



Mount Saint Joseph Wines



Extraordinary wines from the fruit of the vine, and the work of ordinary human hands.

Summer 2026 Newsletter

<https://www.msjwines.com/>

Sipping Time Events

Live Music Every Friday Night!

*MSJW Tasting Room: 4:30 PM-7:30 PM
(See the line-up on page 4)*

Trivia Nights

*MSJW Tasting Room: 5:00 PM-end of games
Third Saturday of Every Month
July 18th, August 15th, September 19th*

Harvest Festival!

*MSJW Terrace & Vineyards: 5:00-9:00 PM
Saturday, August 16th*

Thursday Night Football

*MSJW Tasting Room: ~5:00 PM-7:00 PMish
Begins September 10th:
49ers vs Rams!
Thursdays Through the NFL Season*

Music in the Vineyard

***Live Music: Vino Banditos**
MSJW Vineyard Amphitheater: 6:00 PM-9:00 PM
Saturday, September 26th*



Stained glass photo from Saint James the Greater Catholic Church, Concord, North Carolina. This photo file is licensed under the Creative Commons Attribution-Share Alike 4.0 International license.

Mount Saint Joseph Wines: A Catholic Winery

MSJW Tasting Room (mr/dn) – So, what makes a winery a Catholic winery? I suppose a good starting point is the fruit! Where are those grapes grown? Well, on the Mount Saint Joseph seminary and novitiate's land. That seems pretty "Catholic", eh? But of course, not all our wine is grown in our vineyard on the seminary grounds. We offer non-estate white and red varietals not grown on the seminary land. Being "Catholic" is more than just the fruit from the vine ... it's the hands that make the wine, as well!

Are we Catholic-owned and operated? Another "yes and no". We are an LLC – limited liability company – comprised of over 100 members or "owners". While a member's faith was not a discriminator in the initial membership offering, our focus on a Catholic faith-based management culture is woven throughout the business plan and carried forth into our operations. The majority of our owner-members and managing members are Catholic. (see pg 2)

A Catholic Winery (cont.)

(from page 1) Do we produce “sacramental wine” – wine used during the Eucharist in Catholic Mass? Another “yes and no” answer. Roman Catholic sacramental wine must be natural, unadulterated, and made exclusively from the fermented juice of grapes. Our estate Mount Saint Joseph Wines fit that description. Though our wines *could* be used as sacramental wines, they currently are not.

What are those practices, then, that make us a Catholic winery? This identification and intertwined connection with the Catholic community, particularly with the Oblates of Saint Joseph and St Joseph Mareello Catholic Parish. It creates another aspect which sets us apart in the evolution of our business plan. While Mount Saint Joseph Wines is a “for-profit” organization, proceeds also support the Oblates' seminary and youth ministries. The Mount Saint Joseph Wines Tasting Room in Granite Bay offers the community a chance to enjoy these wines while supporting the mission of the Oblates. Most of the work of maintaining the vineyard, making the wine, hosting events, and marketing the wine is done by volunteers. The paid staff is small. Many of our volunteers consider Mount Saint Joseph Wines another ministry of St Joseph Mareello Parish, like the Knights of Columbus in that we do not fall under the pastor or the parish hierarchy, but we are intertwined with the various work done by the parish, supporting most events with our wines, when appropriate. The volunteers who work in the tasting room donate the tips received to our various charities we support. We rely on our volunteers. Every fall we harvest the grapes from the vineyard with dozens of volunteers – owners, staff, customers, community members – bringing much of the Mount Saint Joseph Wines family together.



In 2024, we harvested over 10 tons of grapes from the vineyard ... enough for about 625 cases or 7,500 bottles of wine! After each harvest, we hold a “Fruit of the Vine” festival to thank the volunteers and celebrate the harvest.

We also bring our Catholic heritage and tradition over to our label. The Mount Saint Joseph Wines logo includes a “fleur de lis” cross. Fleur-de-lis, in French meaning “lily flower”, has a long history with the Catholic Church. Saint Joan of Arc carried a white banner that showed God blessing the French royal emblem, the fleur-de-lis, when she led French troops to victory over the English. In the Catholic Church, the “three petaled” lily flower embedded in the four arms of the cross is a symbol of the Holy Trinity as well as an emblem of the Virgin Mary. On the back side label, we have a picture of Saint Joseph Mareello. Below the picture is our motto: “in the spirit of St Joseph Mareello we will always seek to do the ordinary in an extraordinary way”, derived from a saying attributed to Saint Joseph Mareello, “doing the ordinary in an extraordinary way”.

