



## FROSTWATCH *Vineyard & Winery*

Spring Greetings and News from Frostwatch Vineyard & Winery!

May 20, 2011

Hello again to friends and fellow devotees of the wine grape and its bounties! We are working hard in the vineyard and looking forward to clearing skies and warmer temperatures. Frost protection is still on our minds but the chance of a severe frost lessens with each passing day. The continuing redevelopment of our vineyard is still evolving and we have made some changes to the plan. Because the Kismet is doing so well, we have decided to expand our plantings of Sauvignon Blanc and Semillon. In order to do this, we are grafting over some Chardonnay blocks that were not meeting our expectations (don't worry--the grapes from those blocks were never harvested because we believed they did not meet Frostwatch's quality standards). We are also excited to release a very, very small lot of our first Pinot Noir, of which we hope to make more of in coming vintages as the plants mature. These wines, as more fully discussed below, are all available now and we will be giving special introductory pricing to our mailing list customers that order before July 1st. On the winery front, **Vinify**, our production facility in West Santa Rosa is working on a communal tasting room which is scheduled to open this summer. We are looking forward to the eventual completion of the tasting room and hope that it will make on-site visits and wine pick-ups more organized and enjoyable for all of us. In the meantime we will be participating in the 4<sup>th</sup> Annual Vinify Winery Collective Tasting & Sales Event on Saturday, June 11<sup>th</sup>. This is a great opportunity to access wines from several up and coming artisan producers and gain an intimate and unique perspective on the Sonoma County wine scene. To find out more about the event visit [www.vinifywine.com](http://www.vinifywine.com) or shoot us an email and we will provide the details.

### **New Releases:**

**2010 Frostwatch Kismet** - For those not yet familiar with the term, 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 Bennett Valley 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. The resulting wines were well received by members of the trade and consumers alike. 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. Severe heat spikes in August laid waste to our Semillon crop for 2010 but we were fortunate to secure fruit from another cool climate site – the Marino Vineyard in the nearby Russian River Appellation. The 2010 Cuvee has a bit more Semillon resulting in a mid-palate that is very plush and rich. Along with this, the wine has great verve, bright acidity and contributes the best of what Sauvignon Blanc offers (notes of peach, mango with very subtle hints of freshly mown grass). The wine is quite dry and the absence of notable residual sugar (often present in Sauvignon Blancs) and it's cloying effects; suggest that it will pair beautifully with a wide variety of foods. The extremely positive reception this wine received at the 2011 Family Winemakers Tastings in Southern California, coupled with the numerous accolades our 2009 Kismet received (90pts -*The Wine Spectator Insider*, "Two Puffs" *Connoisseurs Guide to California Wine*, Gold Medal - *Orange County Fair*), confirm our belief that a cool climate Sauvignon Blanc/Semillon blend is a real winner! If you enjoy alternative aromatic white wines and haven't yet tried the Kismet our pre-release pricing provides the perfect opportunity.



## FROSTWATCH *Vineyard & Winery*

**200 Cases Produced**                      **TA: 6.8 g/l**                      **PH: 3.27**                      **Alc.: 14.3%**  
**Normal Retail \$24/ bottle/Introductory Price: \$19/bottle**

**2009 Frostwatch Bennett Valley Pinot Noir-** This is the first Pinot Noir made under the Frostwatch label from vines grafted to one of California's great old Pinot clones sourced from the Swan vineyard in the nearby Russian River Valley. We had harbored concerns about the concentration of this first vintage but we need not have worried. Because we take such great pains to crop at levels that assure ripeness, the wine has density and demonstrates a complexity far greater than we had expected. This wine is a heavy weight and will deliver for those who prefer their reds crafted on a larger scale. Rich flavors of sweet ripe fruits (think candied cherries or currants) set on top of complex loam and briar. This wine bodes well for the future.....we can't wait to see what our vineyard delivers in future vintages. In the meantime, our paranoid attention to crop levels has resulted in an extremely low case production per acre. As a result only 30 cases are available for this vintage. Hopefully, as other blocks come into production, future vintages will be larger. For now, we recommend quick action on this very limited release.

**30 Cases Produced**                      **TA: 5.4 g/l**                      **PH: 3.8**                      **Alc: 14.8%**  
**Normal Retail \$36/bottle/Introductory Price: \$30/bottle**

**2008 Frostwatch Bennett Valley Zinfandel** – Our 2008 Zinfandel is the prototypical Frostwatch Zinfandel, ripe and rich without being reminiscent of raisins or prunes—a great cool weather Zin from a properly cropped vineyard. In the case of 2008 (as related above, a very cool spring) our vineyard produced a mere one ton per acre, or just 30 cases from one half acre. This incredibly low yield, coupled with careful viticultural practices relating to disease control (botrytis and powdery mildew), translates to a wine with balance and concentration—but not a lot of profit. In 2009, an even colder vintage, we did not harvest the fruit because it did not taste the way we envision great Zin should taste. As a result, the 2008 vintage of Zinfandel is the last for our vineyard. If, in the future, we can locate a high quality cool climate Zin vineyard wherein we can actually make a small profit, we will produce this varietal again. However for the time being, this is the end of the run for our Zinfandel and given the production level, we advise people that have enjoyed our Zin in the past to order fast (please excuse the rhyming).

**30 Cases Produced**                      **TA: 6.5 g/l**                      **PH: 3.6**                      **Alc: 14.9%**  
**Normal Retail \$26/bottle/Introductory Price \$21/bottle**

**Notes on Ordering:** As many of you know, one of our goals is to over deliver on quality relative to price. To this end we are offering our mailing list customers an additional 10% discount on **non-introductory** wines included in purchases of one case or more. These wines (our 2008 Chardonnay and 2007 Merlot) may be mixed and matched with introductory wines to achieve the one case threshold for the 10% discount. In addition, we are offering **free shipping throughout California** on case or multiple case purchases. As always, we thank you for your support and look forward to seeing many of you next month at the Vinify Collective Tasting Event.

All the best,

Brett Raven and Diane Kleinecke