

WINTER 2001

As I am looking over last winter's newsletter, I am reminded of how much cold and snow we still can receive in February. This winter is starting off much like 2000, with the exception that even with the snow and rain received thus far, we are still actually quite dry at the Woodward Estate Vineyard. In fact, while snow is easily seen in the Blue Mountains east of Walla Walla, the actual amount of snow on those mountains is small! I believe that we will continue with the low rainfall trend that we have seen over the last three or four years. Bummer!

Work is beginning on some of our late 1970's plantings in the vineyard. Much of what we did in our vineyard early on was experimental and was done on "jawbone". Today I know a great deal more about plant density, pruning techniques, and aspect and I am now trying to correct some of the things in our oldest vines that I didn't or couldn't do at the time. It is rather humbling, yet tremendously gratifying, to still have the passion and desire to see that these vines continue to produce even finer wines.

We are also preparing land for an additional fifteen acres of vineyard. This will bring Woodward Canyon Vineyard to 41 acres. We plan on laying out and orienting the rows, driving the posts, and terracing the steepest areas this year and will plan on planting in 2002 or 2003. There is now such demand that I need to order plants two or three years before I want them. Who would have thought! Anyway, I've said it before, but it bears repeating, much of the improvement in wine quality at Woody will be happening in the vineyards. I can hardly wait

In the cellar, we are in the middle of racking the 2000 red wines. It makes me a little uneasy going on about the quality of the 2000 wines that we have in our barrels right now, especially following up vintages like 1998 and 1999. I have always maintained that it is much better to let the wines speak for themselves, and they will. At any rate, the 2000s are still rather reduced with perhaps only half completing malolactic fermentation thus far. I am guessing that it will take the better part of a month to finish racking since Rob, Gilles, and I are on the road marketing as well. Gilles and Rob have been absolutely phenomenal assisting me here at Woodward Canyon and our wines have continued to improve because of these two great men. Thanks guys!



Our new red wines for release this spring are the 1999 merlot and the 1998 "old vines" cabernet sauvignon. These are spectacular examples from two incredible back-to-back vintages.

The **1999 Columbia Valley merlot** is an extraordinary follow up to our 1998 merlot. Beautifully mature fruit from our finest vineyards made it into this rich, concentrated red wine with ripe cherry and cassis flavors. Aging in new chateau barrels has given vanilla and spice, but has also added dimension and complexity. You need this wine! This wine was bottled unfinned and unfiltered and will sell for **\$37.50 per bottle**.

The **1998 "old vines" cabernet sauvignon** follows right on the heels of our 1997 "old vines". This wine is 99% Champoux Vineyard fruit, again from blocks one, two, and circle. Ripe raspberry and blackberry married with spicy, toasted oak and vanilla explode in the mouth. The color is deep purple and it was bottled unfinned and unfiltered. We were forced to declassify nearly one third of this wine, so there were just over 1,100 cases of wine produced. This wine will sell for **\$60.00 per bottle** and, of course, it is worth it.

As I close out this letter, I'm looking out the window seeing incredible sunlight and the snow that was here yesterday is long gone. Spring is definitely around the corner. I think it's time to jump on the road bike and get some fresh air. Well that's it, thanks for reading and don't forget about our chardonnay! You can now contact us via email at info@woodwardcanyon.com as well.

Quantity**Bottle Price****Extension**

_____	1998 "Old Vines" Cabernet Sauvignon	\$60.00	_____
_____	1998 Estate Chardonnay	\$45.00	_____
_____	1998 Artist Series Cabernet Sauvignon	\$37.50	_____
_____	1998 Charbonneau Red	\$50.00	_____
_____	1998 Charbonneau Blanc	\$25.00	_____
_____	1999 "Celilo" Chardonnay	\$45.00	_____
_____	1999 Columbia Valley Merlot	\$37.50	_____
_____	1998 Nelms Road Cabernet Sauvignon	\$21.99	_____
_____	1999 Nelms Road Merlot	\$19.99	_____
_____	1999 Orange Muscat (375 ml bottle)	\$30.00	_____
_____	2000 Sweet White Riesling	\$11.99	_____
_____	Red Table Wine	\$14.00	_____

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

Name _____
Address _____

Packaging _____
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 _____

- 2011

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.

Container	2 btl	3 btl	6 btl	12 btl
Packaging	\$5.00	6.50	8.00	14.00

Ground Shipment by UPS

	2 btl	3 btl	6 btl	12 btl
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

Fall/Winter Hours:

Monday-Friday	10AM-4PM
Saturday	10AM-4PM
Sunday	12PM-4PM