Some of our blends have a Catholic themed name. Our Confession blend is our best-selling red blend over the years. We have a Mareello blend, named after St Joseph Mareello, founder of the Oblates of Saint Joseph. We had an Avignon blend, named after the French town known as “City of the Popes”, home of the Pope in the 14th Century.

The Catholic church has a long history with wine. Throughout scripture you read about the symbolic nature of wine: Jesus’ first miracle; his use of the vines & branches metaphor; the fruits of the vine from living a holy life; the last supper. At every Mass we hear the “fruit of the vine and the work of human hands. It will become our spiritual drink.” Catholics worship a God in Jesus who both made (well, miraculously) and drank wine! We carry on those Catholic traditions at Mount Saint Joseph Wines.

From the Vineyard: *California Sunshine*

Loomis (mr/dn) – Graduations completed, school is out, Memorial Day is behind us ... the “dog days of summer” are upon us. Is the “Dog Star” Sirius, brightest of the Canis Major constellation, heating up the vineyard? Has Padfoot been trouncing around the vines? No ... just our vineyard staff tending to the vines with continual care and nurturing of the baby fruit towards “fruit set” – the beginning of the summer-long growth and maturity towards harvest. No summer break for the vineyard!

Well, we have 2,392 vines. How about we just keep ‘em watered and watch the fruit grow? Yes, I suppose that is an approach. But to produce a quality wine with the flavors and experience we strive for, it takes more thoughtful care. The vineyard managers who have gone before us have learned a thing or two over several thousand years of nurturing the fruit of the vine. And much like our diverse Mount Saint Joseph family, not all varieties are the same. Leaf size and shape, fruit development, water needs, growth patterns ... the different types of grapes each flourish best with a tailored approach to pruning, watering, and fruit and leaf management. One method is not best for all.

Okay, how to care for **Petite Sirah**. 842 vines. Petite, eh? Small, delicate, dainty ... best be careful? Well, not necessarily. The petite refers to the grape berry size – small. It does not refer to the vines nor flavors. Petite Sirah is a robust grower! It is prone to overcropping. It loves the warm sun, cool nights, dryer conditions. The draping, willowing shoots will become overgrown. The vineyard team needs to balance vegetative growth with fruit ripening and airflow. Airflow? Yes! We want air to move freely through and around the fruit to prevent fungal diseases and to ensure uniform ripening of the fruit. When shoots are about a foot long, we remove crowded, non-fruitful, or inward-growing shoots, aiming for good spacing – about five shoots per foot along the cordon (the permanent, semi-woody extension of a grapevine's trunk that is trained to grow horizontally along a trellis). This reduces canopy density early before the vine invests too much energy. The grapes also like to “cluster”, hugging each other. We all like hugs, but they grow upside down, wrap around stems, trellis wires ... crazy! We reduce clusters to get desired sugar content



Cabernet Franc



Petite Sirah



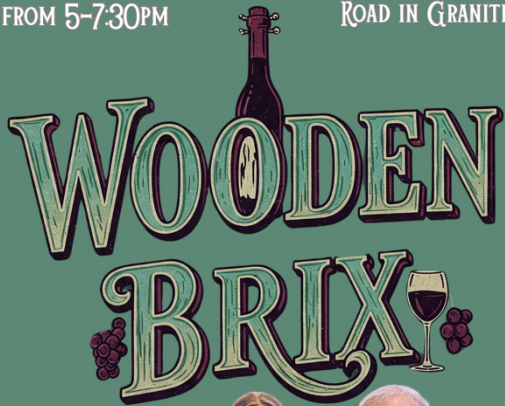
Petit Verdot

and concentration of flavors. We also “hedge” along the top of the vines several times a summer instead of one severe topping. After hedging, Petite Sirah often wants to send out lateral shoots. Prune them! We don’t want lateral growth around the fruit zone nor additional shading from the leaves inside canopy. For the Petite Sirah, we also selectively remove a few leaves on the *morning-sun side*. Again, airflow! This opens the fruit zone to reduce mildew and rot pressure and improves color and tannin development. Of course, for our vineyard and our hot summers, we want to keep those *afternoon-sun side* leaves to avoid excessive sun exposure that can sunburn the fruit. As for that watering thing, yes, they need water. But for the Petite Sirah, we allow mild vine stress (“deficit irrigation”) rather than maintaining constantly wet soil. That helps to curtail those robust shoots growing late into summer, very large leaves, and dense shade. Those three culprits can inhibit fruit exposure to morning sun and airflow. (see page 5)

