



**FROSTWATCH** *Vineyard & Winery*

## Annual New Release Newsletter for 2017

### *Greetings and news from the tumultuous 2017 Vintage!*

The recent events surrounding the Sonoma/Napa fires have impacted a great number of people. Many people, including my father in law, lost their residences, and even more tragically, many people lost their lives. Our hearts go out to the victims of the fires. As many of you already know, the fires came very close to our vineyard in Bennett Valley and the winery across town on Coffey Lane. While our property was undamaged, we did lose approximately eight tons of Pinot Noir and Merlot grapes that went unharvested because of low levels of smoke taint. Smoke taint is a phenomenon whereby smoke, most commonly from wildfires, enters the grapes and forms compounds that can cause charred and unpleasant flavors in red wines. (Interestingly, white grapes, especially grapes that are picked cold and whole cluster pressed, are not impacted by these compounds because of the relative brevity of the skin contact with the pressed juice.) At this writing, green grass is coming up on Bennett Peak and it is interesting to note that the unpicked fruit, now dark and raisined, continues to hang on the bare vines in front of our house. Normally, any unpicked fruit is scoured from the vines by hungry starlings that swarm over Sonoma County vineyards in November. This makes us believe our decision not to vinify this fruit was the correct one! Along with our friends and colleagues, we are happy to move forward and get our lives back on track. With that in mind, we are happy to introduce you to our most recent line up of wines.

### New Releases

**2016 Kismet**—76% Sauvignon Blanc/24% Semillon (Stainless Steel for the Sauvignon Blanc/100% Neutral French Oak for the Semillon) This vintage of Kismet is very much alike to the many well-received earlier vintages of Kismet. The 2016 is rich, yet balanced, with a level of acidity that allows one to enjoy the wine with a variety of foods including seafood and poultry. The Sauvignon Blanc component of this blend contributes bright fruit flavors and the Semillon gives the wine a rich unctuous mid-palate. The wine has a long finish with a touch of minerality to accompany elements of pears, apricots, melon and figs.

The Sauvignon Blanc was fermented and aged in stainless steel, while the Semillon was fermented and aged in French Oak for seven months. The wine was then bottled un-filtered after fining on May 4<sup>th</sup>, 2017.

**125 Cases Produced      pH: 3.28      TA: 5.7 g/l      VA: .39 g/l**

**2016 Semillon**—100% Semillon (100% Neutral French Oak) This will be our first 100% Semillon bottling (the 2015 Semillon contained 17% Sauvignon Blanc). Given that we are usually very enamored by the synergy of Sauvignon Blanc and Semillon, we were surprised that the 100% Semillon showed so well in our blend trials. Sometimes Semillon can be somewhat ponderous, but the 2016 Frostwatch Semillon has the right amount of vivacity and overall brightness to balance the weight and viscosity that the Semillon varietal possesses. We



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attribute that complexity to the mystery Semillon clone we received in 1997, as well as the unique climatology of the Frostwatch Vineyard. The long hang time (the Semillon is always the last grape picked each year) allows the variety to retain some real balance that the variety can lose in warmer climates. Our Semillon shows a nice balance with notes of stone fruit and figs. As with the Kismet, the wine will pair well with seafood and poultry. Furthermore, the wine will compliment pastas with cream-based or butter-based sauces. We think this Semillon is a good wine simply to sip on its own or as an aperitif.

The wine was barrel fermented and bottled after fining without filtration on May 4<sup>th</sup>, 2017, after seven months in French Oak.

**43 Cases Produced**      **pH: 3.36**      **TA: 5.6 g/l**      **VA: .40 g/l**

**2015 Chardonnay**—100% Chardonnay (30% Platt Wente/70% Clone 4) (33% New French Oak) The 2015 vintage was a very good one for Bennett Valley Chardonnay. The fermentations were lengthy and cool. The primary indigenous fermentation took one month and the indigenous malolactic fermentation took about eight months. During the lengthy malolactic fermentation the barrels were topped, stirred and topped weekly. The frequent oxygen protected stirring (the barrels are fully topped prior to stirring) promotes a strong sur lees aspect that gives complexity and richness to the mid-palate. After malolactic, the wines were topped and stirred monthly and bottled on May 4<sup>th</sup>, 2017 (after 19 months in French Oak).

The wine exhibits elements of ripe red apple as well as citrus notes of lemon and lime. The wine pairs well with a variety of foods but makes an excellent stand-alone beverage. Finally, the wine finishes with nuances of crème brulee and reserved oak notes.

**665 Cases Produced**      **pH: 3.45**      **TA: 5.3 g/l**      **VA: .65 g/l**

**2015 Ophira Reserve Chardonnay**—100% Chardonnay (50% Platt Wente/50% Clone 4) (100% New French Oak) The Ophira Reserve is a barrel selection of the best of the Frostwatch Chardonnay lots from outstanding vintages. 2015 certainly qualified as an outstanding vintage in Bennett Valley. A very temperate growing season coupled with lengthy, complex indigenous fermentations produced beautifully nuanced Chardonnays. The two barrels for our Ophira were selected based on multiple tastings and exhibited exceptional complexity as well as laser-like focused flavors. One barrel originated from the Platt Wente Block and the second barrel was from the Clone 4 Block. Both selected barrels were new but the oak was very well integrated and did not overpower the fruit characteristics of the vineyard.

