



Bishop's Peak

*Pasteurized Cow's Milk
Paso Robles, California*

Bishop's Peak borrows its name from a Central Coast landmark and popular hiking destination in nearby San Luis Obispo. It is a whole cow milk cheese. This semi-hard cheese is made in the tradition of alpine cheese processing but with a California twist to make it have a more creamy mouthfeel. The flavor is sweet, complex and earthy. The paste is smooth and slightly yellow due to the carrot rich diet of the cows that supply the milk. \$22.99 lb retail

Traditional club

Au Bon Climat 2016

*Chardonnay
Santa Barbara County*



Fermented in barrel, this is a full bodied Chardonnay that is balanced with fresh acidity, classic meyer lemon citrus tones, and delightful hints of vanilla. The finish is long and refreshing calling you back for another sip. Made for enjoying now, but can certainly be set aside for short-term in order to gain a bit of richness and evolutionary complexity. \$24.99 retail

Margerum 2017 Riviera Rosé

*Grenache, Syrah
Santa Barbara & San Luis Obispo County*



Tight, bright and refreshing on the nose, this very pale Grenache-based rosé shows strawberry and wet river stones on the nose. There's an immense grip to the sip, with pithy lime rinds framing the tightly wound strawberry flavors that carry far into the finish. Beware the ease with which it vanishes. \$20.99 retail

Club red

Margerum 2015

*Grenache
Santa Barbara County*



Light and crystalline in the glass, this snappy bottling shows ripe cranberry fruit, thyme and composting violets on the dynamic nose. Though very lightweight on the palate, it delivers waves of raspberry, hibiscus and spicy cinnamon flavors, revealing how layered and vivid that a fresh and bright expression of Grenache can be. \$39.99 retail

