

August 12, 2023

WC 2023-Q3

Treasures from the Historic Herbert Vineyard

Cantiga's Herbert Zin has always been a fan favorite, but not many people know the full story of our relationship with the vineyard.

In a sense, Herbert Vineyard was partly responsible for Rich and Christine's decision to settle and plant a vineyard in El Dorado County. One spring day in 2001, with our first commercial vintage under our belts, we ventured through the winding roads of El Dorado at the urging of a winegrower friend who thought that the region would be a good fit for our winemaking style. One of our first stops was Sierra Vista, where we had the pleasure of tasting a late-1990s vintage of John McCready's Herbert Vineyard Zinfandel. We were blown away by the lushness of the bouquet and the classic elegance of the structure. If this region could produce such a wine, it boded well for our own endeavors.

Frank and Beverly Herbert originally planted the head-trained zinfandel vines back in the 1970s, on a section of the old Meyers Ranch. Their first vintages were produced under the Herbert Winery label by John McCready. (We had the honor of tasting an excellent bottle from the 1981 vintage a few years ago.) Subsequent harvests were released under Sierra Vista's brand. When we tasted that first, fateful sip in 2001, McCready had been managing the vineyard for many years and a Herbert Zin was a regular part of his lineup.

A few years after our introduction to Herbert vineyard, the property was purchased by Marco Cappelli, an exceptional winemaker and friend. By then, we had purchased acreage down the road from the Herbert Vineyard and planted our own estate vines. We could hardly believe our good fortune when we were allowed the opportunity to contract a block of Herbert Zinfandel in 2003! Since then, we have produced 20 vintages of this amazing fruit.

In 2008, to celebrate the distinctive character and quality of the vineyard, Marco organized a wine dinner at Gold Vine Grill featuring wines made from Herbert Vineyard fruit. At the time, the wineries producing Herbert Vineyard wines included Cantiga, Toogood, Miraflores, Busby and DK Cellars. We were also joined by John McCready, who opened a venerable vintage from Sierra Vista. Sharing these wines was an experience we'll never forget. As you would expect, there was a lot of stylistic variation, but the vineyard characteristics and quality shone through across the board.

Today, Herbert Vineyard is managed by the new owners of Toogood Winery, and we continue to contract the fruit. We are excited about the coming vintage, which is shaping up beautifully. In honor of the vineyard that sold us on the region, you will find two Herbert wines in this quarter's shipment, including a pre-release of our new Zinfandel and...drum roll...our premiere release of Herbert Syrah!

We hope you enjoy them in good health and company.

In this shipment:

2017 Syrah, Herbert Vineyard (New Release)

Harvest Brix: 25.7pH: 3.89TA: 6.19Alc: 15.0%RS: 0%ML: 0%Cases: 176Aging: 3 years in mostly neutral European oak

This is our first 100% Syrah sourced from the historic Herbert Vineyard in Fair Play. We are excited to be able to share this rare treat with you! It is a rich and bold yet elegant wine, with blackberry fruit and hints of cocoa. Enjoy it with Mediterranean cuisine, roast beef, rosemary lamb or game, wild rice pilaf, lentils, eggplant and root vegetables.

2018 Zinfandel, Herbert Vineyard (Pre-release)

Harvest Brix: 25.2pH: 3.51TA: 6.29Alc: 15.6%RS: 0%ML: 0%Cases: 277Aging: 3 years in mostly neutral European oak

Our 15th consecutive vintage of stunning Herbert Zin, this wine is made in a classic Italian food style. It exhibits bright raspberry and pomegranate fruit, anise spice, excellent structure and acidity. Enjoy with barbecue (especially pork), Italian or Indian cuisine. It is also fantastic with tomato-based pasta dishes and pizza. Don't be afraid to put it with spicy dishes—it holds up beautifully!

2018 GSM, Sierra Foothills (Current Release)

Harvest Brix: 25.8pH: 3.75TA: 5.23Alc: 15.0%RS: 0.0%ML: 0%Cases produced: 269Barrel age: 2 years in mostly neutral European oak

This is the second club release of our 2018 vintage of GSM, and for those who tried it a year ago, you will find that it has matured and developed a beautiful richness and depth. This is our Rhonestyle red blend (50% Grenache / 25% Syrah / 25% Mourvedre), which continues to be one of Christine's favorites. Lush and elegant, it balances beautifully with rich, flavorful dishes; it pairs equally well with hearty stews such as French cassoulet, wild game, and rich, fatty meats like duck. It also shines with Mexican food and other Hispanic cuisines, not to mention BBQ.

NOTE: Our **Ambassadors** will receive a bottle of our rare **2014 Grenache-Syrah**, along with three bottles of the current 2018 vintage of GSM.

A very limited number of 2014 bottles are available for other club levels to add—first come, first served!