



CABERNET SAUVIGNON 2007 LODI

WINE PROFILE

VINTAGE: 2007
APPELLATION: Lodi
HARVEST DATE: Late September
FERMENTATION: Temperature controlled stainless steel with hourly pump overs for 8 days
AGING: 10 months in French and American oak 60 gallon barrels
VARIETAL COMPOSITION: 79% Cabernet Sauvignon, 8% Petit Verdot, 7% Cabernet Franc, 6% Malbec

TASTING NOTES

Like the best Bordeaux red wines this is a 79% Cabernet Sauvignon based blend of the major red Bordeaux varieties (save Merlot). The warm Lodi days tempered by cooling westerly, afternoon breezes matured these late ripening varieties almost perfectly by late September. Each was harvested individually and vinified in turn as they reached full maturity. Ten months of patient small oak barrel aging rounded and smoothed their youthful exuberance and we arrived at the final blend after several tasting and blending sessions. This wine presents a luscious, medium dark, ruby red color. The aroma is a varietally correct Cabernet Sauvignon in the elegant Bordeaux mold with black currant and blackberry which is further complexified by the inclusion of Petit Verdot, Cabernet Franc and Malbec. Flavors akin to black cherry, cassis and blackberry are lush, smooth and round with a complementary touch of spicy-toasty oak. This wine has an equally satisfying back palate echoing the black currant flavors framed by an elegant, restrained tannin structure giving length and focus to the finish. Enjoy over the next 3-4 years with beef and hearty main dishes.

~ DRG 5/09

TECHNICAL DATA

BRIX AT HARVEST: 23.8
ALCOHOL: 13.1%
WINE PH: 3.56
WINE ACIDITY: .59
RESIDUAL SUGAR: 0.30%
UPC: 81054704236

CHARDONNAY 2008 LODI

WINE PROFILE

VINTAGE: 2008
APPELLATION: Lodi
HARVEST DATE: Mid-September
FERMENTATION: Temperature controlled stainless steel, fermented on oak
AGING: 6 months sur lees on Oak
VARIETAL COMPOSITION: 100% Chardonnay

TASTING NOTES

Chardonnay is one of the most versatile of white wine grapes, growing in cool to warm climates all over the globe. In Lodi, Chardonnay ripens in early to mid season due to its warm climate tempered by cooling afternoon breezes from the west. Cold fermentation in stainless steel preserves the lemon zest and baked apple varietal aromas which here are given additional complexity by way of fermentation on oak; a modern innovation. This wine has undergone malo-lactic fermentation, giving a greater sense of roundness on the palate as well. The well ripened flavors show a touch of roasted hazelnuts, lemon zest, cling peach and apple. Enjoy this youthful Chardonnay with chicken, veal and seafood dishes over the next 1-2 years.

~ DRG 5/09

TECHNICAL DATA

BRIX AT HARVEST: 25.2
ALCOHOL: 13.9%
WINE PH: 3.40
WINE ACIDITY: .58
RESIDUAL SUGAR: 0.01%
UPC: 81054704846

VIIGNIER 2008 LODI

WINE PROFILE

VINTAGE: 2008
APPELLATION: Lodi
HARVEST DATE: Early September
FERMENTATION: Temperature controlled stainless steel
AGING: 6 months in stainless steel at 55 degrees Fahrenheit
VARIETAL COMPOSITION: 89% Viognier, 10% Riesling, 1% Muscat Blanc

TASTING NOTES

Unlike the "International" varieties such as Chardonnay and Sauvignon Blanc, Viognier as a varietal only emerged from relative obscurity in the past twenty years or so. Cognoscenti knew it as a blending component for Syrah in the Rhone Valley's Cote Rotie and, almost more obscurely, as a stand-alone in the tiny, northern Rhone appellation of Condrieu. Now grown on limited acreage in California and elsewhere Viognier (pronounced VeeOWNyay) has come to occupy a small but important niche in the greater world of wine. This offering from the Lodi appellation has a lovely, pale green-straw color befitting its youthful age and in fact is a wine best consumed in the flower of its youth. The aroma suggests flowers, honey clover and Chinese lychee. The fruit flavors are woven of ripe apple, pineapple and a hint of tangerine. The palate is nicely round and supple with a finish of clean acidity. This refreshingly quaffable white wine should be consumed over the coming year.

