



## FROSTWATCH *Vineyard & Winery*

### 2018 Annual New Release Newsletter

#### *Greetings and News from Frostwatch Vineyard & Winery*

This mailer is our annual effort to reach out and offer our mailing list customers an opportunity to buy our new releases and limited quantities of older wines that you have tried and enjoyed in the past with the added benefit of having access to critical reviews and accolades. For the last seven vintages, all of our wines have been made exclusively from grapes grown on our vineyard in Bennett Valley, a vineyard that is farmed and managed by us. We believe that controlling the grape growing process from start to finish produces better grapes and wine, especially in cooler regions. More temperate regions require more careful pruning, cropping, disease management and harvest decisions. From a farming standpoint the 2018 vintage was a cool one, with long hang times and very even ripening. However the fruit set was large in some varieties and blocks. Hence, we did a significant amount of thinning in those particular blocks early in the growing season to optimize leaf/fruit ratios for good ripeness. The frost season was a fairly light one and we were able to avoid frost damage by utilizing our two large vertical wind drain machines and our low water usage micro pulsators on our lower elevation blocks. On the winemaking side, the year went very smoothly. All of our wines went through primary fermentation slowly and without incident and are now happily ticking away through malolactic fermentation.

In this mailer we are offering new wines from our 2016 and 2017 vintage, as well as previously released wines that have continued to improve in bottle. All of the wines, new releases and library wines, included on the attached order form qualify for the 10% (less than a case) or 20% (once case or more) volume discounts. The wines can be picked up at our production facility or at the vineyard by prior arrangement. However, if pick-ups do not work for you, we offer free shipping within California on one case or larger orders. Out of state orders will be shipped, and charged, at our cost less a credit of \$20 per case to put you on par with our California friends. **All pricing and shipping discounts offered in this mailer are good throughout the Introductory Period which ends on January 15<sup>th</sup> 2019**

#### **New Release Wines**

**2016 Frostwatch Bennett Valley Chardonnay**-As in the past, the wine is a blend of our two Chardonnay blocks, the densely spaced Platt-Wente Clone Block and our more traditionally spaced Clone 4 Block. This year's blend is 25% Platt-Wente Clone and 75% Clone 4. The wine, as always, is barrel fermented utilizing both native indigenous yeasts and malolactic bacteria which results in long, cool, and most importantly, complex multi-layered fermentations. This chardonnay has layers of flavors that evoke a number of different, and sequential, unique sensations on 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, but not over-powering acidity. The wine's bright finish allows it to pair well with a variety of foods and soundly avoids the all too often made complaint that a second glass of chardonnay is cloying and palate fatiguing. The previous vintages (2014, 2015) of our Frostwatch bottling were both well received scoring 91 and 93 points from The Wine Spectator respectively and 90 points each from the Wine Enthusiast.

800 Cases Produced

TA: 5.1 g/l

PH: 3.55

Alc.: 14.8%



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**2016 Frostwatch Ophira Bennett Valley Chardonnay**—As always, our decision to make a reserve chardonnay (labeled as “Ophira”) is made on a year to year basis. Not surprisingly, we are more likely to make the Ophira in an outstanding vintage (2009, 2012, 2013, 2014, 2015 and 2016). Each year we taste through each barrel to see if a particular barrel speaks to us, meaning that the barrel stands out above the others and deserves a reserve designation. 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. For the 2016 vintage, only one barrel stood above the others. It was once used from the Vosges Region in France which is a frequent favorite for its sweet, nuanced oak accents. The wine is drinking beautifully now but will get even better for several years at a minimum. Please see our tasting notes and reviews for the 2015 Ophira. We are confident this very limited bottling will be as highly regarded as its immediate predecessor.

25 Cases Produced      TA: 5.0 g/l      PH: 3.55      Alc.: 14.8%

**2017 Frostwatch Bennett Valley Semillon**—Our Semillon planting is our smallest planting (.71 acres).

We love our “unknown clone” because it produces wines that are voluptuous and silky, with a smooth mouthfeel, and a nice acid balance. Our 2017 bottling is 100% Semillon and the wine exhibits traditional Semillon notes of fig, but also expresses powerful honeydew melon aromatics and flavors. The wine is 100% barrel fermented in French oak utilizing indigenous yeasts. As we have discussed in other newsletters, Semillon is susceptible to botrytis which produces intense honey-like flavors. The result is that the wine has the positive characteristics of noble rot but also has the additive complexing aspect of an indigenous fermentation. Accordingly, the Semillon is a weighty yet vibrant wine and is perfectly well-suited as an aperitif wine.

53 Cases Produced      TA: 5.4 g/l      PH: 3.37      Alc.: 14.8%

**2015 Frostwatch Bennett Valley Pinot Noir**—The 2015 vintage was extremely low in tonnage and partly because of that, the wines from the vintage are very good. Also contributing to the quality of the vintage was the good weather that promoted even, clean fruit ripening. Our sole complaint was that the cool, moist weather at fruit set resulted in loose and small clusters that ripened without problems in the ensuing good weather during the following months. The “sole” reference applies to the obvious down side (from a grower’s viewpoint--our Swan Clone selection is low yielding to start with--small berries and small clusters) and the 2015 yields were painfully low (1.25 tons per acre). On the upside, you get concentrated wines that promise a long life, coupled with great balance and ripe fruit flavors, on the downside our kids will be eating more macaroni and cheese this year (that’s farming!).

