Viognier, *(vee oh nyah)* Russian River Valley

Dawna Darjean Jones Ph.D,'04
Owner/Winemaker

Patrick Saboe
UC Davis V&E
Winemaker

Darjean Jones award winning wines are spirited, adventurous and possess a charisma that will seduce wine lovers of all kinds. They are small family owned winery specializing in boutique wines from California's most acclaimed growing regions. The objective at Darjean Jones is to produce wine that imbibes the essence of the quintessential California vintage with a uniqueness of character only achieved through artisanal winemaking. Their boutique wines are produced in small lots with epic intention... "joie de vivre," joy of living!

As a Louisiana native and first generation African-American winemaker, the love of good food and drink is coded in Dawna's DNA. It is as much a part of her winemaking journey as her early experiences in Napa Valley as a plant pathologist working on diseases of wine grapes. Experiencing Napa Valley first as a research scientist helped to formulate her deep respect and appreciation for vineyards and the abundant wealth of grape varieties sown on those diverse soils. In 2004, Dawna received her Ph.D., Plant Pathology from the University of California, Davis.

Patrick Saboe was reshaping the Charleston, SC restaurant scene when a honeymoon to California's wine country changed his life. What initially began as an excuse to celebrate the nuptials while enjoying a glass, transformed into a spiritual journey in pursuit of the perfect fermentation. Toward this end, Patrick traded the kitchen for textbooks when he enrolled in the Enology & Viticulture program at U.C. Davis

Tasting Notes: This Viognier is crisp, refreshing and slightly sweet with a beautiful mouthfeel. Balanced acidity and fresh fruit flavors of pear and guava complete the palate. Great accompaniment to any food or enjoy on its own!

Dawna's Pairing Ideas: Mushroom Risotto is her favorite pairing with her Viognier. Be sure to check out other recipe ideas at https://www.darjeanjoneswines.com/recipes-pairings/. Viognier also pairs well with a wide variety of seafood and shellfish, roasted or grilled chicken, veal, pork, spicy flavors and Asian cuisine.

Birdhorse Wines — 2020 Valdiguié, Calistoga

Katie Rouse '17 (left)
Corinne Rich '18
Founders/Winemakers

Birdhorse represents a vision for the future of California winemaking, a vision anchored in a passion for diversification. We strive to showcase regions, varietals, and humans that have long had a presence in this industry, but have yet to been celebrated by many of its constituents. We are driven by intellectual curiosity, transparency, science, and data, but most importantly an ardor for delicious wines and sharing them with the wider drinking public. The name Birdhorse is intended to evoke a sense of adventure and whimsy, rooted in the familiar – the same feeling they hope to express through each of their wines.

Corinne was born and raised in Sonoma County, California and earned her B.A. in Chemistry at the University of Pennsylvania and dove head-first into wine production. She spent time working the harvest circuit across a variety of regions, including New Zealand, and Australia before returning to school for her M.S. in Viticulture & Enology from UC Davis. There she met Katie Rouse and, well, the rest is history! The two worked a harvest in South Africa, got a wallop of inspiration, and returned home to start Birdhorse. Born into a winemaking family in Rockbridge County, Virginia, Katie naturally gravitated back to winemaking while living in Sonoma, California where she lived for years. She earning her M.S. in Viticulture & Enology from UC Davis, and fell head-over-heels for Corinne, and is now thrilled to have found a partner in, well...everything!

Tasting Notes: Valdiguié was known as "Napa Gamay" and they like to refer to it as the "Napa Gamay." Dry-farmed for over 60 years, the Bale clay loam soils and hot day time temperatures in this vineyard produce concentrated, lush fruit. Enjoy elements of bright, red berries, pomegranates, and resinous spice and a hint of Chinese five spice combined with chalky texture with just a touch of black licorice on the finish to keep your interest piqued.

Katie & Corrine Pairing Ideas: Sichuan style dumplings with red chili oil for the win! The spicy richness pairs beautifully with the berry-fruits and the crunchy acidity of the wine.

