



The Lost Weekend STB



The Wine

The Lost Weekend blend is intended to reflect the differences that make each year unique, and to resemble the many characters who have graced the Lost Weekend throughout its evolution. The wine is foraged in the Santa Clara Valley for seasonal opportunities to make exceptional wine.



Santa Clara Valley AVA

The Santa Clara Valley, better known to the world as "Silicon Valley", has one of the richest histories in California viticulture. The valley is largely protected from the influence of the Pacific Ocean by the Santa Cruz Mountains, although coastal breezes that enter a small opening at Hecker Pass in the west and the wider Pajaro Pass to the south help to moderate the climate. Although much of the Santa Clara Valley wine production is purchased locally, the quality of its wine deserves more wide spread recognition. The Santa Clara Valley also encompasses the Pacheco Pass AVA, and the winery deficient San Ysidro AVA in its southeast corner.

American Viticultural Area

Santa Clara Valley

Varietal Blend: 50% Sangiovese 25% Merlot 25% Carignan

ALC 14.8%

Tasting notes by consulting Master Sommelier Ian Cauble

The Lost Weekend produced by Beauregard vineyards is produced from fruit sourced in the Santa Clara Valley a short drive roughly east from the Santa Cruz Mountains. This region is slightly warmer than the Santa Cruz Mountains which lends to the fruit and richness in this wine year after year. The nose it intense and fruit forward without being over ripe. Notes of huckleberry pie, wild raspberries and dried goji berries dominate the nose with secondary notes of rose petal candy, wet forest, exotice spices and sandalwood lingering in the background. The wine is medium plus in body with more tension on the palate than the nose would make you think. The palate shows more freshness and more acidity with flavors of fresh picked wild berries, crushed pomegranates, wet flowers, vanilla extract and well integrated oak spices. This is a wine to drink now and over the next few years (2016-2018) for best results. Temperature of wine service is key here, ideally serve just above wine cellar temp (60-65F) served in large Bordeaux stems. If you don't have a wine cellar and the wine is sitting in your home at room temperature (~72F), simply put the wine in the refrigerator for 20-30 minutes before drinking to achieve the desired temperature of about 60F, which will seem a touch cold, but will quickly warm in the glass to an ideal temperature.