



FROSTWATCH *Vineyard & Winery*

Annual New Release Newsletter May 28, 2015

Greetings and News from Frostwatch Vineyard & Winery! Hello to everyone. This mailer is an annual effort to reach out to you, our customers, to let you know what we've got going on in the vineyard and tell you about our latest releases.

It has been another fantastic year weather-wise for grape growers. While the drought has negatively impacted agriculture on the whole, mature vineyards are generally frugal water users—especially vineyards that rely primarily on wind machines for frost protection. Frostwatch falls into that category as we installed vertical air drains back in 2010, when we first recognized the growing scarcity of water in the Russian River watershed during salmon spawning season (which coincides with frost season). As a result we now rely primarily on our fans for frost protection. Indeed, during the past two frost seasons we have used our micro-sprinklers (which use approximately 25% of the water used by conventional overheads) only twice and for very short periods of time.

The technology of the vertical air drains is fantastic. First, they are incredibly quiet as opposed to conventional airplane type frost fans—indeed I can barely hear them running if I open my front door and stick my head outside. This is because almost all the wind noise generated by the machine goes straight up. Second, they use far less fuel than conventional wind machines, only a gallon per hour. This fuel consumption figure is in sharp contrast to the 10-15 gallons of fuel per hour consumed by conventional fans. Third, the vertical air drains can be used in combination with our micro-sprinklers if we have a very severe frost event, while conventional fans would disrupt the spray pattern of the micro sprinklers. The only problem we have had with our vertical air drains is that thieves sometimes steal fuel from the gas tanks of the machines. This year, in fact, our air drain next to the road caught fire and was destroyed when a thief apparently disconnected a gas line to steal fuel while the machine was running! We had to replace the \$5,000 Honda V-twin engine to get the machine quickly operating again. Water conservation is sometimes a very expensive undertaking!

Getting back to the positive aspects of the 2012, 2013 and 2014 vintages, there was abundant sunshine coupled with moderate temperatures. These weather conditions gave us great hang times with complex, yet powerful flavors. These types of vintages make winemaking very easy—the wines almost make themselves. We are very pleased to be able to present such a solid line up. We are offering six wines with quantity discounts off of retail pricing. Purchase less than one case and receive 10% off. Purchase one case or more for a 20% discount and free shipping within California. (If you live out-of-state we will credit you with \$20 towards our actual cost to ship.). As always, the wines can be picked up at our production facility or at the vineyard by prior arrangement.

New Releases

2013 Frostwatch Bennett Valley Chardonnay—Our “regular” bottling of Frostwatch Chardonnay is far from ordinary. The wine is a combination of our two chardonnay blocks—the Platt Wente Clone and the Clone 4 block to its south. The wine, as always, is barrel fermented utilizing native indigenous yeasts and malolactic bacteria, which results in long, cool, and most importantly, complex multi-layered fermentations. This results in a chardonnay that has layers of flavors that evoke a number of different, and sequential, unique sensations on



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the palate. The initial impression is that of ripe red apple followed by citrus notes of lemon, lime and orange peel. On the mid-palate the wine exhibits a rich silky mouthfeel with just a nuance of well-integrated French oak. Finally, the wine concludes with a lengthy finish that is supported by good acidity. The wine's bright finish allows it to pair well with a variety of foods. The previous vintage of the "regular" bottling was well received, scoring two puffs and 93 points in Connoisseurs Guide to California Wines. Given that 2013 was a vintage every bit as good as 2012, we are confident that the 2013 will be as well received.

641 Cases Produced TA: 5.5 g/l PH: 3.45 Alc: 14.8%
\$30 retail, \$27/bottle. \$24 as part of one or more mixed cases.

2013 Frostwatch Ophira Bennett Valley Chardonnay—Prior to making the blend for our regular bottling of the 2013 chardonnay, I tasted through each barrel in of chardonnay in order to determine if any particular barrel stood out above the others. Given that our fermentations utilize indigenous yeast, aside from oak considerations, each barrel is unique and different because the fermenting yeast and fermentation dynamics are different for each barrel. I chose two barrels of the Platt Wenté clone that exhibited exceptional concentrations of fruit and had the structure to benefit from additional barrel aging. These barrels were topped, stirred and topped for another 9 months and bottled on April 15th, 2015. The 19 months of barrel aging and stirring coupled with the exceptional fruit from the 2013 vintage give this wine incredible focus and complexity along with an unctuous silky mouth feel. This Ophira is the first to solely utilize fruit from our Platt Wenté Block. This clone, characterized by small berries and small clusters, contributes concentrated flavors while retaining good acidity and a touch of minerality. The wine is drinking beautifully now and will continue to excel for several years at a minimum.