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ALUMNI AND AFFILIATE RELATIONS

ST SUPÉRY
ESTATE VINEYARDS & WINERY
NAPA VALLEY

2018 Napa Valley Estate Cabernet Sauvignon

Meet your fellow Aggies from St. Supéry Estate Vineyards & Winery - Napa Valley
L to R: Lara Abbott, Communications Manager; Jesus Corro, Foreign & Domestic Sales Administrator; Michael Garcia, Estate Viticulturist; Brianne Hoover, Estate Horticulturist; Emma Swain, CEO (and her dog, L)

You may remember Emma Swain, CEO of St Supery from our Virtual Riedel event in February of 2021. In the event package was a bottle of the 2015 Dollarhide Estate Cabernet Sauvignon. They have chosen to share another amazing Cabernet Sauvignon from their Estate. Cheers from your fellow Alums at St Supery!

St. Supéry Estate Vineyards and Winery produces 100% estate grown, certified Napa Green wines, focusing on sauvignon blanc, cabernet sauvignon, and additional red Bordeaux varietals. Napa Green is an environmental certification program for vineyards and wineries. This program is one of the most comprehensive environmental accreditations in the wine industry, covering every step from soil to bottle and requiring continuous improvement to maintain our certifications. All of their land is certified Napa Green including our culinary garden. Reducing their carbon footprint and bring sustainable produce to you at the winery and into the Bay Area community is just one of the ways they share farm to table with you at home and at the winery. When you choose St. Supéry, you can be sure you are choosing a truly sustainable winery in Napa Valley.
This spring St. Supéry launched the Great Sustainable Seafood Tour, an initiative to celebrate like-minded organizations and purveyors that are equally committed to sustainability. Through August they will be highlighting chefs, suppliers, restauranteurs and many other champions of sustainable seafood throughout North America. Additionally, they will be working to educate culinary enthusiasts about the benefits of responsible aquaculture and selecting seafood that minimizes the impact on our environment. Enter Our Recipe Contest! Stsupery.com/seafood
Tasting Notes: Opulent purple and red hues present in this wine. Cassis, black plum and anise aromas combine with subtle vanilla from the toasted oak. Juicy blackberry and black currant flavors mingle with black licorice, espresso and toasted oak in this structured yet elegant cabernet sauvignon with velvety tannins.
St Supery Pairing Suggestion: Tagliatelle with Truffle Butter that pairs beautifully with red wine, like the 2018 Napa Valley Estate Vineyard Cabernet Sauvignon or red blend Elu. You can find the recipe along with others amazing creations courtesy of Estate Chef Tod Kawachi at https://stsupery.com/recipe/tagliatelle-truffle-butter-grana-padana/.

ORR

2018 Merlot, Columbia Valley, Washington

Erica Orr '03
Owner/Winemaker

At a bar in San Francisco in 1998, Erica Orr met winemaker and UC Davis alum Aaron Pott who convinced her that winemaking was the coolest job in the world. She took a vacation from her lab tech job at UCSF to work harvest with Cathy Corison while applying to the master's program at UC Davis. She was hooked and there was no turning back. Erica honed her craft working at some of the best wineries in the world: Rudd Estate, Cain, Domaine Dujac and Yering Station. In 2005, she moved to Washington state and started an independent winemaking consulting and enology business in Woodinville, where she helped wineries like Baer, Mark Ryan, Guardian, Sparkman and others rack up 90+ point scores and now two Spectator Top 100 wines. In 2013, Erica decided the time had come to create a wine all her own. The inaugural and limited release of Orr Wines − 116 cases of old vine chenin blanc − came into being with the generous help and goodwill of the Woodinville winemaking community. Orr Wines, feature old vine chenin blanc, chardonnay, grenache and merlot.
Ever since a movie took Merlot down in 2004, the wine has gotten a bad rap. With one line in the film "Sideways" it brought the grape's reputation to its knees. Merlot is a wonderful wine and is naturally versatile, acclimating to different climate zones and soil compositions, which has made it the second most planted red grape on the planet, behind its brother from Bordeaux, Cabernet Sauvignon. With flavors of ripe berries, chocolate and silky tannins, this medium-bodied red is both delicious and easy to drink. Give Merlot a second chance and enjoy this incredible wine.
Tasting Notes: 80% Merlot and 20% Cabernet Sauvignon · 240 cases
Enjoy this fantastic merlot coming from Stillwater Creek vineyards in the Columbia valley. Notes of black cherry, boysenberry, black currant, mocha, vanilla, baking spices, and sage brush. Medium to full body, lush texture and long complex.
Erica's Food Pairing Suggestions: She enjoys it with caramelized shallot pasta. Gluten free because she's a celiac. https://cooking.nytimes.com/recipes/1020830-caramelized-shallot-pasta. Erica's family enjoys the wine with pizza and burger's.

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