



FROSTWATCH *Vineyard & Winery*

Spring Greetings and News from Frostwatch Vineyard & Winery!

April 12, 2010

Hello to all our friends and fellow wine lovers. The weather is warming, the sky is clearing, and hopefully El Nino has finished with its drought-ending deluges. Our vineyard is starting to push buds in the earlier-awakening varieties (Chardonnay and the new Pinot Noir) and frost protection is in full swing. All and all, this is an exciting but nervous time in the vineyard--a time to kick it up a notch and get rolling with farming activities geared toward insuring the success of this year's crop. The continuing redevelopment of our vineyard is going well and the grapes so far produced in our new plantings are outstanding. Indeed, this newsletter includes the release of the 2009 Kismet, one of those wines produced from the new plantings, and is discussed in detail below. Further, the wines below are all available now and we will be giving special introductory pricing to our mailing list customers that order before June 1st. To sweeten the deal even more, we are offering our mailing list customers an additional 15% discount on case or greater purchases. Finally, the wines may be mixed and matched to achieve the one case threshold. On the winery front, **Vinify**, our new production facility in West Santa Rosa, will soon have a communal tasting room. We are looking forward to this addition and hope that it will make on-site visits and wine pick-ups more organized and enjoyable for all of us.

New Releases:

2009 Frostwatch Bennett Valley Kismet-Kismet means fate or destiny. True to the name, the concept for Kismet followed from a series of events that resulted in the fortuitous blend of Sauvignon Blanc and Semillon, the two varietals that make up the famous white wines of Bordeaux. As we have mentioned in previous newsletters, when we planted our first Chardonnay block in 1997, we discovered that the nursery had mistakenly supplied us with about 50 Sauvignon Blanc and Semillon vines. Rather than replant with Chardonnay, we marked those vines and subsequently made small quantities of wine for our own enjoyment over the course of ten harvests. The resulting wines were delicious and consumers and members of the trade that tried the wines loved them. As a result, when we redeveloped portions of our vineyard a few years back, we took budwood from those original misplants and topped over two acres of our vineyard to vines for the Kismet blend. This year's cuvee leans slightly more to Sauvignon Blanc, owing to issues surrounding our vineyard conversion. The addition of the Semillon, however, adds unmistakable richness to the wine without sapping the verve we love in a really good Sauvignon Blanc. The nose exhibits plush and interesting notes of ripe white peaches and floral elements. The mouth has great viscosity and textural complexity paired with appealing fruit flavors. The wine is quite dry and the absence of notable residual sugar (often present in Sauvignon Blancs) and its cloying effects suggest that it will pair beautifully with a wide variety of foods. The extremely positive reception of this wine from tasters at the Family Winemakers tastings in Southern California last month confirm our belief that a Sauvignon Blanc/Semillon blend in Bennett Valley is a real winner!

210 Cases Produced

TA: 6.0 g/l

PH: 3.0

Alc.: 14.3%

Normal Retail \$21/ bottle; Introductory Price: \$17/bottle; \$14.45 with full case discount



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2007 Frostwatch Bennett Valley Zinfandel – We continue to be pleasantly surprised by the reception our Zin receives – this varietal definitely has its fans. Much like the 2006 Frostwatch Zinfandel, our 2007 is ripe and rich without being reminiscent of raisins or prunes. The wine has elegance yet is full of pure ripe flavors of red cherries and plums. The mouth feel is supple and plush but has a lengthy finish that leaves one eagerly anticipating the next taste.

50 Cases Produced TA: 6.75 g/l PH: 3.6 Alc: 14.9%
Normal Retail \$26/bottle; Introductory Price \$22/bottle; \$18.70 with full case discount

2007 Frostwatch Napa Valley Cabernet Sauvignon – Frostwatch has so far produced only two Napa Cabernets (2005 and 2007). We produce a Cabernet only when we can secure grapes of exceptional quality that warrant the exorbitant prices charged for great Napa fruit. Along with much of the industry, we felt that 2007 growing conditions were just about ideal and jumped back in. Both vintages of our Cabernets are based on fruit from the Larkmead Vineyard. If our 2005 Cabernet was constructed along more classical lines (firm tannins, good acid, built to age), the 2007 is completely contemporary (lush, balanced and totally delicious today!). This wine exemplifies the best that this variety can offer in the most promising vintages and also demonstrates the appeal of modern styling. With only 50 cases produced, this wine will sell out quickly.