The Ophira was bottled un-filtered after fining on May 4<sup>th</sup>, 2017 (after 19 months in French Oak).

**48 Cases Produced**      **pH: 3.48**      **TA: 5.4 g/l**      **VA: .68 g/l**

**2014 Pinot Noir**—100% Pinot Noir (Swan Dehlinger Octagon Block Clone) (30% New French Oak) The 2014 Pinot Noir is a lush and intense wine. Our two and one-half acres of the Swan Clone produced 4.252 tons in 2014, or 1.7 tons per acre. While the Swan Clone produces powerfully flavored fruit, it does not produce large tonnages! The full-bodied flavors include blackberry, dark cherries with notes of licorice, tobacco and black tea.



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The mid-palate is full and silky, in part attributable to a monthly lees stirring regimen that encompassed the 18 months of barrel aging in French Oak. The wine was bottled un-fined and un-filtered on April 14<sup>th</sup>, 2016.

Reviews: This wine was reviewed ahead of release by The Wine Advocate and received a score of 90+ points

**224 Cases Produced**      **pH: 3.80**      **TA: 5.4 g/l**      **VA: .68 g/l**

**2014 Merlot**—100% Merlot (House Block Clone 3) The 2014 vintage was a solid vintage, producing a complex yet intensely flavored wine that tastes great now but will continue to improve in the bottle for several years. The wine is a dense, almost opaque purple/red color. The subtle tannins give the wine structure but do not overpower the wine's black cherry and plum flavors. The finish is highlighted by a dusting of dried herbs and tea leaves—the hallmark of a good merlot.

Reviews: This wine was reviewed ahead of release by The Wine Advocate and like the 2014 Pinot it received a score of 90+ points

**245 Cases Produced**      **pH: 3.65**      **TA: 5.2 g/l**      **VA: .52 g/l**

In addition to our new releases we have small quantities available of the following Previously Released Wines which also qualify for the 20% mixed case discount. These wines have received the following accolades and are ready for your holiday enjoyment:

### **Recent Accolades:**

**2015 Kismet** - 91 Points from the Wine Enthusiast and 90 Points from The Wine Advocate.

**2015 Semillon** - Gold Medal from the 2017 San Francisco Chronicle Wine Competition and 90 Points from the Wine Enthusiast.

**2014 Chardonnay** - 91 Points from the Wine Spectator and 90 Points from The Wine Enthusiast.

**2014 Ophira Reserve Chardonnay** - Gold Medal from the 2017 San Francisco Chronicle Wine Competition and 92 Points from the Wine Enthusiast

**2013 Pinot Noir** - Gold Medal from the 2017 San Francisco Chronicle Wine Competition and 90 Points from the Wine Enthusiast.

**Notes about Ordering:** In addition to using our order form (via mail/fax/email) and ordering by phone, you may use our secure online purchasing option. Your wine can be picked up at our production facility or at the vineyard by prior arrangement. If pick-ups don't work for you we are offering free shipping on cases purchases within California via Golden State Overnight and a \$20 credit toward the cost of shipping on out of state orders placed by Monday, January 8th. We plan to ship daily thru December 20<sup>th</sup> resuming on December 26<sup>th</sup>.

Best Wishes for the Holidays,

***Brett Raven and Diane Kleinecke***

# FROSTWATCH

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

## 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 today through Monday, January 8, 2018. 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
2016 Frostwatch - Bennett Valley – Kismet 750 ml		\$24	
2016 Frostwatch - Bennett Valley – Semillon 750 ml		\$24	
2015 Frostwatch - Bennett Valley – Chardonnay 750 ml		\$30	
2015 Frostwatch - Bennett Valley – Ophira Chardonnay 750 ml		\$45	
2014 Frostwatch - Bennett Valley – Merlot 750 ml		\$35	
2014 Frostwatch - Bennett Valley – Pinot Noir 750 ml		\$40	
Library Release: 2015 Frostwatch - Bennett Valley – Kismet 750 ml		\$24	
Library Release: 2015 Frostwatch - Bennett Valley – Semillon 750 ml		\$24	
Library Release: 2014 Frostwatch - Bennett Valley – Chardonnay 750 ml		\$30	
Library Release: 2014 Frostwatch - Bennett Valley – Ophira Chardonnay 750 ml		\$45	
Library Release: 2013 Frostwatch - Bennett Valley – Pinot Noir 750 ml		\$40	

### **\* Introductory Pricing Discount \***

**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

☐ VISA

☐ MASTER CARD

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

Card Number      Exp. Date      Security Code      Billing Zip

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

Name of Cardholder      Signature of Cardholder

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		