



Volume 43, Fall 2024

## 2022 Ancient Vine Calistoga-Napa Valley Zinfandel

Always a favorite, sourced from the Canard Vineyard planted in the 1870's, this is one of the oldest grapevine plantings in all of the Napa Valley.

This vintage is another stunning wine as it has a deep, dark ruby color that shows it is concentrated and decadent. After a quick swirl it opens up intense aromas of wild strawberry jam, holiday spices, and raspberry. This is what you call an old vine Zinfandel with a ripe core of fruit and a good backbone of body. The texture is layered with ripe fruit balanced by smooth tannins. The fruit and spice notes are rich and appealing and everything is well balanced for something this robust and full bodied.

The wine was raked to a special four barrel selection where we used two new hybrid French/American oak barrels and two previously used American oak barrels. It was barrel aged for 18 months and then bottled unfiltered. 100 cases

## 2022 Dry Creek Valley Malbec

Malbec, with its origins entrenched in Bordeaux, has found a home here in California, too. Our Malbec is sourced from the Forchini vineyard located in the upper reaches of Dry Creek Valley in northern Sonoma County. We purchased their entire crop of Malbec grapes comprised of a younger block planted in the 1990's and an old vine block from the 1950's. This old vine block is extremely rare as Malbec was not normally planted at that time. The blend of these two blocks creates a seductive and impressive expression of pure Malbec.

Tinted in deep purple, it delivers black cherry, black currant, oak and blueberry aromas upon first swirl. A bold fruit profile of black cherry, cassis, and cocoa coats the palate with an extraordinarily balanced, full-bodied, and voluptuous texture. Brash yet integrated tannins lead to a refined finish, showcasing a balance between fruit and oak. 320 cases produced.

## 2021 Meritage Sonoma County

The 2021 August Briggs Meritage is our third ever production of this label and contains our first ever barrels of Cabernet Franc. We started out by blending one delicious barrel of Dry Creek Valley Malbec with three barrels of Cabernet Franc. These two varietals come from the Forchini vineyard in Dry Creek Valley but in separate blocks on their rolling bench land. The Cabernet Franc seems to be a great pair with Malbec as it brings a deep core of fruit with a more floral and spice element to the wine. While

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## Fall Release Information

We are very excited to offer our latest lineup of wines which comprise most of the 2022 vintage. One highlight is the reintroduction of our Petite Sirah. After a hiatus of nearly a decade this much requested favorite is back. We are also including our 2021 Meritage showcasing our inaugural bottling of a Cabernet Franc. Comprising 75% of the blend. We couldn't be more happy with our first foray into making this fickle varietal. There are also a lightly aged Cabernet Sauvignon and Charbono to round out this all-red release. Enjoy!

## IMPORTANT DATES

- Allocation Orders - Due by September 20
- Wine Club Orders Ship Date - Begin October 7
- Wine Club Pickups - Begin October 11
- Wine Club Pickup Party - October 20

## 2024 Club Member Events

This is the list of remaining 2024 event dates. For more info please contact Colette in the tasting room.

### Saturday, September 14

Fall Harvest Celebration Dinner -

Paella Feast - RSVP by September 6

August Briggs Wine Terrace, Calistoga, CA

Welcome hors d'oeuvres at 6:00pm while we watch Coastal Paella chef's work their magic. Dinner at 6:30pm. All paired with August Briggs Wines. This feast will include a mix of meat and seafood so there is something for everyone. See website for more details.

### Sunday October 20

Fall Club Member Pickup Party

August Briggs Tasting Room, Calistoga, CA

Club members, please join us to pick up your Fall 2024 club package. We'll taste all of the new releases we will be grilling out on the wine terrace. RSVP required to reserve your spot!

Details to be emailed soon.



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smooth yet powerful with floral, herbal, and fruity aromas and flavors. The wine has a nose of black fruit, think blackberries and dark plum, and nutmeg, with a touch of oak. The palate is savory, exhibiting more ripe plum and fig flavors. A hint of black olive adds to its complexity. It has a strong backbone with integrated tannins that lead to a luxurious finish that lasts and lasts. We hope you enjoy it as much as we do! A mere 95 cases bottled

## 2022 Calistoga-Napa Valley Petite Sirah

Here it is, back after a hiatus of almost a decade, our Calistoga Petite Sirah. While this wine has garnered a more cult status since we ceased production, it has not changed in taste and style. The Petite Sirah is once again sourced from our friends, the Frediani Family, here in Calistoga. Not to be confused with Syrah, Petite Sirah is known as 'Petite' due to the size of the small berries it produces and yet makes incredibly powerful, and bold wines.

