



Cartograph Circle Newsletter: November 2022

1 message

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Hello

We're kicking back after a busy harvest season and looking forward to the upcoming holidays. Sharing great meals with friends and family throughout the holiday season is wonderful. We're filled with gratitude that we can be together with friends and family around the table this holiday season.

And speaking of gathering, can you join us on Sunday at the [Green Music Center](#) for the Julliard String Quartet? Please [let us know](#) if you would like tickets and can join us in the Donor Lounge for a glass of wine before the show. We'd love to see you!

NOVEMBER 2022

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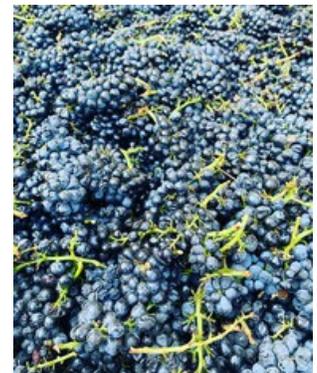
FROM THE WINEMAKER: Harvest Update

The 2022 harvest season is in the books, and we're looking at some really delicious wines from this year. If you had asked me how things were looking in July, or even in late August, I would likely have shrugged and said, "we'll see."

Up north in the Mendocino Ridge AVA, Perli vineyard saw an abnormally warm February that convinced the vines it was spring... so they started growing. With fresh plant tissue exposed to the elements, the vines then endured snow and light frost. This made it very difficult for the vines to set a decent crop. We were all bummed that ultimately the yield was less than one ton to the acre, when we typically get three tons to the acre from our Perli blocks. That's farming for you.

At the Cartograph estate vineyard, we were feeling pretty good going into the final stages of grape maturation. While we also had a cold spell during bloom that limited our fruit set, everything was looking great. In the third week of September we got about an inch and a half of rain, which is always a concern because at that stage the skins on the grapes are more fragile and prone to spoilage. Things dried out quickly with the late summer heat, and we breathed a sigh of relief as the very warm temperatures created a hostile environment for mildew. Of course, we then got a little more than we asked for with five days of temps over 100 degrees.

Knowing that Pinot is very sensitive to sun exposure late in the season, we always work very hard to manage our canopy. The goal is to keep leaves away from the fruit to let the grapes dry each morning, and also position the leaves to protect the clusters from afternoon sun.



This effort works sometimes, and sometimes the wind/sun/heat/rain just happen to hit in the right sequence to affect harvest. We were thrilled that even though we registered a high temp of 116 (!), the canopy held out. After a week or so the vines had balanced themselves out, and we picked with only slightly elevated sugars. We might be pushing 14% alcohol on a couple of wines this year — but after riding the roller coaster that was harvest 2022, we're feeling very good about our wines from this season.

The Riesling and Rosé are still fermenting but almost dry, and the Pinot barrels are getting tucked away for the winter. We're feeling grateful for all the hard work our crews put in to get us successfully across the finish line.

Cheers,

Alan



RECIPES AND PAIRINGS FOR A THANKSGIVING FEAST

Baking spices are in the air ... especially pumpkin spice! We're getting ready for the holidays by choosing wines to pair with the meals we're cooking, and making a list of wines to give as gifts to friends and family.

Here's what we'll be having on our Thanksgiving table!

Appetizer

We love having a baked Brie because it always looks beautiful — and you can pair it with [Rosé](#), [sparkling](#) or Pinot. You can also choose to make it sweet or savory.

- [Pastry-wrapped Brie with raspberries](#)
- [Mushroom stuffed Brie en croute](#)

Soup

Alan grows a lot of squash at the vineyard, so it always works it's way into Thanksgiving. We particularly love this recipe paired with a Pinot noir from [Perli vineyard](#).

- [Becca's butternut bisque](#)

Stuffing/Dressing

This is so tasty with a Pinot from the Russian River Valley ... in particular, a [Starscape Pinot](#) (2018 sounds really good).

- [Challah, sausage and dried cherry stuffing](#)

Turkey

This year, we're pairing our turkey with [Riesling](#) and the Pinots that we'll already have open for the appetizer and soup courses. We're including three different turkey recipes here, one for every culinary skill level.

