

## Tricks and treats...

We have just finished the 2013 harvest which has been a very rewarding challenge. In all honesty, I like this vintage at least as much as the much-heralded 2012. The only trick was to find time to sleep for about three weeks when the largest workload occurred. Fortunately I have a place to ferment everything at once so there were no compromises made on harvesting dates or time in tank. The treat was a heavy, but perfectly metered pace and, even with my modest number of picking bins, we were able to have everything in place when it was needed. That said, I am still putting the finishing touches on this newsletter on Halloween while red grape skins are just loaded in the press and will be pressing late into the evening.

The early varieties were just a little early while the later ones were quite a bit earlier than usual. The compression of harvest could be amazingly stressful for those dependent upon using the same fermentation vessels multiple times. I have seen three vintages where this compression has occurred and took steps to plan for those rare vintages. Yields were generous almost without exception. The growers I work with are great at managing crop levels so as to not overdo it. So, what I see from 2013 are super-high quality wines that will be in good supply. What a treat!

In this offering we have some new releases of some of our relatively 'richer' wines, perfect for fall and winter. They are all pretty small production wines and may not be around for very long or see general distribution.

## Open House

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**November Open House:** Friday the 15<sup>th</sup>, Saturday the 16<sup>th</sup>, and Sunday the 17<sup>th</sup> from 10 to 5 at the winery located at 4940 Ross Road, Sebastopol (707) 824-1933. As usual, you will be able to taste the new releases and a selection of older library wines, most of which will also be for sale. This is not open to the general public – just for those of you on our mailing list and your guests. **The new releases and library wines [posted on the website on Nov. 9] will be available for pick up at the November open house.** If you schedule pick-up for your wine and are not able to make it, we will make arrangements to ship the wine to you and the shipping costs will be added to your invoice. Shipments of all wines will vary depending on when the weather in your area will be kinder to the wine.

## Trickling treats

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During the year, we receive a constant stream of re-orders for wines people have been enjoying as well as the positive feedback that comes with it. I hold and then ship these orders as weather allows – sometimes as a trickle, other times as a torrent. As always, we appreciate your support and try our best for you all the way to the doorstep if we can.

While digging thru the library stack for wines to offer here, I enjoy finding things that are at an age to show what we are striving for. Sometimes, it is difficult to part with some of these. But mostly, I enjoy sharing these bottles that are so special to me.

## New Releases

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### **2011 Helfer Vineyard Chardonnay**

After 14 vintages with this site and some changes in approach along the way, I feel I am getting a pretty good handle on how to work with this to optimize enjoyment over the longest time frame possible. Allowing fermentations to occur without inoculating with yeast or bacteria has been key to an important change made just a few years ago. The fruit still has a kind of 'starfruit' and citrus note that I find very interesting but everything seems focused sooner. It likes some new oak of a couple types that play off each other well and really support the grape material without standing apart as a distraction. It has been getting some serious attention among serious Chardonnay aficionados over the past couple of years. 120 cases produced. *\$48 per bottle.*

### **2010 'Big Brother' Pinot Noir, Sonoma Coast.**

Pinot Noir comes in all shapes and sizes according to location and clone. I have found that the best expression of this part of the northern Sonoma Coast is to wait until the tannins have softened somewhat, giving a generous exterior to a solidly built interior – hence the name 'Big Brother.' It is usually, but not always, from one single site. It has some dark fruit character, savory back note and deep structure for long term cellaring. It possesses a surprising level of concentration yet remains lively and true to Pinot Noir varietal character. 146 cases produced. *\$55 per bottle, \$28 per half bottle, \$120 per magnum.*

### **2010 Calypso Vineyard Syrah, Russian River Valley**

Here is a situation where the variety is in such a cool site that it does not always ripen properly for red wine in every vintage. These are usually sites that give profound red wines yet with a few misses once in a while when the weather is uncooperative. Fortunately, we make Syrah rosé from most of this vineyard, which is where the entire 2011 vintage for Calypso went.

When Otis Holt converted much of his tiny vineyard (originally planted to Bordeaux varieties) to Syrah for us, he took the opportunity to break it into tiny sub-blocks of many different clones. This gives him (a skilled home winemaker) and us a wonderful 'palette of colors' to work with. Only the finest parts of this complex vineyard are selected for this wine and the amounts may vary with the vintage character. Essentially all of the selection and harvesting is done personally by Otis. His understanding of practically each plant, his constant re-thinking of the harvesting plan and his desire to provide me with the material I desire makes this a true collaboration. Only 23 cases produced. *\$36 per bottle*

