



Hello

We love November — the chaos of harvest finally slows down and we get the chance to spend more time with friends and family, and to share a beautiful meal on Thanksgiving (our favorite holiday!).

NOVEMBER 2018

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THANKSGIVING PAIRINGS

Picture a fire crackling in the living room while Alan and I are at our kitchen counter chopping onions, carrots, celery and butternut squash as we prepare our Thanksgiving meal. This year, we'll be sipping the [2017 Green Ranch Riesling](#) while we do the prep work — its citrus and slate elements keep our palates fresh and able to taste all the different flavors as we cook.

While the turkey roasts, we'll open a [2016 Cartograph Estate Pinot Noir](#) to enjoy with two of our favorite cheeses (Abbaye de Belloc and Saint-André) and some brined olives from the Cartograph Estate to bridge the pre-dinner hunger gap. As we get closer to pulling dishes out of the oven, we'll open the wines we plan to have with the meal.

Of course, we always have Cartograph Gewürztraminer on the table because it pairs so well with the spices and richness of Thanksgiving. The [2017 Gewürztraminer](#) will be our choice this year because we love its silky mouthfeel and its bright flavors of Meyer lemon and pomelo — perfect to wake up your mouth after a forkful of mashed potatoes with turkey gravy.

Because [mushroom soup](#) and [balsamic-glazed acorn squash](#) are on the menu, we'll also open a [2015 Starscape Vineyard Pinot Noir](#) and a [2016 Cartograph Estate 777 Clone](#). Both have such a lovely balance of fruit and earth that they'll complement those rich flavors while staying bright and pretty. And we'll dive into a [2014 Perli Vineyard Pinot Noir](#) to finish the main course with a richer, darker fruit that's lush on the palate.

We'll toss a pumpkin pie into the oven, start cleaning up the dishes and pop the cork on a [2013 Brut Zero](#) to celebrate the end of the meal with some bubbles. If there's any Pinot remaining, we'll serve it alongside the pie with the rest of the cheese and some truffled Marcona almonds.

We're thankful to all of you for your part in the wonderful year Cartograph has had. May your Thanksgiving be filled with love, joy, laughter and lots of great food and wine. Let us know what food and wine pairings you enjoyed with your dinner!



WINES FOR YOUR HOLIDAY TABLE ... AND FOR YOUR GIFT LIST

We have some wonderful wines to complement your holiday meals, including current wines, library wines and sparkling wines. We don't typically do a lot of straight-up selling via this newsletter, but winter is coming and we hope you'll think about stocking up. That way, when it gets too cold for us to ship, you'll already have some Cartograph on hand for the celebrations to come.

To make sure you have your wine by Thanksgiving, order by Wednesday, Nov. 14, for standard ground delivery. (For shipments within California, order by Sunday, Nov. 18.)

If you order 12 bottles for Thanksgiving, use the code SHIP10 to get ground shipping for just \$10. If a six-bottle order works better for you, use the code SHIP15 for \$15 ground shipping.

[Order Now](#)

If you're thinking about Cartograph wines as holiday gifts for friends, family or clients, we've put together a few gift packs to make your shopping easy. Choose black gift boxes or wooden boxes for a festive touch.

For the Pinot Nerd: 4 bottles

- 2016 Cartograph Estate Pommard Clone Pinot Noir
- 2016 Cartograph Estate 777 Clone Pinot Noir
- 2016 Cartograph Estate 667 Clone Pinot Noir
- 2016 Cartograph Estate Pinot Noir (blend of all the clones)



Celebrate Sparkling: 2 bottles

- 2013 Brut Rosé

- 2013 Brut Zero
- You can also add Cartograph sparkling glasses or a Cartograph sparkling closure to make it more festive



Starscape Vineyard Vertical: 3 bottles

- 2014 Starscape Vineyard Pinot Noir
- 2015 Starscape Vineyard Pinot Noir
- 2016 Starscape Vineyard Pinot Noir

Or you can always build your own, just [email Serena](#) and tell her what you would like.



FROM THE WINEMAKER: HARVEST

Holy cow, it's been a long time since we caught up. I wrote in late August that we were ready to roll, and we did end up starting harvest in August — but just barely. We pulled in five and a half tons of Pinot from our estate on Aug. 31 for a new batch of bubbles. It'll take a few years like our last round of sparkling, but we're looking forward to a Brut Rosé off the estate.

After that, we pulled a little more Pinot from the estate to press for rosé. The night before the rosé harvest we were welcomed to the vineyard with this amazing sunset. We figured it to be a good omen. After that pick we waited, and waited some more. After a fairly warm summer, Mother Nature turned the thermostat way down in mid-August; it stayed cool across all of our vineyard locations through September, and the Pinot trickled in slowly all the way into October. In 2017, we were done picking these vineyards by Sept. 9, and that wasn't a particularly early year. This year, our last Pinot came in from the estate on Oct. 5! And the Gewürztraminer is still fermenting cool and slow in the tank. As much as I love the usual crazy pace of harvest, there's something to be said for getting a little sleep and being able to give the team time off to refresh. It wasn't a full day off, but that Sunday afternoon sitting in the sun sipping a [michelada](#) in September was fabulous.



We're quite pleased with the fruit quality this year. The leisurely pace and cool temps meant that we could pick right when we wanted to, which isn't typical; often, a rain threat or heat spell pushes us in one direction or another. My strategy was not to hit the same target with every lot of grapes, but rather to play into the strengths of each location — go a little riper in Starscape, say, because we know it can be great at (or a little under) 14% alcohol. Perli and the estate vineyard give us ageable and vibrant wines picked a little less ripe, so we pulled those blocks just as flavors turned the corner and showed vineyard-specific flavors.

There are going to be a LOT of fun combinations when it's time to blend in the spring. So many interesting flavors and aromas, in fact, that it's hard to give a good answer to the oft-asked question: What characteristics will stand out this vintage? The Pinots are all in the middle of malolactic conversion right now, but in another few weeks we'll be able to get our final number from the lab, take a few tasting notes and tuck everything in for a long winter's nap with a better idea of how we'll approach blending in the spring.

Cheers,

Alan



UPCOMING EVENTS

Our wonderful partnership with the Green Music Center at Sonoma State University continues; see below for upcoming Cartograph–sponsored events. And don't forget that Cartograph Circle members receive special pricing on all 2018–2019 events at the center as well as access to the donor lounge.

- Nov. 17: [Pinot Noir Clonal Tasting](#)
- Nov. 22 Thanksgiving Day; tasting room is closed
- Nov. 23: [Downtown Holiday Party](#)
- Dec. 8: [Sparkling Tasting](#)
- Dec. 24 & 25: Christmas Eve and Christmas Day; tasting room is closed
- Jan. 1: New Year's Day; tasting room closed
- Jan. 19: Library Pinot Tasting - details coming soon
- Feb 22: [Wild Up](#) at the Green Music Center
- March 15: [Pigs & Pinot](#)
- April 26: [Gil Shaham and Akira Eguchi](#) at the Green Music Center
- May 9: [Kronos Quartet](#) at the Green Music Center

By the way, if you're in San Francisco, our 2016 Starscape Gewürztraminer is now on the menu at [Firefly!](#)



BACK TO WORK WE GO

Back to the vineyard to check on the progress of our olives. Hopefully, we'll pick them before Thanksgiving!

Cheers,

Alan and Serena