~ DRG 5/09

TECHNICAL DATA

BRIX AT HARVEST: 24.2
ALCOHOL: 13.6%
WINE PH: 3.32
WINE ACIDITY: .54
RESIDUAL SUGAR: 0.35%
UPC: 81054704328

PINOT NOIR 2008 LODI

WINE PROFILE

VINTAGE: 2008
APPELLATION: Lodi
HARVEST DATE: Early September
FERMENTATION: Temperature controlled stainless steel with hourly pump-overs for 6 days
AGING: Four months in French oak barrels
VARIETAL COMPOSITION: 100% Pinot Noir

TASTING NOTES

After the movie "Sideways" created a Pinot Noir "sensation", planted acreage in California began rising at a steady rate. Surprisingly for this historically temperamental variety, often called by insiders the "heartache grape", some very good wines are appearing at attractive prices as a result. With this young, fresh Lodi Pinot Noir we were careful to avoid a pitfall all too often seen today. That is, too much dilution with other varieties to "stretch" the Pinot Noir with unrelated varieties like Petite Sirah and Syrah. This confuses and ultimately defeats the stunningly delicate character of Pinot Noir which is more like a ballerina than a sumo wrestler. This wine offers up attractive aromas of red pie cherry, strawberry and plums. Flavors include the above plus red raspberry. On the palate this wine is smooth, soft yet with an agreeable touch of fruit tannin. The finish is decidedly fruity with mild tannins giving structure and length. This Pinot Noir is fresh and appealing in a (slightly) chillable light red. Enjoy it over the next two years with salmon, bbq chicken and Mexican food.

~ DRG 5/09

TECHNICAL DATA

BRIX AT HARVEST: 24.7
ALCOHOL: 12.7%
WINE PH: 3.52
WINE ACIDITY: .55
RESIDUAL SUGAR: 0.39%
UPC: 81054704779

PETITE SIRAH 2007 LODI

WINE PROFILE

VINTAGE: 2007
APPELLATION: Lodi
HARVEST DATE: Late September
FERMENTATION: Temperature controlled stainless steel with hourly pump overs for 7 days
AGING: 9 months in a combination of French and American oak barrels
VARIETAL COMPOSITION: 90% Petite Sirah and 10% Viognier

TASTING NOTES

Petite Sirah was first mentioned in California wine literature in the early 1880's. In the early years it was frequently interplanted with Zinfandel to yield a darker, richer, more complex wine. Surviving old Zinfandel vineyards in the North Coast counties continue to bear witness to this fact with anywhere from a smattering of Petite Sirah vines to a healthy 12-16% proportion of Petite Sirah thriving among the Zin. As one of the oldest California districts Petite Sirah has been and continues to be a factor in Lodi, where this wine originates. It is dark and saturated with a rich, red color which is a bit remarkable given the fact that we blended in 10% Viognier for perfume and smoothness. This vintage has a very appealing element of smoky-toasty French oak with strong blackberry/ollalieberry fruit aromas, sweet and ripe. Flavors range from blackberry to black raspberry and plum. It is smooth on the palate and juicy with well structured fruit tannins. Fruit framed by these tannins grace the long finish. This is a bigger-styled red wine and an all around crowd pleaser. Enjoy with red meat dishes over the next 3-4 years.

~ DRG 5/09

TECHNICAL DATA

BRIX AT HARVEST: 23.0
ALCOHOL: 13%
WINE PH: 3.50
WINE ACIDITY: .615
RESIDUAL SUGAR: 0.04%
UPC: 81054704373