JOIN US SATURDAY EVENINGS AT
MOUNT SAINT JOSEPH WINES
 ENJOY WINE & LIVE MUSIC PERFORMED BY

JULY 11TH & AUGUST 29TH
 FROM 5-7:30PM

8629 AUBURN FOLSOM
 ROAD IN GRANITE BAY



MSJ Wines Second Blessing's Cellar

Have some extra MSJ wines sitting in your cellar? Want to support a charitable event with a case of wine? Mount Saint Joseph Wines presents the *Second Blessing's Cellar*. Some members cannot enjoy wines like they used to. Yet, they still want to support Mount Saint Joseph Wines and the Oblates' missions. Remain (or become!) a club member, but have your wine donated to our cellar. When we support parish events, we will provide that wine to support the cause! Contact the staff if you are interested.



Live Music Fridays+!

MSJW Tasting Room
 ~4:30 - 7:30 PM

7/03/26 - Andrew Warren
 7/10/26 - Lisa Marie Ellis
 7/11/26 - Wooden Brix (Saturday)
 7/17/26 - Rock Salt & Nails
 7/24/26 - Mark Adorni
 7/31/26 - Acoustic Endeavors
 8/07/26 - Amanda Painter
 8/14/26 - Lisa Marie Ellis
 8/21/26 - Ed Wilson
 8/28/26 - Rock, Salt & Nails
 8/29/26 - Wooden Brix (Saturday)
 9/04/26 - Linda Bracamonte
 9/11/26 - Lisa Marie Ellis
 9/18/26 - Kit Abele
 9/25/26 - Rock, Salt & Nails
 9/26/26 - Vino Banditos (Saturday Vineyard Amphitheater)



California Sunshine (cont.)

(from page 3) Petite Sirah covered (or pruned) ... now on to the **Petit Verdot**. 307 vines. Another “petit”? Yes, also a small grape, but it chose the French spelling for its name. Again, don’t let size deceive you! The vine produces bold, dark red grapes, which are thick-skinned, producing robust tannins, vibrant acidity, and aromas of dark fruit, violet, and sage.

Petite Verdot produces a dense, upright canopy. Long and lanky! The vineyard team employs canopy management to maintain sunlight and airflow. What is entailed in that management? When shoots are about a foot long, we remove crowded shoots, non-fruitful shoots, and then thin double or triple shoots from the same spur. Spacing for the shoots is like Petite Sirah – about four shoots per foot of cordon. The vines grow past the top wire of the trellis – shooting up like a Mohawk haircut before falling off to the side. Our Petit Verdot does not grow as robust as our other vines. Still, we keep that top trimmed, done in a series of light hedging or topping rather than one severe cut. No bald tops, and no mop tops. Well-groomed tops! Of course, topping off that growth may produce excess lateral growth ... which we don’t want. That can cause too much canopy underneath and a restriction of airflow, which, we know, we want airflow! Petit Verdot also likes selective leaf management – fewer on the morning side, and more on the afternoon side.

Finally, we come to the **Cabernet Franc** – the last of our estate grapes, and the largest number of vines (1,243!) and our biggest harvest each year. Cabernet Franc can tend to have a “herbaceous character”. Hmmm. Herb, eh? Is this like an energetic personality? Reliable like

Rosemary? Romantic like Basil? Wise like Sage? Courageous like Thyme? Well, more like bitter attitude like green pepper. Not sure we want green pepper in our wine. Let’s cut down on the attitude! An “herbaceous character” is plant whose stem does not become woody and persistent but remains soft and succulent. In wine, herbaceous character refers to aromas and flavors reminiscent of vegetation, herbs, or bell peppers. Chemicals called methoxypyrazines (*whaatt?*), which are naturally present in grapes, produce those aromas and flavors. They are prominent when grapes are grown in cool climates (lots of shade!) or if picked slightly underripe (not enough sun!) Dense growth or shade can increase that “green pepper” flavor. When balanced, they add refreshing, savory complexity to wines. If too dominant, it can make a wine taste overly vegetative or harsh. So, how do we keep our Cab Franc free of bitter attitude? Early shoot thinning and topping those hedges. The Cabernet Franc vines grow rapidly, “holding hands” across the rows, creating a tunnel of leaves ... and a challenge for the vineyard team! The team removes crowded and non-fruitful shoots – and no holding hands! We thin doubles from the same spur and remove inward-growing shoots. We want an open, evenly spaced canopy, promoting ... you guessed it ... airflow and sunshine! We keep the tops trimmed, watch for that lateral growth, and avoid severe pruning, opting for light hedging throughout the summer. And, yes, that leaf management routine works well for Cabernet Franc. Bright mornings and shaded afternoons for the grapes. And deficit irrigation ... no saturated soils.

