



2023 is Chateau St. Jean's fiftieth anniversary! While our iconic chateau dates to the 1920's, our story really starts in 1973 when our three founders bought the property with a vision for creating wines that captured the nuance, character, and quality of Sonoma's distinct vineyards and growing regions. They named the winery after the only woman who was "saintly" enough to keep the three of them in line, Jean Sheffield Merzoian, who happened to be their wife, sister, and sister-in-law.

Throughout the year we'll be celebrating and continuing the legacy of our founders and winemakers: a belief in this place and the passion it takes to produce Sonoma County wines of excellence vintage after vintage. We have events and experiences planned that will allow you to explore our past and preview exciting new changes at the winery.

**50th Anniversary Library Tasting.** Taste through a selection of the Bordeaux varietals that brought Chateau St. Jean and Sonoma to the attention of the wine world. Wines will be expertly paired with small bites selected by our chef, and for an added historical perspective, served in private rooms in the chateau's second floor that are rarely open to the public. Reserve your space [here](#).

**Summer Fête.** Save the date on Saturday, July 8 from 1:00-4:00 p.m. as we toast our golden anniversary on our grand lawn and throughout our favorite garden spaces. Live music and food stations serving up a variety of perfectly paired bites alongside new releases will keep the mood bright and festive. Reserve your space [here](#).

**New Wines, and a New Look.** Our Club CSJ members will be among the first to see beautiful changes to our wines, both inside the bottles and out. Watch for more to come in later club shipments this year!

**In this month's shipment,** please enjoy our newly released 2021 Lyon Vineyard Fumé Blanc, 2019 Eighty-Five Fifty-Five and 2019 Reserve Syrah.

With any questions about your club shipment, please contact us at 877-478-5326 or [conciierge@chateaustjean.com](mailto:conciierge@chateaustjean.com). To learn more about our upcoming events or reserve your space, call us at 707-257-5784.

Cheers,

Niki Williams  
Winemaker

Questions? Contact your Club St. Jean team at 877-478-5326 or [wineclub@chateaustjean.com](mailto:wineclub@chateaustjean.com).

# THE WINES



**2021**  
**LYON VINEYARD FUMÉ BLANC**  
*Alexander Valley*

Sourced from the northernmost part of the Alexander Valley, close to the Russian River, this full-bodied Fumé Blanc opens with crisp, lively lemongrass aromas layered with hints of apricot, lychee and nutmeg. Crisp flavors of vibrant green apple, honeydew melon, and lime zest are rounded out with vanilla notes and a full mouthfeel that leads to a lingering finish.



**2019**  
**EIGHTY-FIVE-FIFTY-FIVE**  
*Sonoma County*

Since its inception in 1999, this Eighty-Five Fifty-Five Cuvée pays homage to our home and our winery address here in the Sonoma Valley. This winemaker's choice red blend is an exuberant expression of Sonoma County, with buoyant aromas of red currant, blackberry and boysenberry, followed by notes of savory, dried herbs. On the palate, generous dark fruits and raspberry jam lead to mocha notes that are framed by fine tannins.



**2019**  
**RESERVE SYRAH**  
*Dry Creek Valley*

Purple and richly hued, this opulent wine makes an immediate, big impression with juicy aromas and flavors of black currant and wild blackberry, with accents of white pepper. Distinct notes of cran-raspberry, dark berries and sweet vanilla lead to a silky mouthfeel with velvety tannins, full, rich and dense with a long, lingering finish.

# FRENCH ONION SOUP À LA ST. JEAN

Serves 4-6 | Time 1 hour 20 minutes | by Chef Don Provencio

Spring may be right around the corner, but this French Onion Soup recipe from our very own Chef Don Provencio is the antidote to any remaining cool days the season brings. This classic favorite is one of the many French-inspired, Sonoma-fresh items that you can pick up at the Chateau's Deli any day of the week and enjoy in one of our many beautiful spaces.

Enjoy this with a crusty loaf of bread and pair with Eighty-Five Fifty-Five for a taste of the Chateau chez vous.

## INGREDIENTS

### SOUP

- 3 Tbsp olive oil
- 4 large yellow onions, *peeled and thinly sliced*
- $\frac{3}{4}$  tsp kosher salt, *more to taste*
- 8 cups beef stock,  
*or substitute with vegetable stock for a vegetarian option*
- 1 cup brandy

### Bouquet Garni

- Place in cheesecloth, *tie securely with string*
- 1 Tbsp black peppercorns
- 2 sprigs fresh thyme
- 1 Tbsp whole coriander

### Garnish

- 1  $\frac{1}{2}$  cups grated Gruyère cheese
- 1 slice of brioche (crust removed) per serving

## DIRECTIONS

1. Heat oil in a heavy Dutch oven over medium heat. Add onions and  $\frac{1}{2}$  teaspoon of salt, stir and cover until onions are soft, about 5 minutes. Remove lid and continue to cook onions until they are caramelized, about 30-45 minutes. Adjust heat if onions are browning too quickly.
  2. When onions are caramelized, add brandy to the pot and allow mixture to simmer, cooking out the alcohol.
  3. Add broth and the bouquet garni to the onion mixture and bring to a medium boil uncovered for 15-20 minutes, stirring occasionally. Salt to taste.
  4. Heat oven or broiler and place oven proof soup bowls on a baking sheet. Ladle soup into bowls, and cover top with bread slices topped with Gruyère. Broil for a minute or two, watching carefully, until cheese melts and browns.
- Serve immediately.



*Bon appetit!*