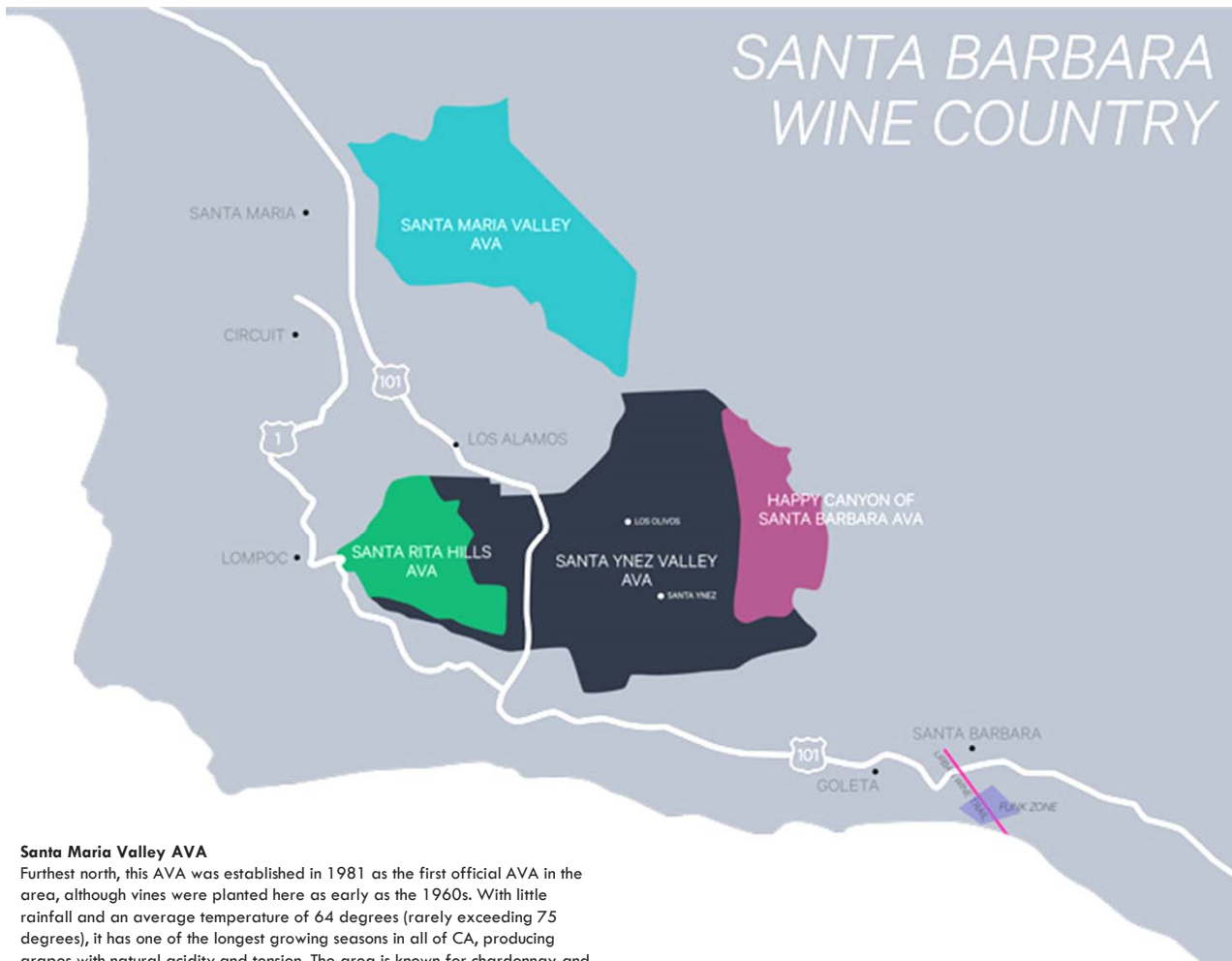
La Bauge Au-Dessus 2014

*Pinot Noir
Santa Maria Valley*



A blend from Jim Clendenen's own Le Bon Climat Vineyard and the Bien Nacido Vineyard where his winery is located, this bottling shows candied red cherry, star anise, fennel and sagebrush on the earthy but fruity nose. The palate combines fresh thyme and other wild herbs with tart Montmorency cherry—bold flavors wrapped in a delicate package. \$36.99 retail

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Santa Maria Valley AVA

Furthest north, this AVA was established in 1981 as the first official AVA in the area, although vines were planted here as early as the 1960s. With little rainfall and an average temperature of 64 degrees (rarely exceeding 75 degrees), it has one of the longest growing seasons in all of CA, producing grapes with natural acidity and tension. The area is known for chardonnay and pinot noir, but syrah also does well here.

Santa Ynez Valley AVA

This is the second AVA established in the county, and has the largest concentration of wineries and most diverse microclimates (and is home to three other AVAs!). Closer to the coast, very cool temperatures allow pinot noir to thrive. Further east moving inland, the temperature rises 1 degree every mile, and you'll find syrah, grenache, cabernet, merlot and sauvignon blanc. If you're looking for variety, this is your AVA.

Sta. Rita Hills AVA

On the western edge of the Santa Ynez Valley AVA, lies Sta. Rita Hills. Located between Lompoc and Buellton, the area is distinguishable by its unique soils and climate. In the morning, the area gets a lot of fog from the ocean which burns off mid-to-late morning, allowing for lots of sunshine until the cooler afternoon winds pick up. Here, chardonnay and pinot noir do well, developing great acidity and firm structure.

Happy Canyon AVA

On the other side of the Santa Ynez Valley AVA on the eastern edge is Happy Canyon. Due to its location further inland, it has the hottest temperatures in the valley, with mineral soil perfect for growing Bordeaux varietals (think cabernet, merlot and sauvignon blanc). Although temps often reach into the 90s during the day, the fog rolls in at night cooling things down quite a bit.

Ballard Canyon AVA

Ballard Canyon is the most recently established AVA, located in the center of the Santa Ynez Valley AVA. Here, there's plenty of sunshine and heat during the day, but at night it cools off dramatically from the cooler ocean breezes that sweep through. It's typical to have temps drop as much as 40 degrees! Luckily, syrah can withstand the temperature swings and this area is dedicated to producing it, along with other Rhône varietals.

Screwtop Wineclub

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