

## Was that a marathon or a sprint?

After last year's early, compressed sprint-like harvest, I was hoping for a more leisurely pace for the 'marathon' called harvest this year. Instead, we saw a harvest season that in the beginning appeared very much like 2013 - early and compressed. However, it turned out to be very evenly paced and without undue crunch of time. Once again, it allowed me to focus on 'outdoor things' like sampling vineyards and planning the harvesting order rather than being stretched thinly between that and managing and performing 'indoor winemaking things' at the same time. As I've remarked before, as I have a place to ferment everything at once so there were no compromises made on harvesting dates or time in tank as usual. There's simply the limitation of how many waking hours a person has. I also did not have to sleep the night at the winery once, while in 2013 I set records for total number of nights as well as consecutive nights slept over the office. So the harvest pace was somewhere between a marathon and a sprint. I would take another one like that any year.

Besides the pace being favorable, the quality is right up there with 2012 and 2013 across the board. Yields were just a little less generous than last year, except for the Zinfandel which was quite a bit lower than we anticipated. The pH's of the fruit and resulting wines is a good bit lower than usual, which portends slower malolactic fermentations (which tends to be a good sign) and longer life in the cellar.

In this offering we have a wide range of new wines spanning four vintages. The Hallberg Pinot Noir is the last of the 2010 vintage to be released, while the 2011 Russian River Valley Pinot Noir is only the second of our many yearly Pinot Noir bottlings to be released. There is also the first of the 2011 Cabernet Sauvignons and the last of the 2013 Rosés. We take our time with the wines like they were just a walk in the park rather than any kind of race.

## On-Line Ordering

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Judi has been working for a long time on getting an easy-to-use order form online. The challenge has been making it function across many platforms as well as keeping transactions secure. Without spending a fortune [that we don't have] on it, we finally have an online Wine Shop that appears to fit that need quite well. Of note, you will need to register a new account when you order the first time, unfortunately we weren't able to bring over all of the web site registrations. [www.shop.scherrerwinery.com](http://www.shop.scherrerwinery.com)

You will have a number of payment options including credit card through a secure channel, PayPal, or off-line by calling with your credit card or mailing a check. The human element will still be included as Judi will review all orders before they are finalized and payments applied. We hope that this will be helpful for new releases and our Library offering, but it will also be available during the rest of the year if you find the need to re-order a wine you have been enjoying.

## Open House & Shipping

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**November Open House:** Friday the 14<sup>th</sup>, Saturday the 15<sup>th</sup>, and Sunday the 16<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 [available on-line on Nov. 8] 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. We ship everything directly from the winery and I personally plan when they go out. The ground shipping window for the northern deliveries has just opened up as Fall has finally arrived in CA and Nevada. I'll begin shipping new orders and those we have held over the summer. Since, I am finding that I can navigate surprisingly narrow temperature windows across the continental US. However, as many of you have found out, I'm stubborn enough to hold shipments if the window does not appear or closes on us. Thanks for your understanding.

## New Releases

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### **2012 Helfer Vineyard Chardonnay**

Here is another example of great fruit expression in Chardonnay this vintage. Carrying its typical star-fruit calling card, it has nice hints of citrus and a mild hint of roasted oak. But the main focus is the Chardonnay fruit with its apple-pear firmly in the middle of the scene. As much as I admire how well this fine vineyard's Chardonnays age, I see a lot to like here in the near term as well. It is proving to be an exceptionally good vintage. 117 cases produced. *\$48 per bottle, \$98 per magnum.*

### **2013 Rosé of Syrah, Sonoma County**

Last year we began producing a longer-aged, slightly richer Rosé than our typical spring release. It is a great choice for fall and winter-time foods, as it has a bit more color, body and more plummy fruits. This rises to the slightly richer foods of the season like Turkey, Duck, or Goose. Santa Rosa plum and Chardonnay-like apple perfumes lead to a nicely balanced presence in the mouth. It is a nice counterpoint to the spring released Rosé of Grenache and Syrah - kind of like Ann Margaret is to Audrey Hepburn. 93 cases produced. *\$20 per bottle.*

