



Greetings from Frostwatch Vineyard & Winery -

After a very challenging Harvest & Crush (Planned Power Outages, Wind Events, Falling Trees and Wildfire to the North of us!) we are thrilled to put the dry season and Diablo winds firmly behind us. Like most of our neighbors in the “Wildland-Urban Interface” we have made concerted efforts to protect our property from fire. We have removed trees and purchased a dedicated 5,000 gallon water tank. This October we even had a herd of goats working the vegetation on the watershed property adjacent to our vineyard. Nonetheless, it’s not until it rains, (Really Rains) that we relax. Those rains came this past weekend while we worked to get organized for this offering. To help us maintain our celebratory mood, we decided to do something a little bit different in this mailer. We are offering you the opportunity purchase a case or two of perfectly cellared Frostwatch wine at discounted prices (up to 30% off) just in time for the holidays. For the most part there are very limited quantities of these wines available. The wines may be “off vintage” meaning that our distribution team has moved on and the wines that remain are available to share with our mailing list. We believe that one of the consistent hallmarks of Frostwatch Wines is their ability to age and improve in the bottle. All of our wines are estate grown and produced by us. We take personal responsibility for every aspect of the production process. A bit of bottle age brings forth nuanced and complex flavors that pair impeccably with a wide variety of foods and tannins become more resolved and smooth. Many of our customers agree. We frequently get emails and phone messages from fans who enjoyed our wines upon release but were stunned by the improvement a few years of bottle aging can make! Enjoy these wines at your holiday table and let us know if you don’t agree.

The wines offered in this mailer are discounted as follows: 10% off for eleven or fewer bottles, 20% off for one case and 30% off for multiple case orders. Quantities are limited and orders will be filled on a first come, first served basis. You can pick up your order at our production facility or at the vineyard by prior arrangement. If you are not able to visit, we offer free shipping on case purchases to California, Nevada, Arizona, New Mexico and Washington via Golden State Overnight. 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 Customers serviced by GSO. **All pricing and shipping discounts offered in this mailer are good through January 15th 2020.**

Cellar Treasures in time for the Holidays:

2015 Frostwatch Bennett Valley Kismet - Our Kismet is a trademarked blend of Sauvignon Blanc and Semillon. Kismet is a White Bordeaux style pairing of varietals that combines the vivacity of Sauvignon Blanc and the textural niceties and complexing traits of Semillon. The blend for the 2015 is 76% Sauvignon Blanc and 24% Semillon. The wine was very well received, earning 91 points from The Wine Enthusiast and 90 points from Robert Parker. This vintage still displays the ripe peach, apricot and fig notes that were commented on, yet has complexed with age to present a richer mid-palate and an even smoother finish. The wine pairs exceptionally well with seafood, pasta and all the white meats (Turkey, Chicken and Pork).

2016 Semillon - This wine was our first 100% Semillon bottling. True to its varietal heritage, Semillon is a good candidate for aging and further complexing in the bottle. This wine has received significant acclaim, winning Best of Class and a Gold Medal at the San Francisco Chronicle Competition last year, as well as a Gold Medal from the Florida-based American Fine Wine Competition. The Wine Enthusiast also gave it 90 points, appreciating its complexity. The Frostwatch Semillon has the right amount of vivacity and overall brightness to balance the weight and viscosity that the Semillon varietal possesses. The wine shows a nice balance with notes



FROSTWATCH *Vineyard & Winery*

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.

2015 Frostwatch Bennett Valley Chardonnay - Everyone that has recently tried this wine will attest to the fact that it continues to improve every time they taste it! Moreover, it did not start out as a slouch either! It received numerous accolades from the Wine Spectator, including top chardonnay at \$30 and under (93 Points from James Laube) and The American Fine Wine Competition gave it a Gold Medal. Last year, Virginie Boone of the Wine Enthusiast described the wine “Heady in voluptuous up front oak, this wine’s rich full-bodied character continues with a taste of brioche and caramel apple. The creaminess on the palate is met by buoyant underlying acidity.” We believe her description is spot on except that the wine is now super smooth and beautifully integrated.

2015 Ophira Reserve Chardonnay - We have just a couple of cases of this bottling left. The wine is aging beautifully. The characteristic complexity of the Ophira bottling has continued to expand and improve. The two barrels for our Ophira were selected based on multiple tastings and exhibited exceptional complexity as well as laser-like focused flavors. Both selected barrels were new but the oak was very well integrated and did not overpower the fruit characteristics of the vineyard. The 2015 Ophira was selected as one of the Top 100 Wines from Sonoma County for 2108 by Sonoma Magazine and received 95 points in the 2018 North Coast Wine Challenge, a competition among over 7,000 wines. In addition, the American Fine Wine Competition gave it 94 pts and a Gold Medal. Please order quickly before it’s gone!

2013 Frostwatch Bennett Valley Pinot Noir - This wine continues to amaze us. The vintage has improved and the delicate balance of the Pinot Noir has been further enhanced by the marriage of the cherry and plum flavors with a briary element. While our Swan Clone tends to produce weightier wines, the 2013 is round but still quite elegant. The 2013 had great flavors and a nice balance from the start (90 points from The Wine Enthusiast and a Gold Medal from the San Francisco Chronicle Competition), but has become more complex and expansive with further aging. If you enjoy our Pinots, this is a treat not to be missed.

2014 Bennett Valley Merlot - Our Merlots have received consistently great reviews, one aspect of the reviews being their age-worthiness. This vintage is no different; it continues to improve every year. While initially garnering a 90+ from The Wine Advocate (Robert Parker’s publication), we have continued to note the wines’ improvement with age. We have made Merlot since 2002 and have not yet found an example of one that has gone “over-the-hill” (we recently tried a 2004 that was aging beautifully). The Merlot retains its fruit, while the acids and tannins become more integrated, leading to a wine that is accessible to an even wider variety of wine drinkers.

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. If you don’t see quite what you’re looking for here, call us! We have a few other odd lots available and would be delighted to help you with your holiday shopping list.

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. "Warehouse Prices" are valid from today through January 15th, 2020. 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
2015 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	
2013 Frostwatch - Bennett Valley – Pinot Noir 750 ml		\$40	

*** Warehouse Sale Discounts ***

10% Less than one case
20% One case
30% Two cases 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		