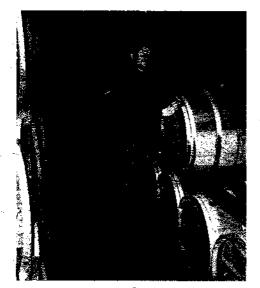
WINTER 2001

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 meriot 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 unfined 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 unfined 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.

<u>Quantity</u>		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	/10% case discount o	on (\$25.00
1999 "Celilo" Chardonnay	all wines, including	\$45.00
1999 Columbia Valley Merle	ot mixed cases!	\$37.50
1998 Nelms Road Cabernet	Sauvignon	\$21.99
1999 Nelms Road Merlot		\$19.99
1999 Orange Museat (375 m	ıl bottle)	\$30.00
2000 Sweet White Riesling		\$11.99
Red Table Wine		\$14.00
Name		Packaging
Address	Gro	ound shipment
		Total
To be paid by VISA Mastercard	d Check WA sales tax	if applicable 7.7%
Card number		AND TOTAL
PISTO PISTON PARAMENTA A LA LA CALLA DE LA CALLA D	we have questions, please provide	vour phone number

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.

-20195

 Container
 2 btl
 3 btl
 6 btl
 12 btl

 Packaging
 \$5.00
 6.50
 8.00
 14.00

Ground Shipmen	by UPS			Fall/Winter Hou	rs:
E. March	2 btl	3 btl 6 btl	12 btl	Monday-Friday	10AM-4PM
	4 - TAG			Saturday	10AM-4PM
Pacific NW	\$7.00	8.00 9.00	13.00	Sunday	12PM-4PM
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		