### **2011 Pinot Noir, Russian River Valley**

If we had an Estate Pinot Noir, this would be it. It is our largest production Pinot Noir and represents our best expression of this neighborhood of the Russian River Valley – mostly within Green Valley or adjacent to it. ALL of the fruit that went into this was pre-rain and harvested at our typical ripeness levels. It is a perfect illustration (as was our 2011 OMV Zinfandel) of unchallenged fruit in a vintage with a reputation for being challenging. Together, with the 2011 Sonoma County bottling, this makes a great illustration of two high points in a harvest season with two very different facets.

Perfectly ripe fruit that shows both the relative generosity of the region as well as the structure provided by great natural acidity and appropriate tannin, this is probably my favorite vintage for this bottling of our last four releases. Yes, really. Red and black fruits, hard-to-pin-down perfumes, slight

herbal nuances, hints of freshly tilled loam all take turns on the aroma. There is enough juicy acidity here to make it work with a wide range of foods even some that favor white wine – although I prefer to have it with more traditional pairings at the moment. Having rested in bottle for the last year and a half, it is still quite young and benefits from being open for hours. The second half of a bottle left overnight absolutely sings. This wine can run the marathon. 700 cases produced. *\$46 per bottle, \$26 per half bottle, \$100 per magnum.*

### **2010 Hallberg Ranch Pinot Noir, Green Valley**

I am very pleased to showcase this very special and important component of the Russian River Valley bottling. In years where the blend does not ‘care’ if every barrel is included, I have the luxury of bottling some separately to showcase this fortunate site. In 8 vintages, I have only made this bottling 4 times. It carries less dark fruits than the RRV bottling, relying on more high-flying aromatics and nuanced perfumes. The juicy acidity on the haunting finish seems to go on forever, despite its apparently lithe frame which is one of the things I love about this site and this appellation.

In my opinion, it is one of the finest expressions of Pinot Noir in the Green Valley. I am not alone in this opinion as Josh Reynolds wrote in *Stephen Tanzer’s International Wine Cellar* “Vivid red. A deductively perfumed, complex bouquet evokes fresh raspberry, potpourri and smoky minerals, with a bright, spicy topnote. Sweet and expansive, offering intense red and dark berry flavors and showing a suave, silky texture. Finishes with striking purity, lift and persistence, leaving candied rose and allspice notes behind. A wonderfully elegant and precise pinot that will age gracefully on its balance. 93 points.” 70 cases produced. *\$75 per bottle, \$160 per magnum.*

### **2011 Alexander Valley Cabernet Sauvignon**

As always, both red-fruited and black-fruited (unusual for the current popular style of this variety), slightly herbal with mouth-watering acidity, this is a very food friendly expression of Cabernet Sauvignon. Having worked with the variety in the region since the late 1970’s this is what I think of as a classic, traditional expression of Alexander Valley Cabernet Sauvignon. 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. It relies about as much on acidity as tannin for its ‘angles/structure’ which is rare for local Cabernet Sauvignon anymore and makes this more food friendly than most. While we release this to restaurants and wine shops sooner than the vineyard designate, this ages really well too and may well be the more versatile of the two. 250 cases produced. *\$40 per bottle.*

## **Very Recent Releases**

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The 2009 Sonoma County Pinot Noir (\$35) is in a great spot for holiday meals. It has enough restraint to work with turkey, but finds its stride with ham and lamb as well. Last year, the 2009 Platt Vineyard Pinot Noir was the top rated US PN by a leading Norwegian wine writer. This year, another Norwegian journalist recently raved about the 2010 Platt Pinot Noir (\$75). The previously released stable-mate of the newly released 2012 Helfer Chardonnay, the 2012 Scherrer Vineyard Chardonnay (\$36) is showing a great purity of fruit at the moment and has received some ‘emergency orders’ from shops in CA recently because they have customers searching for it. We still have some of the crisp 2013 Dry Rosé (\$22) spring release available. On the richer side of things, the 2010 King Family Pinot Noir (\$44) and 2009 Sasha Syrah (\$32) can cover most of that ground while the 2009 Scherrer Vineyard Cabernet Sauvignon (\$52) has the development and restraint to cover similar ground on to the heartiest beef and forest game dishes while built to go the distance of a marathon.

