



### PERFECT RIPENING CONDITIONS

The 2011 harvest is now in full swing, the fruit is coming in and we are excited by what we are seeing. It has been a cooler than average year, much preferred for our style of wines, as it helps preserve the grape’s wonderful natural acidity. A warm, sunny September followed with perfect ripening conditions. Let’s keep our fingers crossed that this beautiful Indian summer continues and we’ll complete a perfect growing season.

### PRESS PRAISE!

Our wines have begun to garner some very enthusiastic praise from the press since our last newsletter. We ranked in the top 20 Californian chardonnays in the *Wine Spectator Annual Chardonnay Report* with a 92- point rating, while still maintaining a very good price point - well below that of our comrades in the 90-95 range. Our Pinot Noir received a 91 point rating from the *Wine Enthusiast* and our Cabernet a 92 point rating from the *Wine Spectator*.



### SOLD OUT WINE DINNERS

Our current vintages have also nabbed attention from some of the finest restaurateurs in the country. Steve hosted a sold-out wine dinner last week in Chicago at the fabulous Michelin one-star restaurant Vie, owned by award winning chef Paul Virant. On Monday, November 28th, Steve will host another dinner at Colorado’s top restaurant Frasca, owned by the dynamic duo of James Beard award-winning chef, Lachlan Patterson McKinnon, and master sommelier, Bobby Stuckey.

### WE LOVE TO SUPPORT OUR COMMUNITY CHARITIES

This year we participated to several fundraisers for organizations including the Mental Health Association, San Simeon Foundation, Kentwood School in Marin County, St Francis Children’s Hospital. In addition, 32 Winds was a sponsor (along with Harlan, Silver Oak, and Miner Wineries) at the 2011 Land Rover Napa Valley Tennis Classic held at Meadow Resort. The tournament hosted the nation’s top collegiate tennis players. Such support is an important aspect of our basic beliefs and we will continue supporting those organizations that align with our values.

In the following photos, our wine is shown at the Kentwood school fundraiser in Marin County; Mia & Ed at Thirst for the Cure in Oklahoma City; Robin & Steve Humble along with Ehren Jordan pictured at the Chris Klug Foundation Event in Aspen; Sherry Harkins, our new California Sales Manager headquartered in the San Francisco Bay Area.



Please continue following us on facebook where we can keep you posted on events, harvest, current vintages, photos, and articles. Go to our page and “Like” us! Use 32 Winds Wine as your search criteria.



## OUR CURRENT OFFERINGS

You will notice that we are featuring a new wine: the “Maestro” pinot noir, which is the first of our proprietary named wines that you will see in the next couple of years. The idea behind the proprietary series of wines is that they represent the finest wines we can bring to you in a vintage. They are not tied to a particular parcel of land or vineyard and they allow us the option to be “footloose” and source the best fruit we can find any given year. All of our proprietary names have been chosen for their significance as either wind names or nautical terms. For example, the “Maestro” wind is a northwesterly wind associated with fine weather in the summer in the Adriatic Sea. It is also an Italian term meaning “master” or “teacher” and is a title of extreme respect given to a master musician. Pinot noir is that seductive varietal that automatically conjures up thoughts of a beautiful aria or ballad, so what better name for our new offering!

## 2009 VINTAGE

2009 produced excellent wines, rivaling those of 2007; they express the individuality of the sites on which they were grown with intense flavors and aromas. The late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred in early March and unlike 2008, there was no problem with frost. The summer months were characterized by cooler than average weather, aided by morning fog, allowing the vines to slowly ripen their crop without typical heat stress. This resulted in intense flavor and aroma development, great acidity and phenolic development in tune with sugar accumulation. Just as harvest was approaching, short heat spikes in late August brought the berries to ripeness while maintaining superb acidity.

2009 “Maestro” Anderson Valley  
Pinot Noir

The fruit for this wine comes from Roma’s Vineyard, located at 1850 feet on a mountaintop ridge overlooking the heart of Anderson Valley. Roma’s Vineyard is perfectly situated to take full advantage of warm sun and cooler daytime temperatures; this combination allows the grapes an extended period of time to develop their intense flavors whilst preserving their great natural acidity. The vineyard is both sustainably and organically farmed and the vines are approaching their 20th year. The grapes were hand-harvested on October 3rd, destemmed into open-top fermenters with manual daily punch-downs. This form of handling is the best method to gently extract flavor and supple tannins from the grapes. The wine was then aged in French oak barrels, approximately 40% of which were new, for 11 months. The wine demonstrates concentrated aromas and flavors wild berries, Bing cherries, rose petals, and cinnamon, underlain by great natural acidity and silky fine tannins.

2009 Anderson Valley Chardonnay

The fruit for this wine comes from the Monument Tree Vineyard, a wonderful cool climate site at an elevation of 300 feet on the eastern edge of the Anderson Valley. Organically farmed grapes were hand-harvested on October 11th and then whole-cluster pressed into French oak barrels, approximately 35% of which were new. Both alcoholic and malolactic fermentation occurred naturally in the barrel and the resultant wine was bottled unfinned and unfiltered. The wine has great natural acidity, an underlying minerality and a lovely creamy mouthfeel. The predominant flavors are of baked apples, lemon curd and quince.

2008 Napa Valley Cabernet Sauvignon

The fruit for our cabernet is sourced from a fine single vineyard site on top of Diamond Mountain. The grapes were hand-harvested in mid October, destemmed and transferred to closed-top fermenters where the skins and juice remained in contact for an extended maceration. The juice was then pressed off and moved directly to French oak barrels, 75% of which were new, for 21 months of aging. The wine displays notes of wild blackberries and blueberries, crème de cassis, licorice, nutmeg and cocoa. On the palate, it demonstrates wonderful grippy fine-grained tannins.

