

January 2012 Limited Release

PINOT NOIR

Sonoma Coast, California - Bella Sonoma Vineyard

With 2L Sonoma Coast Pinot Noir virgin crushed grape pack

The Sonoma Coast is California's "hottest" Pinot Noir region because it is California's coolest temperature wine region where soils are generally demanding with high rock, gravel and clay content. These conditions result in low crop yields and wines which are concentrated, complex and elegant with ageing. These ideal conditions are attracting a rush of new plantings throughout the region. The Bella Sonoma Vineyard in the southwest part of the region has rocky, shallow soil and was planted 15-16 years ago with a variety of Dijon clones. It is heavily influenced by marine fogs which flow freely inland though the Petaluma Gap keeping temperatures low for ideal flavour development.

The Wine:

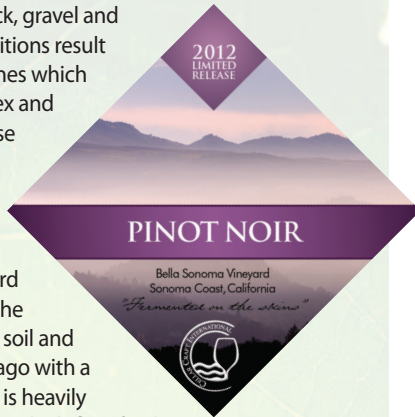
This bright ruby-hued wine is medium-bodied with classic aromatics dominated by bright cherry, fresh raspberry, elegant spice and subtle notes from medium toast Hungarian oak introduced post-fermentation. The palate shows more cherry, a suggestion of black fruits and licorice with a balance of vibrant coastal acidity and fine tannins.

Ageing:

Sensory refinement and elegance will begin to develop after 12 months and should continue through the third or fourth years of cellaring to become a very special Pinot.

Food Pairings:

With moderate tannins and bright coastal acidity, the wine will compliment a wide range of foods - from white fish and shellfish to beef steaks and most dishes in between. Of course, it is also the first choice as a red, social sipper for your special guests. Don't fuss it - just serve it!



February 2012 Limited Release

NEBBIOLO

Madera, California - Erickson Farm

With 2L Nebbiolo & Syrah virgin crushed grape pack

The Nebbiolo grape is most famous for being the primary varietal in Italian Barolo and Barbaresco wines. It has also been slowly making inroads in California vineyards.

The Wine:

The wine that we present captures the classic profile of Barolo and Barbaresco. It is indeed a very BIG wine with deep, brooding red colour, dense and traditional in style with highly extracted ripe fruit, dark spice, tobacco notes, high alcohol, and very pointed tannins that give a sense of power and majesty. The secret that enabled us to achieve this lofty profile was found when we introduced some rich Syrah juice from Rattlesnake Valley Vineyard in Yakima Valley, Washington, into the main bladder and blended Yakima Syrah skins with the Nebbiolo skins into the crushed grape pack.

Ageing:

The assertive tannins do demand that this wine be aged at least 12 months. After a year, the cherry fruit aromas and flavours begin to show balanced integration with the spice notes, the 2-stage Hungarian oaks, the maturing tannins, and the elevated alcohol level. Further ageing will pay further rewards, but the wine does retain its signature chewy, dry texture.

Food Pairings:

This BIG wine demands big foods as pairings. Think game meats (venison, duck, and pheasant), braised beef and lamb, cured meats, truffles and mushrooms, heavy tomato-sauced pasta, rich risottos, or break the bank and serve with foie gras. Appropriate cheeses would include Pecorino Romano, or a favourite blue cheese.



March 2012 Limited Release

SAUVIGNON BLANC / SEMILLON / CHARDONNAY

Lake County, California / Yakima Valley, Washington

18L Format

A New World Take On French Standards

This wine without borders looks to 3 grapes originally from 3 French areas - Bordeaux, Burgundy, and the Loire Valley - and uniquely blends them together in a new world fashion. The result is fabulous wine that still cannot be produced in its French Homeland.

Our exclusive blend is 37% Sauvignon Blanc from Lake County, California, 35% California Semillon, and 28% Chardonnay from California and Yakima Valley, Washington.

The Wine:

Sauvignon Blanc from cooler climate Lake County establishes a base with gooseberry, citrus, and grassy notes amid a bright framework. Semillon adds lushness, softness, and fullness to the mouth feel. Chardonnay contributes apple, pear, melon, and more structure. A flavour Reserve of Chenin Blanc is included for recommended, but optional, use. American toasted oak is included and is optional based upon personal preference. Our panel was evenly split.

Ageing:

This wine drinks well after 2 or 3 months and is best enjoyed with 18 months.

Food Pairings:

The wine is a great social sipper and cries out for goat cheese as appetizers or in salads. Pairs nicely with fish, scallops, chicken, pork, veal, pasta, and vegetable dishes. Serve lightly chilled.



April 2012 Limited Release

Sunset Ridge Vineyard

RED MOUNTAIN TRIO

(Cabernet, Syrah, Merlot)

With 2L virgin Red Mountain Cab/Syrah/Merlot crushed grape pack

Red Mountain Cabernet has been awarded more gold medals than any other Cabernet in recent competitions, and both the Syrah and Merlot have shown similar success. While Red Mountain Cabs, Syrahs, and Merlots continue to receive acclaim as single varietal wines, Red Mountain has also been developing an identity and solid reputation for unique blends combining all three, as we are doing with this release. This offering has been styled by our Washington supplier to mimic his most successful blend: 50% Cabernet; 35% Syrah, and 15% Merlot. Both juices and skins will share these proportions. Of particular note, the Syrah stock will include a combination of Cote Rotie and Hermitage clones which have proven to be particularly well suited to Red Mountain. The wine will be truly special and unique on several levels!



The Wine:

The power of RM Cab with its black currant, unique notes of orange essence, and notable minerality and chalk will drive the blend. Syrah will add brightness, black fruit, and peppery spice, while Merlot helps integrate and soften the whole for earlier approachability. Two-stage Hungarian oak treatment will add its distinctive nuances and provide the structure upon which the fruit will be built.

Ageing:

Cellar at least a year and up to 3 or 4.

Food pairings:

Your favourite beef, lamb, game, and pork dishes, as well as hearty pastas, fowl, pizza, or whenever you would be reaching for a red wine but want to make the meal more special.

Each Of These Premium Kits Is Prepared To Our Highest Standards:

2012 Limited Release Collection

All four releases are prepared in an 18 Litre, more juice format.

Only premium, varietal juices and concentrates are used.

The musts contain no added sugar, flavours, colourings or non-grape botanicals.

Crushed grape packs, made from over 12 pounds of virgin, varietal-specific grapes are included with each red for "fermented on the skins" quality.

Region specific grapes, from low yield vineyards, are featured in each wine.

All juices have been pressed with no filtration, centrifuging or forced clearing in order to retain maximum varietal character, body and flavour.

All kits include a set of 30 non-permanent "peel n' stick" labels.

2012 Limited Release Order Form

ORDERING: Each Limited Release wine is restricted to supply of raw materials and quantities pre-ordered before production. Please place your order with the retailer at least 15 days before the month of release to ensure you receive the kits you wish to enjoy.

| Month Released | Description | Quantity Desired |
|----------------|--|------------------|
| January | Pinot Noir | |
| February | Nebbiolo | |
| March | Sauvignon Blanc / Semillon / Chardonnay | |
| April | Red Mountain Trio | |

Customer Name

Customer Signature

Phone

eMail