117 Cases Produced      TA: 5.2 g/l      PH: 3.85      Alc. 14.9%

**2015 Frostwatch Bennett Valley Merlot**—Frostwatch has become one of the benchmarks for New World Merlot. In the interests of brevity, we would posit that our Merlot receives higher acclaim per dollar than pretty much every other Merlot in California. For example, our 2013 received a 94 point score from The Wine Advocate, the 2014 received a 90+ points from the same publication. Looking back further, the 2012 received a 91 point score from the Wine Spectator and was included in Sonoma Magazine’s top 100 wines of the year. Our 2011 bottling also received a 91 point score from The Wine Spectator. If you want a great red wine at a reasonable price, this is it. The 2015 vintage is yet another long lasting Merlot that will impress you for 5-15 years.

266 Cases Produced      TA: 5.5 g/l      PH: 3.74      Alc. 15.4%



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### Library Wines with Accolades:

**2016 Frostwatch Kismet:** 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. After several years of holding the fruit back and making wine in our garage, we came to the conclusion that the blend was something special. We decided to devote more acreage to these mystery clones and make this cuvee on a commercial basis. With consistent high marks from Connoisseurs Guide to California Wine, The Wine Advocate and Wine Enthusiast, this may be as close to a sure thing as you will ever find. Vibrant fruit (peach, apricot, fig) coupled with richness and complexity; this is an alternative white that’s easy to love and just now hitting its stride.

**2015 Frostwatch Chardonnay:** The wine is continuing to round out and expand on that “bell curve” that we seek to achieve with all of our Frostwatch wines—bright entry, luscious mid-palate and lengthy finish—recent reviews include 93 points from James Laube at The Wine Spectator...“delightfully rich and lively, yet packed with a long layered aftertaste that keeps you coming back for more.”... (Editor’s note—the 93 point score tied with a \$215 Peter Michael Chardonnay). The wine also earned 90 points from The Wine Enthusiast and a Gold Medal at the 2018 American Fine Wine Competition.

**2015 Frostwatch Ophira Reserve Chardonnay:** 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 a lengthy, complex indigenous fermentation produced beautifully nuanced Chardonnays. The two barrels chosen for the Ophira were selected based on multiple tastings for their exceptional complexity and laser-like focused flavors. Much like our regular Chardonnay, critics are consistently finding favor with our Ophira. The 2015 however, has exceeded our expectations being named one of Linda Murphy’s top 100 wines in Sonoma County for the vintage, garnering Double Gold – 94 points at the North Coast Wine Challenge and 96 Points from the Somm Journal. Look no further for a proven special occasion wine.

**2014 Frostwatch Bennett Valley Pinot Noir—** As with our previous Pinots, the 2014 is sourced from our Frostwatch Vineyard which is planted exclusively to the Swan Clone known for small clusters and berries which produce wines of great concentration. This wine is steadily developing and improving—recent accolades include a Double Gold at the 2018 American Fine Wine Competition (\$40-\$90 category), a Gold Medal from the 2018 North Coast Wine Challenge, and 90+ points from The Wine Advocate.

**2014 Frostwatch Bennett Valley Merlot—**If you purchased this earlier, then this is the chance to get some more, if you have not tried it, then this is a new opportunity. Well reviewed to start with – rated 90+ from The Wine Advocate, the wine continues to improve. The fruit aspects and tannin structure are evolving and further rounding out. Accolades on previous vintages of Frostwatch Merlots are set forth above in the discussion of the 2015 Merlot.

**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. We are shipping daily thru December 20<sup>th</sup> and will resume shipping on Wednesday, January 3<sup>rd</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: \_\_\_\_\_  
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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 January 15th, 2019. 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
2017 Frostwatch - Bennett Valley – Semillon 750 ml		\$24	
2016 Frostwatch - Bennett Valley – Chardonnay 750 ml		\$30	
2016 Frostwatch - Bennett Valley – Ophira Chardonnay 750 ml		\$45	
2015 Frostwatch - Bennett Valley – Merlot 750 ml		\$35	
2015 Frostwatch - Bennett Valley – Pinot Noir 750 ml		\$40	
Library Release: 2016 Frostwatch - Bennett Valley – Kismet 750 ml		\$24	
Library Release: 2016 Frostwatch - Bennett Valley – Semillon 750 ml		\$24	
Library Release: 2015 Frostwatch - Bennett Valley – Chardonnay 750 ml		\$30	
Library Release: 2015 Frostwatch - Bennett Valley – Ophira Chardonnay 750 ml		\$45	
Library Release: 2014 Frostwatch - Bennett Valley – Pinot Noir 750 ml		\$40	
Library Release: 2014 Frostwatch - Bennett Valley – Merlot 750 ml		\$35	
<p style="text-align: center;"><b>* <u>Introductory Pricing Discount</u> *</b></p> <p style="text-align: center;"><b>10% Less than one case</b></p> <p style="text-align: center;"><b>20% One case or more</b></p>			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		