

Summer 2001 Newsletter

Well it is early June and the Woodward Canyon estate vineyard looks great! We are right in the middle of bloom on most Bordeaux varieties, with chardonnay nearly finished. We are seeing an incredible number of secondary, and in some cases sterile, shoots this year and I'm not sure why. In talking with other respected colleagues, it appears that this is rather widespread, so we have begun work on removing some in the cabernet franc already. Shoot removal opens up the leaf canopy, allowing more sunlight in and more air movement, which helps to mitigate insect and mildew pressure. We have been experimenting with various crop levels in merlot over the last several years and believe we have stumbled onto some pretty interesting techniques, as well as some key moisture, sunlight, and canopy relationships. Look to taste one of these experiments during this year's Holiday Barrel tasting.

We are also occupied with the usual cellar work. Now that we have our Nelms Road label for merlot and cabernet sauvignon, making selections has become a greater part of our work. With several malolactic fermentations just completed, we are now able to assemble our Walla Walla Valley wines, our "artist series" cabernet sauvignon, and all of the Nelms Road wines. We will plan on bottling in late July and August and, believe it or not, are preparing for the 2001 harvest already.

I am not one for continually talking about reviews, either good or bad, because it is after all a very subjective process. It is because of this subjective nature of wine that we invite you to taste and evaluate the wines for yourself. Is the wine better with food or is it finer, in your opinion, consumed by itself? The reason I bring this up is that occasionally the same wine may receive several "glowing reviews or scores" from two or three highly respected publications and yet score relatively "low" in another. What's the consumer to do? My recommendation is to trust yourself! Trust your palate! Trust your nose! You know what you like and what you don't. Buy what you like and enjoy it!

New releases for summer are our 2000 Rosé of Cabernet Franc, 1998 Walla Walla Valley Cabernet Sauvignon, and our 2000 Dry White Riesling. These three wines are extremely limited.

To be completely honest, the rosé and the dry riesling were experimental wines that literally blew us



away. The **2000 Woodward Canyon Estate Rosé** was produced exclusively from estate grown cabernet franc at just over one ton per acre. The wine is crisp and beautifully balanced with flavors of ripe Blue Mountain grom strawberries! This wine is the perfect wine for summer lunches and light evening dinners, and is offered at **\$16.99 per bottle**.

The **2000 Columbia Valley Dry Riesling** is so limited we are not tasting it yet! We may not! We produced 37 cases of this truly dry white riesling. This wine is in the style of Alsace, and the fruit came from Charbonneau, Wind River, and DuBrul vineyards. It has explosively rich fruit of apples and peach, is beautifully balanced, and was made with Asian food in mind. You have got to try this wine with Thai food! Another summer wine for **\$19.99 per bottle**.

The **1998 Walla Walla Valley Cabernet Sauvignon** is a blend of cabernet sauvignon from Pepper Bridge Vineyard and the Woodward Canyon Estate Vineyard. If you can remember, this was one of the wines we barrel tasted two Holiday Barrel tastings ago. Well, it's ready now and, to be sure, the wine is much better now that it has developed! Beautifully ripe fruit, vanilla and spice in the mouth, and an incredibly long finish make this a delightful wine to enjoy with grilled rack of lamb. We are pleased to offer this wine at **\$48.00 per bottle**.

The newly opened Marcus Whitman Hotel in Walla Walla is conducting a series of winemaker dinners this July and August and we are pleased to be the featured winery on July 12th. For information please contact the hotel at (509) 525-2200.

Thanks for your patronage and have a great summer!

Rick Small
Winemaker

<u>Quantity</u>		<u>Bottle Price</u>	<u>Extension</u>
_____	1998 "Old Vines" Cabernet Sauvignon 94 WE, 90 E	\$60.00	_____
_____	1998 Estate Chardonnay 91 WS, 93 WE	\$45.00	_____
_____	1998 Artist Series Cabernet Sauvignon 93 WE, 93 W&S	\$37.50	_____
_____	1998 Walla Walla Valley Cabernet Sauvignon 92 WS, 93 WE	\$48.00	_____
_____	1999 Charbonneau Blanc 90 WE	\$28.00	_____
_____	1999 "Celilo" Chardonnay 93 WE, 90 WS	\$45.00	_____
_____	1999 Columbia Valley Merlot 89 WE, 89 E	\$37.50	_____
_____	1999 Nelms Road Cabernet Sauvignon	\$24.99	_____
_____	2000 Rose of Cabernet Franc	\$16.99	_____
_____	2000 Dry White Riesling	\$19.99	_____
_____	2000 Sweet White Riesling	\$11.99	_____
_____	Red Table Wine	\$15.00	_____

10% case discount on
all wines, including
mixed cases!

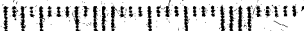
Name _____ Packaging _____
 Address _____ Ground shipment _____
 Total _____

To be paid by VISA _____ Mastercard _____ Check _____ WA sales tax if applicable 7.7% _____

Card number _____ GRAND TOTAL _____

Expiration date _____ In case we have questions, please provide your phone number _____

Code: WE= Wine Enthusiast, WS=Wine Spectator, E=Epicurian, W&S=Wine & Spirits



If you would like Fed Ex delivery rates, special shipping arrangements made, or have other questions, we can be reached by phone at 509.525.4129 or by fax at 509.522.0927. Many of our wines are available in 375ml, 1.5L, 3.0L, 5.0L, and 6.0L sizes. Fresh Northwest Design has produced a limited number of etched bottles. Please call for prices and shipping arrangements. Weather may be a factor.

<u>Container</u>	<u>2 btl</u>	<u>3 btl</u>	<u>6 btl</u>	<u>12 btl</u>
<u>Packaging</u>	\$5.00	6.50	8.00	14.00

Ground Shipment by UPS

	<u>2 btl</u>	<u>3 btl</u>	<u>6 btl</u>	<u>12 btl</u>
Pacific NW	\$ 7.00	8.00	9.00	13.00
West Coast	8.00	9.00	10.00	16.00
Central	8.50	10.00	14.00	23.00
East Coast	9.00	12.00	16.00	27.00

Spring/Summer Hours:

Monday-Sat 10AM-5PM
 Sunday 12PM-5PM