless you really can't wait, I'd lay this down for at least two years. I'm glad we saved a couple personal bottles for later!

Maldon Sea Salt Grilled Ribeye with Roquefort Thyme Compound Butter

Lightly coat the steaks with olive oil and season liberally with Maldon Sea Salt and freshly ground peppercorns, I used green peppercorns for a more herbal flavor and less "peppery". Let sit at room temperature for one hour.

Meanwhile use a fork to mash together butter, Roquefort cheese and minced fresh thyme. Once thoroughly combined, use wax paper to roll into a 1 1/2" log. Seal in the wax paper and place in the freezer. Grill the steaks to your desired doneness and just before removing from the grill, place (2) 1/4" slices of the compound butter on top of each steak.

If you want to try this, email me and I can try to give better measurements.

Wine #2

2014 Tablas Creek Picpoul Blanc, Paso Robles

Vinous 89-91
Wine Advocate 88-90
Connoisseur's Guide 90

Retail ~~\$27~~ BOFW **\$24.00**

What better way to wrap up summer than with a crisp, clean white. I can't think of a better California producer than **Tablas Creek** for a modestly priced, sound quality wine, like this Picpoul Blanc. Picpoul is a Southern Rhone varietal and it isn't that common here in the U.S.

It reminds me of a Sauvignon Blanc that is indeed crisp and pure with nice acidity. It has no buttery notes and it wouldn't be confused with a Chardonnay. I tasted lemon and maybe some hints of pineapple and/tropical flavors. For our tasting, we paired it with Ancho Chile Rubbed Scallops and it worked nicely. The acidity offset some of the strong flavor of the chile rub without disguising it.

Our local club members are probably more familiar with Tablas Creek as they are located in one of the closest appellations to Bent On Fine Wine. Tablas Creek was formed in 1989 by the **Perrin family** who owns what is one of Chateuneuf du Pape's finest domaines (**Chateau de Beaucastel**) Their goal with Tablas Creek was to produce the same Rhone varietals in Paso Robles, that they crafted so famously in France.

Wine Advocates review:
"A variety you don't see bottled on its own very often (from California

anyways), the 2014 Picpoul is a juicy, lively, crisp effort that gives up plenty of lemon and citrus aromas and flavors in a medium-bodied, delicious style. Try this with a plate of oysters on the half shell and count yourself lucky. – Jeb Dunnuck



Mark your calendars for our annual pickup party, October 8. We will be pouring both of these wines for you to taste!

Welcome new members, **Charles** from the "Lone Star" state, **Texas** and **Monica** from our own "Golden State", **California**. As always, we thank you for your membership and we hope you enjoy this quarters selections.

Bent On Fine Wine!

September Shipment Invoice

2012 Freemark Abbey	\$105.00
2014 Tablas Creek	\$24.00
Shipping/Handling	\$18.00
CA Sales Tax	\$0
Total	\$147.00