Our 2022 Petite Sirah has a striking black-purple color that stains your wine glass and has powerful, heady aromas of blackberry pie, spice box, and toasty oak. On the palate, it's luscious and concentrated but also surprisingly refined. The flavors of black currant, black cherry and molasses come in multiple waves on the palate; typical Petite Sirah tannins are present, but evenly integrated. There is intense black fruit that lingers on the palate that makes you want to head out to the grill and fire it up. This wine is definitely worth the wait. Only 96 cases bottled

## 2019 Two Moon Vineyard Dry Creek Valley Cabernet Sauvignon

Julie Simpson's remote "Two Moon Vineyard," while within the Dry Creek appellation, is located on a steep slope that sprawls across the McCray Ridge 1,800 feet high.

Our 2019 is one of our favorites that we have ever produced from this vineyard due to a series of heat spikes at the end of the growing season that quickly pushed the Cabernet grapes to perfect ripeness. This vintage offers flavors of cassis, dark chocolate truffle, and toasted cedar that tantalize the nose. The luscious mid-palate impression is comprised of black cherry preserve, cacao, rosemary and forest floor. The finish is seamless melding the rich velvety extracted tannins with wild berries bound in leather, framed in American oak and accented with a hints of vanilla and cigar box. Buy a case of this and check back in every 2 years for an incredible drinking experience over the next 25 years! 125 cases

## 2018 Calistoga-Napa Valley Charbono

Charbono is one of the rarest grape varieties in California, with only 86 acres planted. About half that total is here in Calistoga and we believe we source the best grapes from our neighbors here in town, the Frediani family. Planted back in the 1920s, the Frediani Charbono vineyard produces low yields with the ultimate in flavor concentration. Charbono was the last grape varietal we picked in 2018 as it finally attained full flavor development and great balance. This is one for the ages!

On the nose the wine has a complex bouquet that includes a unique spice character (maybe saffras or anise?) dark cherries, and dark berry fruit. On the palate, it is medium- to full-bodied, well balanced with acidity for food. It has flavors of boysenberry and chocolate with a dry finish that has hints of rose petal. It can also be enjoyed with sheep's milk cheese and salami as well as penne with pork meatballs.

The barrels used were 33% new American oak and 67% two and three year old American oak barrels. The wine was aged in barrel for 16 months. It was bottled without fining or filtration. 150 cases

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## Online Ordering, Allocation Orders, and Shipping/Pickup Info

**A quick note to remind you that you now choose your allocation wines online. If you would like a paper form to add or revise your order please contact us where we can send you an allocation form or download it from our website.** Please be on the lookout for an email that will provide you with the necessary information to log in to your account and allow you to choose your additional wine easily and securely. You can place your order and update information such as your credit card and shipping information all online. If you have questions or problems with the website don't worry...we are still here and happy to take your information over the phone. Just keep an eye on your email for these reminders. This is a completely optional purchase and if you just want the club wines no further action is needed.

**We will begin shipping club packages the week of October 7, 2024. If your area is experiencing unsafe shipping temperatures your shipment may be delayed.** All August Briggs club packages are shipped from a temperature-controlled facility. Please note your shipping rate for four bottles (Sampler Club) and six bottles (Big Club). We recommend shipping to a business where someone can sign for the package as wine can be received only by a person who is 21 years of age or older. It is your responsibility to make sure someone is present to sign for the package. You will be notified via email of your tracking information. For the 2024 Fall club release we will stagger our shipping dates based upon your residency. This is due to the various weather and temperatures throughout the U.S. at this time of year. Please note that both UPS and FedEx have been experiencing slower delivery times so please contact us if you have any issues with the projected ship dates.

**Pickup members will have the wines available beginning on October 11, 2024. Pick up members will have nine months to make arrangements for pick up or we will automatically ship to the address on file at your expense. As always, please contact Colette directly at the winery (707) 942-4912 or via email at [colette@augustbriggswinery.com](mailto:colette@augustbriggswinery.com) if you have any questions**