## Library Wines

**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. 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. 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. Sometimes, it is difficult to part with some of these. But mostly, I enjoy sharing these bottles that are so special to me.

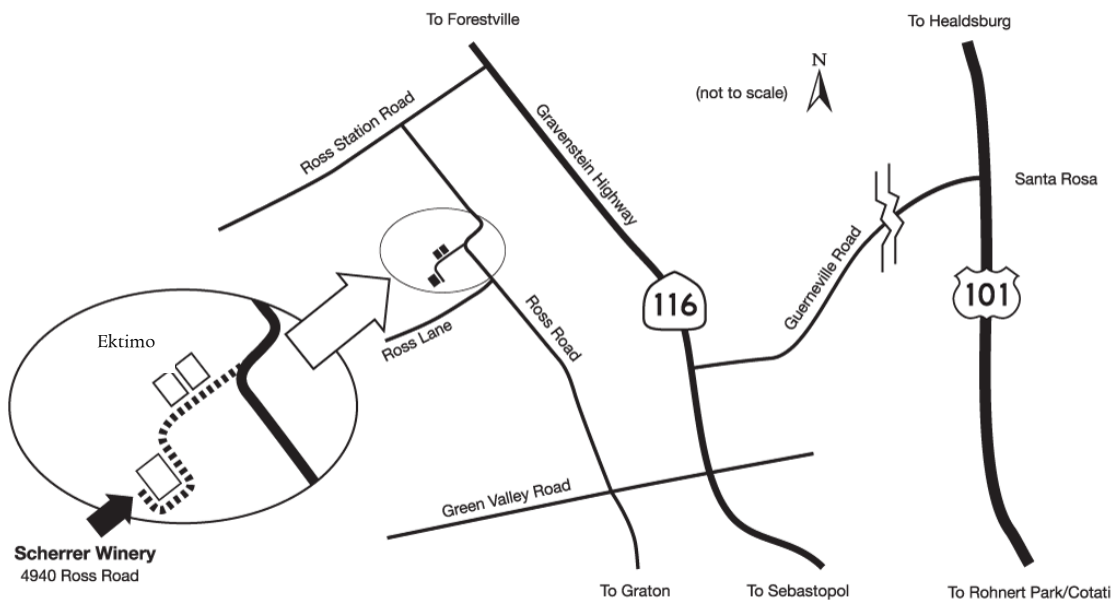
In order to give everyone on our mailing list a fair chance, **wines will be available on-line at 9 AM PST Saturday November 8.** Those on our mailing list will receive an email with a link to our new Wine Shop or a paper order form. Some items may only include a bottle or two and will be sold on a first-come, first-served basis.



## 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 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

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We will be happy to ship your order to any of the following states when weather is wine friendly.	Case: 12 x 750 mL 24 x 375 mL 6 x 1.5 L	Per bottle (750 mL equivalent)
<u>Pick up</u> is available during Winery Open House events or by appointment	NC	
<u>Golden State Overnight</u> (recommended) to CA, NV and AZ	\$21/box	\$1.75
<u>UPS</u> to CA	\$30/box	\$2.5
<u>UPS</u> to CO, ID, OR, MT, NM, NV or WA	\$36/box	\$3
<u>UPS</u> to AL, DC, FL, IA, IL, IN, GA, KS, LA, MD, ME, MI, MN, MO, NC, ND, NE, NH, NJ, NY, OH, SC, TN, TX, VA, WI or WY	\$48/box	\$4
<u>FedEx 2-day</u> to above states plus: HI	\$96/box	\$8
<u>Overnight</u> to any above state. Delivery to any state address with liquor license. HI or Alaska higher	\$144/box	\$12