## 2010 Alexander Valley Cabernet Sauvignon

There is a great deal of concentration with all the 2010 Cabernet bottlings. Red-fruited as well as black-fruited, slightly herbal with mouth-watering acidity, this is a very food friendly expression of Cabernet Sauvignon. It relies about as much on acidity for its 'angles/structure' as tannin which is rare for local Cabernet Sauvignon these days. While 100% varietal from Scherrer Vineyard, this part of the vineyard speaks more of the region than the specific site, so I 'only' label it such. This ages really well too. 180 cases produced. *\$40 per bottle.*

## Recent Releases

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The rich and complex 2009 Russian River Valley Pinot Noir (\$44) has been released to wine shops and restaurants recently. For something extra-special, the 2009 Platt Vineyard Pinot Noir (\$75) was recently the top rated US PN by a leading Norwegian wine writer. The 2008 Calypso Syrah has been developing slowly but beautifully and would make a great comparison to the newly released 2010 here. This past summer and fall, when reaching for a Cabernet Sauvignon, I have found myself reaching for the 2003 Scherrer Vineyard Cab (\$65) more than any other vintage. At 10 years of age, it has reached the perfect spot to show what we are trying to achieve with this variety. It shows the layering of flavors and texture you get from appropriate bottle age with this variety. The 2006 (\$52) is also at a wonderful place because it started from a more delicate perch and needed less time to resolve and collect itself for its journey. It may not yet have the complexity of the 2003, but its purity and expression are compelling.

## Library Wines

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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.

We continue to offer these maple and walnut gift boxes for magnums. With enough notice, we can have Gurian Instruments customize the lid for you to make that gift even more special.

In order to give everyone on our mailing list 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 "Order Wine" page beginning 9 AM PST Saturday November 9**

[http://scherrerwinery.com/pages/order\\_wines.cgi?](http://scherrerwinery.com/pages/order_wines.cgi?)



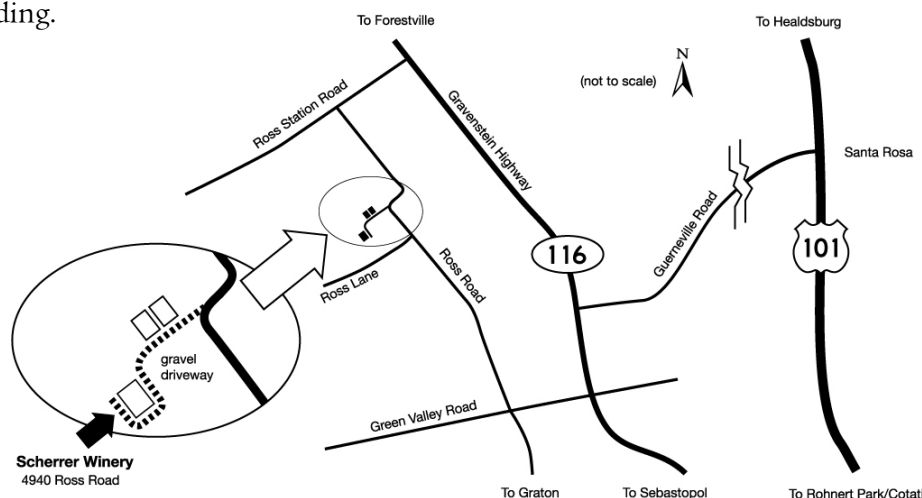
**IMPORTANT:** If you have not already, you need to be registered on our web site and logged in to be able to view the library section on the "Order Wines" page. Alternatively, you can call the office 707-823-8980 and we can fax a current list to you. Some items may only include a bottle or two and will be sold on a first-come, first-served basis.

A handwritten signature in black ink, appearing to read "Scherrer".

## Directions

Below is a map of the area local to the winery. 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. Children (including our own) may be playing nearby. The entrance and gravel parking is on the west side, so don't hesitate to drive clockwise around to the other side of the building.



## Shipping Information

We will be happy to ship your order to any of the following states when weather is wine friendly.

An adult Signature is required upon delivery.

	Case 12 x 750's 6 x mags	Case Plus 13 to 15 x 750's	Half Case 6 x 750's 12 x Half Bottles 3 x mags
GSO Delivery to CA residents (recommended), NV and AZ (if you visited within the last 12 months)	\$18/box	\$22/box	\$14/box
UPS to CA residents	\$26/box	\$26/box	\$18/box
UPS to CO, ID, OR, NM, NV or WA	\$34/box	\$34/box	\$24/box
UPS to AL, DC, IA, IL, IN, GA, KS, LA, MD, ME, MI, MN, MO, MT, NC, ND, NE, NH, NJ, NY, TN, TX, OH, VA, WI or WY	\$44/box	\$44/box	\$28/box
FedEx 2-day to above states plus: FL, HI	\$90/box	\$98/box	\$48/box
Overnight to any above state. Delivery to any state address with liquor license. HI or Alaska higher	\$110/box	\$120/box	\$68/box

\*Pending registrations.