



FROSTWATCH *Vineyard & Winery*

Spring Greetings and News from Frostwatch Vineyard & Winery!

Spring is in the air, and accompanying it is a flurry of activity in the vineyard. Frost protection, our version of an all night party, is keeping us awake, but the warm and sunny days are making up for those sleep deprived nights. Our vineyard replanting project, which was undertaken on a portion of our acreage, is proceeding and we are looking forward to harvesting some grapes this year from the new plantings. Fruit from these vines will provide some interesting new clonal inputs for our Chardonnay, and like cooks with a cupboard full of new spices, we are quite excited about the creative blending that will now be possible.

As of January 1st, Co-owner and Winemaker, Brett Raven, left his full time job with Ramey Wine Cellars. While Brett continues to be available to Ramey Wine Cellars for special projects, we felt it was important to devote more time to Frostwatch, both in the vineyard and the marketplace. Our wines currently in barrel, as well as future vintages, will be made and bottled at our new production facility, "Vinify" in Santa Rosa. Vinify specializes in providing winery facilities and equipment to smaller producers and new ventures. It is home to a number of tiny artisan producers many of whom are making excellent wine. We look forward to making wine there and we invite all our mailing list customers to visit and taste our wines after we have moved - sometime in May. Indeed, there will be an Open House at Vinify on June 14th in which all of the wineries will participate. If you are planning a trip to wine country consider joining us. It promises to be a memorable event and we'd love to be able show you our new digs! Call or shoot us an email and we'll provide you with all the details.

Well, enough of current events, the following are some exciting wines available now for order on a pre-release basis. Given the current state of the economy (and Brett's decision to leave his well-paying full-time job at Ramey) we are offering our mailing list customers even greater incentives to purchase our wines early by including an additional 10% discount on cases purchases.

2007 Bennett Valley Chardonnay—2007 was an exceptional vintage for Chardonnay in Bennett Valley. The growing season was long and cool, with smaller crops than usual, which resulted in fruit with good concentration and great balance. As a result of this concentration, we felt the wine could handle a little more new French oak than prior vintages. Whereas we usually use about 25%-35% new oak, we used 43% new barrels in 2007. To better integrate the oak, the barrels were stirred several times a week during the later part of the primary fermentation; then once a week during malolactic fermentation; then every two weeks after malo was finished. This resulted in a winemaker with very tired arms but also in a wine with great texture coupled with nice balance and good acidity. The wine was bottled in February of this year and is showing well now, but will age well for several years.

575 Cases Produced

TA: 5.7

Ph 3.45

Alc. 14.3%

Retail \$30/bottle - Pre-release price \$22.50/bottle - \$20.25 with additional case discount.



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2006 Bennett Valley Merlot (86% Bennett Valley Merlot, 14% Napa Cabernet)—This wine exhibits great density and gobs of cherry and plum flavors, yet has a silky texture and long finish. The Merlot grapes for this wine came from our vineyard and another Bennett Valley vineyard that produces very high quality fruit. The fruit from the two vineyards worked seamlessly together. The Cabernet component of the wine came from a steeply sloped vineyard block of what was formerly known as the Priest Ranch in Napa. This is an exciting wine that demonstrates Merlot grown in the right places can really rock!

170 Cases Produced TA: 6.2 Ph: 3.8 Alc. 14.8%
Retail \$30/bottle - Pre-release price \$22.50/bottle - \$20.25 with additional case discount

2006 Bennett Valley Zinfandel—This wine shows great Zin ripeness without the raisiny/pruney characteristic that can show up when you pick Zin at full maturity. We manage this because we take great care to crop the vines appropriately, which tends to minimize the number of raisins in the clusters. Further, when we destem the grapes we run the machine at a speed that kicks out most of the raisin with the stems. These practices help create a wine displaying nice balance coupled with ripe fruit flavors of red raspberry, cherry and plum, with moderate alcohol levels. If you have liked other Frostwatch Zins, rest assured this one will definitely float your boat.

48 Cases Produced TA: 5.9 Ph: 3.8 Alc. 14.8%
Retail \$26/bottle - Pre-release price \$19.50/bottle - \$17.55 with additional case discount

Library Releases: We have five to ten cases of the 2005 Bennett Valley Merlot (\$30 per bottle) and 2005 Napa Cabernet Sauvignon (\$46 per bottle) available for sale. As you know both these wines garnered very good reviews in the wine press (excerpts of some of these reviews can be found on our website) and if you bought them on their initial release and have tried them, you know how well they are drinking. These wines are available for sale on a first-come first-served basis and the order of the library wines can be aggregated with the pre-release wines for the purpose of filling a case and qualifying for the 10% case discount.

Ordering Wine: We believe that drinking good wine is not a “special occasion only” deal. To that end we believe in offering the best possible pricing opportunities to our mailing list customers. In the spirit of the times, this year we’ve added an additional 10% case discount on our pre-release and library wines. Please note however that the pre-release price is good only on orders placed before June 1st. As always, we are happy to hold your order for pick up at a mutually convenient time. We look forward to catching up with many of you and hope we will have the opportunity to see you in the coming months at our new facility. In the meantime, thank you for your continuing support.

Best regards, Brett Raven and Diane Kleinecke