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Wine and Peace

Every year, we look forward to the holiday season—the time many consider to be the Season of Peace. And yet, as several brutal conflicts drag on across the globe and political divisions tug at our nation, peace seems to be in short supply. Still, the season brings opportunities to nurture peace in our homes and communities, and a much-needed reminder that there are powerful alternatives to conflict.

In places where people gather to share a bottle of wine, peace thrives. Why is this? Because wine strengthens the bond of friendship. It promotes good feelings. It reminds us of the things we share in common. A gift of fine wine to a dinner invitation is a peace offering—it creates reciprocity and signals goodwill.

The link between wine and social health is no surprise, considering that the very acts of making and sharing wine are communal activities. This attitude is deep-rooted in many cultures and faiths. In Judeo-Christian traditions, the communal sharing of wine is an important part of the Eucharist, Kiddush and Passover seder. Even in the context of Shinto, Taoist and Tibetan Buddhist practices, wine has a ritualistic role.

Would the world be a better place, if its leaders gathered to enjoy a glass together?

In a 1935 letter to the editor entitled “Wine for World Peace,” August Janssen wrote: “If only the vintners of France and Germany could come together—mind you, they are not enemies—there would be no more war. The wine growers are the real ambassadors of peace.” (*New York Times*, Aug 30, 1935)

Wine, in fact, has a long and distinguished history of diplomacy. According to U.S. Agricultural Counselor David Leishman, “Wine is not only a language of diplomacy, but also a vehicle for communication.” Château Haut-Brion estate historian, Alain Puginier, attributes the improved relations between France and England, leading up to WWI, to wine: “It is without a doubt a consequence of the seniority of the presence of Haut-Brion wine in England, which led to this same wine served at diplomatic meals, related to negotiations of the Franco-British Entente Cordiale, which settled many colonial disputes between the two countries.” (Anson, “Politics, Wine and Diplomacy,” *Inside Bordeaux*, June 2022)

Most of us will never see, firsthand, the effects of wine diplomacy in action on the world stage. But we could certainly practice our own version, on a smaller scale, to soothe tensions and improve relations with neighbors and relatives. Without doubt, the convivial sharing of a good bottle has the power to overcome many a rift or ruffled feather.

In this holiday season, let us raise a glass to peace, at home and afar!

In this shipment:

2019 Semillon, Estate (New Release)

Harvest Brix: 23.9 pH: 3.54 TA: 5.50 Alc: 13.9% RS: 0% ML: 0%
Cases: 172 Aging: 2 years in neutral European oak and stainless steel

Our new vintage of Estate Semillon is here, just in time for you to enjoy with your Thanksgiving or Christmas turkey! This Bordeaux white is known for its lush apricot and apple characteristics, and the fact that we ferment it to dry (0% residual sugar) makes it very versatile with food. We particularly enjoy it with Asian and Mexican food, any kind of poultry or seafood, and it works great with spicy dishes.

A toast: "Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."
— Benjamin Franklin

2016 Petite Sirah, Estate (Current Release)

Harvest Brix: 25.5 pH: 3.61 TA: 4.30 Alc: 15.0% RS: 0% ML: 0%
Cases produced: 180 Barrel age: 3 years in mostly neutral European oak

This is the second offering of our 2016 vintage, which has gained smoothness, elegance, and balance over the past year. This wine is characterized by bold tannins, intense blackberry and plum fruit, a hint of spice, and excellent acidity. We recommend it as a good accompaniment to hearty, tomato-based Italian dishes, winter stews, or wild game.

A toast: "Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil."
— Lord Byron

2014 Troubadour, El Dorado (Library)

Harvest Brix: 25.2 pH: 3.56 TA: 5.40 Alc: 14.8% RS: 0.0% ML: 0%
Cases produced: 171 Aging: 3 years in mostly neutral European oak

As a special treat for the holidays, we are very pleased to offer a library release of our signature Cabernet-Shiraz blend, which we lovingly nickname our "Aussie Bordeaux." Wonderfully smooth and nuanced with age, it is a marriage of concentrated cherry characteristics from the cabernet, with decadent pepper and blueberry notes from the Shiraz. We recommend enjoying it with prime rib or other beef roasts, lamb, roasted root vegetables, mushrooms, and spicy Indian dishes.

NOTE: Our **Ambassadors** and **Professional Winos** will receive a vertical comparison of two library vintages of **Troubadour: 2013** and **2014**.

A toast: "There is nothing like wine for conjuring up feelings of contentment and goodwill."
— Thomas Conklin, *Wine: A Primer*

Optional Library "Add-On Offer:

2012 Troubadour, El Dorado: This is possibly the best Cab-Shiraz blend we have ever made, aside from our ultra-rare 2002 vintage. It's a once-in-a-decade wine, and it is phenomenal! A limited number of bottles are available to add on, first come, first served. Consider expanding your library offering into a vertical!

Note: Due to limited quantity, we are unable to offer club discounts on this wine.