- [Buttermilk brined turkey](#): We love using a buttermilk brine with turkey and chicken; the meat becomes really succulent. (<https://cooking.nytimes.com/recipes/1021523-buttermilk-brined-roast-turkey>)
- [Simple roast turkey](#): "Simple" is a bit deceptive here, because there's some preparation, but once it goes into the oven, it's very hands-off. We ended up cooking our bird for closer to three hours. (<https://cooking.nytimes.com/recipes/1015474-simple-roast-turkey>)
- [Make-ahead roast turkey](#): This was a great turkey to have after the year that the turkey never cooked, even after it had been in the oven for six hours ... (<https://barefootcontessa.com/recipes/make-ahead-roast-turkey-for-four>)

Vegetables



This one's a fun twist on sweet potatoes, and it pairs beautifully with the [2019 Green Valley Pinot Noir](#).

- [Sweet potato and Gruyère gratin](#)

Mushrooms and Pinot, need we say more? We're going to serve a [Cartograph Estate Pinot](#) with this dish.

- [Wild mushroom risotto](#)

We always figure that we need to have some green vegetable with Thanksgiving. There are many different ways to pair this, but we recommend a Pinot - or you can go back to the Riesling.

- [Brussels sprout and baby spinach sauté](https://cooking.nytimes.com/recipes/12955-brussels-sprout-leaf-and-baby-spinach-saute) (<https://cooking.nytimes.com/recipes/12955-brussels-sprout-leaf-and-baby-spinach-saute>)

Dessert

This is by far one of the easiest pumpkin pie recipes to make — and we make our own whipped cream to go with it. We're pairing this with the [2013 Brut Zero Sparkling](#).

- [Pumpkin pie](#)

We hope you have a wonderful Thanksgiving, however and whenever you're choosing to celebrate.



HOLIDAY GIFTS FOR YOUR WHOLE LIST

It's that gifting time of year! Whether you need gifts for friends, family or colleagues, we're happy to help out. Here are four gift ideas designed to make shopping easy for you. We're also happy to chat by phone and put together something special that's very Healdsburg or Sonoma County. Don't forget that your purchases support [1% for the Planet!](#)

- Three bottles of wine packed in a black gift box or our [logoed wooden boxes](#) (Price dependent on wine selection)
- Sparkling Celebration: a bottle of the [2013 Brut Zero](#) and two Cartograph logoed flutes (Retail: \$92, Circle: \$78)
- [Magnums](#)
- [Cartograph gift cards](#)



HOLIDAY WINTER WINE SHIPPING

As colder temperatures descend, it becomes much harder for us to ship wine via ground and get it to you in drinkable condition. Any wines ordered after Thanksgiving that are shipping to the Midwest, the South or the East Coast will need to be shipped next-day air or two-day air. We can only ship via ground on the West Coast until winter is over.

Holiday Shipping

Order deadlines and shipping dates
2022

Thanksgiving		Hanukkah		Christmas & Kwanzaa		New Year's Eve	
Nov. 16	Nov. 22	Dec. 8	Dec. 14	Dec. 18	Dec. 21	Dec. 23	Dec. 28
Ground shipping orders must be received by noon PST	Next Day Air orders must be received by 5pm PST	Ground shipping orders must be received by 5pm PST	Next Day Air orders must be received by 5pm PST	Ground shipping orders must be received by 5pm PST	Next Day Air orders must be received by 5pm PST	Ground shipping orders must be received by 5pm PST	Next Day Air orders must be received by 5pm PST



CARTOGRAPH CIRCLE FALL RELEASE: It's a wrap!

The [fall release](#) has wrapped up! Many thanks to everyone who joined us at Valette for the end-of-harvest winemaker lunches. That was a spectacular meal!

If you haven't yet received your fall wines, please contact us at (707) 433-8270 or via [email](#). If you're coming to the tasting room to pick up your order, the last day for you to customize your selection is Monday, Nov. 21.



BACK TO WORK WE GO

With the 2022 harvest in barrel and tucked away at the winery, we're focused on buttoning up the vineyard for winter and enjoying getting ready for the holidays. Let us know how you'll be celebrating the holidays — and if you are coming our way, please let us know! We'd love to see you.

Cheers,

Alan and Serena