A lot of work is needed throughout those dog days. But maintaining our fruit of the vine, both spirituality and in the vineyard, requires constant vigilance.



Petite Sirah



Petit Verdot



Cabernet Franc

Mount Saint Joseph Wines

presents

MUSIC AND WINE IN THE VINEYARD

featuring



SAVE THE DATE

Wine, Dine & Dance at the Vineyard

Saturday, September 26th from 6:00-9:00 pm

More information available soon at www.msjwines.com

Don't miss our last concert in the vineyard for 2026!

Mount Saint Joseph Vineyard - 6530 Wells Avenue, Loomis, CA

St. Joseph Club

St. Joseph Club members choose the quantity and type of wines in their order:

- 10-24 bottles per quarter (default is 12 bottles)
- 30% discount on shipment and additional wines purchased
- Invitations to exclusive wine club events
- Complimentary tasting flights when visiting MSJ Wines tasting room (2 guests included)

Pricing based on 30% discount and number/types of wines selected. Shipping and handling additional. Pick up is available.

Marello Club

Marello Club members choose the quantity and type of wines in their order:

- 5-9 bottles per quarter (default is 6 bottles)
- 25% discount on shipment and additional wines purchased
- Invitations to exclusive wine club events
- Complimentary tasting flights when visiting MSJ Wines tasting room (2 guests included)

Pricing based on 25% discount and number/types of wines selected. Shipping and handling additional. Pick up is available.

California Club

Marello Club members choose the quantity and type of wines in their order:

- 2-5 bottles per quarter (default is 3 bottles)
- 20% discount on shipment and additional wines purchased
- Invitations to exclusive wine club events
- Complimentary tasting flights when visiting MSJ Wines tasting room (2 guests included)

Pricing based on 20% discount and number/types of wines selected. Shipping and handling additional. Pick up is available.

The Mount Saint Joseph Wines Loyalty Card

How it works:

- Get 1 punch for each new person you bring to the Tasting Room
- Get 5 punches for each one who joins one of the Wine Clubs
- Each filled card will be placed into a monthly drawing!



Need Some Space? *Private Parties Available!*

Mount Saint Joseph Wines Tasting Room is available to host a **private tasting party** or your **private function**. We can provide our food options (charcuterie & flatbreads) or bring in your own catering. Of course we will provide the wine! We can accommodate up to 30 persons in the tasting room for your event. Typically, it would be during our non-business hours, but we may be able to accommodate other times. Contact Laurie Gallant (laurie@msjwines.com) for more detailed information or to book your private party today!



MSJ Wines

MSJ Wines Tasting Room
8629 Auburn Folsom Road
Granite Bay, CA 95746

Our websites:

<https://msjwines.com/>

www.facebook.com/mountsaintjosephwines/

Our Instagram:

<https://www.instagram.com/mountsaintjosephwines/>

Placer Wine Trail website:

<https://placerwine.com>

Updates needed? E-mail:
daniel.nollette@comcast.net



MSJ Wines Leadership, Staff & Volunteer Team

Chief Executive Officer: Mark Ransbury

Executive Management Group: Mark Ransbury, Bob Vandervort, Neil Pecha, Joe Smock, Henry Favro, Will Carlton

Vineyard Ops: Mark Ransbury & Bob Vandervort

Vineyard Staff: Tom Root, Allen Cummings, Cordell Van Rees, Brian O'Neill, Laszlo Palko & Dan Nollette

Winemaker: Derek Irwin (up to 2024 vintage) & Will Carlton (2024 to present)

Winemaking Ops: Will Carlton, Mark Ransbury, Bob Vandervort & Joe Smock

Wine Club: Henry Favro

Social Network Coordinator: **open**

Finance: Neil Pecha (Dan Nollette assist)

Bookkeeper: **open**

Compliance: Randolph Brown

Advisory Council: Fr. Phil Massetti, Tom Fantham, Howard Dutra, Dennis Cook, Dan Nollette

Tasting Room Manager: Laurie Gallant

Tasting Room Staff: Rachel, Steve and Suzanne

Events: Lisa Nollette & Lora Kong

Promotional Wine Tasting: Will Carlton

Parish Outreach: **open**

Owner Phone Tree: Lelia Perez

Retail Merchandise: Henry Favro

Placer County Vintner Association Rep: Bob Vandervort & Jim Halloran

Newsletter Editor: Dan Nollette

Website: Randolph Brown

Volunteers: **open**