

## All in Good Time

As well we knew with the long cold spring and the generally cool summer (save a couple of hot weeks), harvest began for us in later September. While in most years Fred has begun to surface by this point, this year grapes are still coming in and the red fermentations are just reaching the right time for pressing.

With his creativity (and wit!) focused on the winemaking at this point, I've only been able to glean a few newsletter tidbits from him regarding the new releases. I'm afraid the only insights on this vintage I can provide are those of this side-line observer. Fortunately, I have an inside line! As with every harvest, there has been a bit more heat than anyone wants, a bit more rain than anyone wants, and some really beautiful fall weather with warm days and cool nights that everyone wants! And while it's awfully hard to keep a steady course in the midst of the turmoil and fatigue that these last critical weeks of harvest bring, Fred's vision of what the future holds for the grapes he's working is so strong, it keeps him true to the course. The picking, the pressing, the racking, the bottling... it will happen when it needs to and not before, all in good time.

Hopefully, Fred will be done with most of the fermentations when we have our **November Open House** Friday the 17<sup>th</sup>, Saturday the 18<sup>th</sup>, and Sunday the 19<sup>th</sup> from 10 to 5 at the winery located at 4940 Ross Road, Sebastopol. The phone number at the winery is (707) 824-1933. You will be able to taste the new releases (below) as well as a selection of older library wines, some of which will also be for sale. As usual, this is not open to the general public – just for those of you on our mailing list.

### NEW RELEASES

**2004 Helfer Vineyard Chardonnay:** Rounder and fuller than the focused and lively Scherrer Vineyard bottling, this generous wine is pretty typical of past bottlings, albeit in a riper vintage. As with other Helfer bottlings, this wine has hardly had time in bottle to show its stuff. Usually, two to three more years allow its full expression. Recently, I have been leaving a bottle in the refrigerator for a day after opening to allow this to open up and reveal its gentle starfruit and minerality. As broad-shouldered as this is, there is a pleasant, sneaky brightness that reveals itself on the finish. 69 cases produced. \$35 per 750 mL bottle. Limit 6.

**2004 Russian River Valley Pinot Noir:** In a number of ways this reminds me of the Fort Ross 2001 Reserve Pinot Noir at a similar stage of development. We came through the heat spells of 2004 with a rich, concentrated wine that manages to keep its juicy acidity and even a sense of restraint. I believe it will continue to improve over the next few years, but have happily consumed bottles at home with dinner - all in the interest of research, of course. It has less Sassafras than the 2003, more centered on dark fruits and center palate strength. 800 cases produced. \$36 per 750 mL bottle, \$18.50 per 375 mL half bottle, \$75 per 1.5 L magnum

**2003 Scherrer Vineyard Cabernet Sauvignon:** The vineyard outdid itself in 2003 and is without a doubt, my favorite bottling of our Scherrer Cabernet to date. It has the structure and balance to age a long time, but also is approachable enough for one to enjoy this with a meal in the near-term as well. Our non-aerative winemaking really takes time to complete the barrel ageing portion, but is worth the wait. Generally, if our Cabernet Sauvignon is less than 7 years old, it benefits greatly from decanting before consumption in order to 'wake up.' 338 cases produced. \$45 per 750 mL bottle, \$24 per 375 mL half bottle, \$92 per 1.5 L

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**Thinning out the library:** Every year at this time, we take a fresh look at what we have held back for our library and retrospective tastings. We also like to pull out the magnums, since the holidays are such a great time for the large format bottles in addition to older gems. In order to give everyone a fair chance, and to be able to make quick updates as wines sell out, we will post a library order form on our website beginning November 1 at [www.scherrerwinery.com/library](http://www.scherrerwinery.com/library) or call the office and I can fax a current list to you. As Fred is fond of saying, "first come, first served". Quantity discounts will carry over from any wines ordered on this mailer which total 12 or more 750 mL bottle equivalents.

After a really strong showing in a blind tasting by EWS (Executive Wine Seminars), in affiliation with erobertparker.com, we had many calls for the 2002 Russian River Valley Pinot Noir which had sold out. While we could have robbed the library under such demand, we have chosen to hold onto the usual few cases to be re-released as library wines in 1-2 years. The 2001, however is scheduled for library release this time and will be on the yet to be published list of available library wines.

Thanks for your continued support. It allows Fred to do what he loves to do and feeds us all!

*Judi Scherrer*

Below is a map of the area local to the winery. It assumes you have navigated as far as Sebastopol or Santa Rosa. This map is not to scale. **The winery address is 4940 Ross Road, Sebastopol.** If you get lost, the telephone number at the building itself is (707) 824-1933. Please drive slowly down the driveway and around the building. **The entrance is around the back on the west side of the building.**