50 Cases Produced TA: 5.6 g/l PH: 3.40 Alc: 14.8%
\$45 retail, \$40.50/bottle. \$36 as part of one or more mixed cases.

2013 Vice Versa Semillon—We did not make a 2013 Kismet (our Sauvignon Blanc/Semillon blend) because I was not satisfied with the larger of one of the two lots of Sauvignon Blanc that year. I got rid of the lot I was unhappy with. I then started working with the components I liked. After some early blending trials I soon became enamored with a wine that is pretty much on the opposite end of the spectrum from our Kismet blend. Whereas Kismet is usually 85% Sauvignon Blanc and 15% Semillon, the Vice Versa is 85% Semillon and 15% Sauvignon Blanc. While the Kismet does not go through malolactic fermentation, I decided to put the Vice Versa through it. Finally, the Kismet is normally a very dry wine (under 1 g/l residual sugar). The Vice Versa is an off-dry wine (between 5-10 g/l residual sugar). Obviously, while the wine was made from grapes from the same blocks that normally compose the Kismet blend, it is very different from our Kismet. In order to avoid customer confusion and to be very upfront how much this wine differed from the Kismet, we gave it a name to highlight the different polarity of the wine. Vice Versa is a spectacularly unctuous wine, with notes of figs and honey, having just a hint of sweetness on the finish, while the 15% SB component contributes just the right amount of acidity to balance that sweetness.

84 Cases Produced TA: 5.4 g/l PH: 3.60 Alc:14.7%
\$24 retail, \$21.60/bottle. \$19.20 as part of one or more mixed cases.



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2014 Frostwatch Bennett Valley Kismet—The Frostwatch Kismet is a proprietary blend of Sauvignon Blanc and Semillon. This White Bordeaux cuvee is based on “mis-plants” later identified as these two varieties which were accidentally planted in our original Chardonnay block, hence the name Kismet. This alternative white has consistently received high marks from Connoisseurs Guide to California Wine. The 2012 and 2011 each received 92 points and the 2010 received 91 points. (We struggled with our Sauvignon Blanc in 2013 and produced the Semillon dominant Vice Versa instead.) This may be as close to a sure thing as you will ever find. The wines have vibrant fruit yet also exhibit richness and complexity. Our Sauvignon Blanc and Semillon plantings are coming into maturity and are now producing three to four tons to the acre in a warm vintage. While this tonnage pales in comparison to other more production-oriented vineyards, we believe that given the extreme quality of the fruit, the trade-off is justified!

190 Cases Produced TA: 5.9g/l PH: 3.37 Alc:14.8%
\$24 retail, \$21.60/bottle, \$19.20 as part of one or more mixed cases.

2012 Bennett Valley Merlot—While our 2011 Merlot was very well received (91 points Wine Spectator—Cellar Selection, 90 Points Connoisseurs’ Guide) we believe that given the general superiority of the 2012 vintage over the 2011 vintage, the 2012 Merlot will garner even better critical acclaim. This wine is a powerful and flavor-concentrated wine, yet has a textural silkiness and finesse coupled with a balanced-yet restrained tannin structure. While it has the framework to age, the tannins are fine and resolved thereby lacking the astringent nature found in many wines that are considered “powerhouse” reds. We believe Bennett Valley is a perfect place to grow Merlot and this wine again confirms that belief.

250 Cases Produced TA: 5.7 g/l PH: 3.68 Alc: 14.9%
\$32 retail, \$28.80/bottle, \$25.60 as part of one or more mixed case

2012 Frostwatch Bennett Valley Pinot Noir— This wine was included in last year’s mailer but we still have a very limited number of cases available. This wine, like all of our 2012’s, is a powerful yet balanced wine with the fruit and structure to age gracefully for years. However, the innate power of the wine does not mask the delicate aspects of the Pinot Noir varietal that we love. As with our previous Pinots, the Frostwatch Vineyard, planted to the Swan Clone, contributes excellent fruit with small clusters and berries leading to razor-like concentration. The sole downside of these tiny berries and petite clusters is an extremely low case production per acre. While this vintage was larger than the miniscule 2011 vintage, we still produced only 155 cases from two and one-half acres of Pinot Noir. We continue to hope, as the blocks mature, future vintages will be larger.

155 Cases Produced TA: 5.4 g/l PH: 3.8 Alc:14.8%
\$40 retail, \$36/bottle, \$32 as part of one or more mixed cases.

We have updated our website since our last mailer. If you would like to learn more about any of these wines, additional information can be found on the page devoted to “Trade”. In addition to mailing, faxing or ordering by phone, we now have a secure online purchase option. It goes without saying that we are always happy to entertain your questions or help you with your selections. Feel free to call or drop an email!

All the best,
Brett Raven and Diane Kleinecke

FROSTWATCH
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5560 BENNETT VALLEY ROAD,
SANTA ROSA, CA 95404
PHONE: 707-570-0592
FAX: 707-324-8057
2015 INTRODUCTORY 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 from May 28th through June 30, 2015. 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		General Release Price	Total
2014 Frostwatch - Bennett Valley – Kismet 750 ml			\$24	
2013 Frostwatch - Bennett Valley – Vice Versa 750 ml			\$24	
2013 Frostwatch - Bennett Valley – Chardonnay 750 ml			\$30	
2013 Frostwatch - Bennett Valley – Ophira Chardonnay 750 ml			\$45	
2012 Frostwatch - Bennett Valley – Merlot 750 ml			\$32	
2012 Frostwatch - Bennett Valley – Pinot Noir 750 ml			\$40	
* <u>Introductory Pricing Discount</u> * 10% Less than one case 20% One case or more		Wine Subtotal:		
		Apply your Discount:		
		Subtotal:		
		CA sales tax (8.25%):		
		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

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

☐ VISA

☐ MASTER CARD

Card Number Exp. Date Security Code Billing Zip

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	** FREE **	** FREE **
All other states	Will ship at our cost - Please call to discuss options 707-570-0592		

WWW.FROSTWATCH.COM