50 Cases Produced TA: 5.85 g/l PH: 3.9 Alc: 14.9
Normal Retail \$38/bottle; Introductory Price \$33/bottle; \$28.05 with full case discount

Previous Releases Currently Available:

2007 Frostwatch Bennett Valley Chardonnay – We think this was an exceptional vintage for Chardonnay in Bennett Valley and the critics have agreed. The *Wine Spectator* (89pts) called this wine “One of the Best Chardonnay Values under \$30”. The *Wine Enthusiast* (91pts) said “This is the richest Frostwatch Chardonnay ever. It just explodes in the mouth, with waves of ripe pineapple, peach, pear, lemon custard and spice flavors. The oak influence offers richer elements of crème brûlée. Drink now for sheer opulence.” The wine took a **Gold Medal** at the *Sonoma County Harvest Fair*, the first time we had entered a wine in the professional category! If you’re looking for a serious Chardonnay for warm weather enjoyment, with complexity, balance and richness, look no further than this road tested cuvee available for \$25.50 as part of mixed case.

Odds and Ends: As always, we are happy to hold your wine for pick up at the winery at a mutually convenient date and time. Also, we will once again be participating in the **Vinify** Open House tentatively scheduled for the end of May. Drop us a line or e-mail if you are interested and plan to be in the area. We will soon know more about the precise date of the open house and would love to have you join us. We have always appreciated the fact that the people willing to venture out and buy wine from smaller non-mainstream producers are really the people we would like to reach. Thank you again for your consideration and continued support.

All the best,
Brett Raven and Diane Kleinecke

FROSTWATCH

VINEYARD & WINERY
 5560 BENNETT VALLEY ROAD,
 SANTA ROSA, CA 95404
 PHONE: 707-570-0592
 FAX: 707-324-8057
 2010 Order Form

YOUR MAILING ADDRESS:

Name: _____
 Company: _____
 Address: _____

 City, State, Zip: _____
 Daytime Phone: _____
 Email: _____

YOUR SHIPPING ADDRESS:

Name: _____
 Company: _____
 Address: _____

 City, State, Zip: _____
 Daytime Phone: _____
 Email: _____

NOTE: Orders will be filled on a first come, first served basis. "Introductory Prices" are valid through May 31st, 2010. After that our wines are available at the General Release price. To insure prompt delivery of your wine, your shipping address should be a business which keeps normal weekday hours, or a residence where someone over 21 is present from 8:00 AM to 5:00 PM Monday – Friday. An adult signature will be required.

Selection	Your Order	Introductory Price per bottle	General Release Price per bottle	Total
Spring Release Wines:				
2009 Frostwatch Kismet - Bennett Valley 750 ml		\$17	\$21	
2007 Frostwatch Zinfandel - Bennett Valley 750 ml		\$22	\$26	
2007 Frostwatch Cabernet Sauvignon - Napa Valley 750 ml		\$33	\$38	
Still Available:				
2007 Frostwatch Chardonnay - Bennett Valley 750 ml		N/A	\$30	
Wine Subtotal:				
Introductory Period 15% Case Discount:				
CA sales tax (9.0%):				
Shipping:				
Total Order:				

Payment

Check: Please mail this order form along with a check payable to Frostwatch Vineyard & Winery, 5560 Bennett Valley Road, Santa Rosa, CA 95404

VISA

MASTER CARD

Credit Card: Please mail this form to the address above or fax it to 707-324-8057

Card Number

Expiration Date

Name of Cardholder

Signature of Cardholder

Shipping Rates (All rates are for UPS Ground, call for air shipment rates)

States	6 Bottles	12 bottles	Additional cases
CA	\$20	\$26	\$20
All other states	Will ship at our cost - Please call to discuss options 707-570-0592		