

April 1994

We are pleased to announce the upcoming release of our 1992 Scherrer Vineyard Zinfandel on April 1, 1994. You may pick up your futures purchase at the DEHLINGER WINERY, 6300 Guerneville Road, Sebastopol, CA during normal tasting room hours: Friday - Monday, 10 - 5 (closed mid-week). If these days or hours do not work for you, please leave a message at (707) 823-8980 so we can arrange something more suitable for you. If you wish to have your wine shipped, please call and we will "make it so."

The '92 Zinfandel was bottled December 9th, without filtration. It seemed to go through a less severe "bottle sickness" phase than the 1991 vintage. (Bottle sickness is a period lasting for a month or two following bottling, when the fruit can seem quite muted and the balance & finish of a wine seems "off"). By Valentine's day, the 1992 Zin was mighty tasty, masquerading somewhat as a Chambolle-Musigny (yes, I *was* just at a tasting of about 50 Burgundies in San Francisco earlier that day). Last week, Judi and I brought a bottle to a friend's house about two and a half hours' drive away. The wine tasted great with barbecued mackerel, and salmon smothered in a mango-cilantro salsa. I generally do not advocate immediate drinking upon receipt, but our experience with this wine's travelling ability leads me to believe that if you were to immediately rip into the box on your front porch upon arrival, pulling the cork on the first bottle your hands meet, finally inverting the bottle directly into your mouth--bypassing the wine glass --it would not be a crime (except maybe in Utah). According to Don Vick, of Santa Cruz, this is known as the "nepenthean" method of decanting. Although it tastes great right now, I would expect this wine to continue to improve during its first year in bottle as it becomes accustomed to its new life in glass. (By the way, a bottle half-consumed tastes great the following day.)

If you should want more 1992 Zinfandel for yourselves or friends, I have included an order form. Any wine purchased by this method will have to be shipped because of the complexity of dealing with non-futures pick-ups at the winery. I will ship less than a case, but give a 15% discount on full case orders. I expect to run out of this allocation quickly.

We receive a tremendous amount of satisfaction in making this wine for you, accepting your trust in us, and finally delivering it to you. Enjoy your wine in good company.

Sincerely yours,

Fred Scherrer