

Harvest 2011 here we come!!



What an amazing summer!! Warm temperatures but not too toasty, cool nights but not too chilly, and loads of sunshine (you can never have too much sunshine). Not just a terrific summer but an amazing season for growing grapes. If you've visited our winery lately you will have noticed an abundance of fruit hanging on our vines. An incredible accomplishment considering Mother Nature (in her infinite wisdom) threw us yet another curve by giving us frost on June 2nd. Yes that's right, JUNE 2nd!! Somehow most of the grape clusters survived and we therefore have a bountiful crop for 2011. In fact, this year we will be harvesting our first ever estate Cabernet Sauvignon and estate Cabernet Franc. After waiting four years for the vines to mature we should be harvesting 3-4 tons off that vineyard for the first time, so we are really looking forward to that pick! The Syrah looks great as do the other varieties and even

the Orange Muscat is going to bear a good crop this year. The goal is to crush 27 tons of grapes in total this harvest and thus far we are on target to do just that.

As we move into the harvest season we are reminded of why we chose to pursue this line of work (or insanity depending on how you view things). Yes, it's a ridiculous amount of labor and yes sometimes Lisa and I ask ourselves if we've bitten off more than we can chew. I think every winery owner asks themselves that from time to time. But then on some random Saturday a new customer will taste through our wines for the first time and proclaim that they liked every wine we poured for them. That feels really good, and is a solid reminder of why we do this. Plain and simple, we have a passion for winemaking. And when you have a passion for something, be it winemaking, carpentry, furniture making, music, dance, or whatever, you're driven by that passion to work extra hard to produce the best product you can. So as we dive headlong into our 7th harvest we would like to sincerely thank our wine club members for their patronage, loyalty, and support, and perhaps most importantly for keeping us focused on the reason why we do this crazy, and often mentally and physically exhausting thing. Because we absolutely love it!!



Your August 2011 Wines

Each of our wine club members will receive a bottle of our new 2008 Cabernet Franc. Packed with spice and ripe fruit, this wine is perfect for summer barbeque. Mixed Club members will also receive a bottle of our 2010 Dry Muscat Giallo. It's interesting when we recommend this wine to new customers in the tasting room and they respond, "Oh no, I don't drink sweet wines". After explaining to them that the wine is made with the Muscat Giallo grape but is made in a dry style they are willing to try it and invariably they become hooked. What a terrifically fresh summertime wine! Our Reds Only club will also receive a bottle of our 2008 Euphoria. The name speaks for itself. Rich, ripe and full bodied, this wine screams filet mignon. Well at least it does to us carnivores! And now for the big surprise... we have dipped into our wine library and included one bottle of our 2008 Exotica in each wine club! If you recall this wine sold out several months ago, but we do have enough to give everyone a single bottle. Although the wine is tasting heavenly right now, it will definitely improve over the next 2-3 years with proper cellaring. Enjoy!



Zena & Zoro's Mouser Blog

Well, here we go again! Just when we were getting comfortable with our new cellar arrangement, more grapes are coming in. We aren't really sure why these grape things are so important but we love eating the bees off the floor when they come in looking for the juice. I guess the more grapes we harvest, the more wine we make, the more cat food we buy.

Yeah!!!!! Cat food!!!



August 2011 Wine Selections Mixed Club 2010 Dry Muscat Giallo 2008 Cabernet Franc 2008 Exotica (Library Wine) Reds-Only Club 2008 Cabernet Franc 2008 Euphoria 2008 Exotica (Library Wine)

2010 Dry Muscat Giallo

It's a lot of fun making wines people don't expect to be on the tasting menu of such a small winery. Whether it's a grape that they rarely see made into a varietal wine, a blend of grapes they rarely see together, or a familiar grape made in a completely different style, it makes for a interesting and educational wine tasting experience for many customers. Our Dry Muscat Giallo is one such wine. Typically Muscats (of which there are over 100 types) are known to be sweet, sticky, dessert wines. We chose to go dry however, rather than sweet with our Muscat Giallo. Wonderfully fresh, crisp and refreshing, this wine is a perfect alternative to other more familiar dry whites like Sauvignon Blanc, Chardonnay, Viognier or Pinot Grigio. Lively on the pallet with fresh floral notes of honeysuckle, and stone fruit in the nose this wine is as much fun to drink as it is to make! Drink now or hold for 6 months.

2008 Cabernet Franc

Cab Franc is tricky. Get it right and you have a wonderfully earthy, spicy, rich bottle of wine. Get it wrong and your left with a thin somewhat insipid version of one of the world's most important grape varieties. Often used as a blending grape to add those wonderful toasted, spicy notes to Cabs and Merlots, we've chosen to make our 2008 Cabernet Franc a 100% varietal wine. The roughness of the spice, hints of cedar, mushrooms and forest floor integrate beautifully with the bright black cherry and notes of vanilla and white chocolate on the palate. I think we got this one right! Drink now or hold for 3-5 years.

2008 Euphoria

OK, Euphoria doesn't make us "Euphoric", but it does make us pretty happy and satisfied! Contrary to popular belief, Cabernet Sauvignon and Zinfandel can, in the right vintage, complement each other very nicely. A fruit bomb lover's dream, this blend of 72% Cabernet Sauvignon and 28% Zinfandel is massive. Intense aromas of dark, ripe fruit in the nose, followed by a rich, saturated palate of plums, black raspberry, cocoa powder and chocolate gives way to a long lingering finish of bright red raspberry and toasted vanilla. Drink now or hold for 2-3 years.

2008 Exotica (Library Wine)

Exotica was our first "think way outside the box" wine. Apparently people liked it since it sold out in less than 4 months! This is another one of those wines that is enjoyable to watch people taste for the first time. They never guess that it's 100% Merlot. Why? Because up until a few years ago the Merlot market was so saturated with lighter style, easy-drinking (but equally uninteresting) Merlots. Merlot had fallen out of favor with "serious" wine drinkers. But recently Merlot has made a comeback. Like Cab Franc, Merlot has often played second fiddle to Cabernet Sauvignon. However with Exotica, we have tried to showcase what Merlot truly has to offer. Monstrous fruit, very ripe, rich and jammy this wine is insanely juicy and fat with a full palate of dark, decadent fruit. Drink now or hold for 2-3 years.