October 26, 2016

SCHERRER
WINERY

Are we there yet?

Each year when I write this particular newsletter, we are either still buried under a pile of grapes or as in this case, mostly finished with the heavy work load. It is a great time to reflect upon what the vintage has given us and how we responded to it. The challenge is to keep the same intensity and focus that was fueled by anticipation and adrenaline at the beginning of the harvest. Honestly, I do look forward to the finish as much as the process itself. The conundrum is that once it is over, I lament its end. So I guess the journey is the goal rather than "are we there yet"?

2016 appeared to be another vintage like 2015 with much variation in ripeness that echoed the variability at bloom during the spring. Most of the 2016 wines that are now in barrel I see as being quite structured, leaning slightly more heavily on tannin than last year's acidity-focused structures. I'm excited about the potential for both kinds of vintages. They are different kinds of good. Overall, yields seemed about the same as last year (which was fairly light) with some blocks heavier and others lighter – nothing really dramatically different there.

Harvest 101: After the grapes arrive to the winery, the whites and rosés are immediately pressed, and fermentation is usually completed in barrel within 6 weeks or so. With the reds, they are typically fermenting in the tank on skins for about a month with some going close to two months before pressing. It is this stage of pressing the later reds that I am at as I began writing this. Tonight (10-25-16), I have pressed the last of them. I have been watching/tasting each tank pretty much daily after they are done fermenting to determine when it is ready to press, when angles and rounds have positioned themselves in fairly equivalent prominence for this stage. I figure out the order they will want to be pressed so that I can devote pretty much the whole day to pressing slowly, doing micro blending trials with slightly increasing pressure levels as the day progresses. It makes for very long work days and gets in the way of (not-really-needed) beauty sleep and writing this to a degree that frustrates Judi very much "isn't it ready yet?".

The new wines in this offering pretty much represent the core of our Pinot Noir focus and a nice cross-section of some of the other wines. We have consumed these nightly with dinner in preparation for this release. I am really happy with this lineup. These wines span several vintages and pretty much the breadth of Sonoma County which I love more dearly each year.

Open House

November Open House: Friday the 11th, Saturday the 12th, and Sunday the 13th 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 our *Wine Shop* on Nov. 5 will be available for pick up at the November open house.

Shipments of all wines will vary depending on when the weather in your area will be kinder to the Since we ship everything directly from the winery we 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. The wine appreciates this as well.

New Releases:

2014 Helfer Vineyard Chardonnay

Lemon-lime notes on the initial aromas are followed by the signature star fruit nuance. Smooth and seamless on the mouth, there is just enough acidity for this wine to remain juicy and mouth-watering. I want to call this vineyard's personality more Rubenesque than the Scherrer Vineyard, but it really doesn't accurately describe the wine's shape. Let's just say it is in fine shape amply endowed and fit yet not 'skinny.' There are curves in just the right places and there is strength where needed. 115 cases produced. *$48 per bottle.*

2013 Russian River Valley Pinot Noir

This wine is as significant to our portfolio as the Old & Mature Vine Zinfandel from the family's vineyard. It is an illustration of blending beautiful things to create even more stunning beauty. This is the first vintage of this wine that I left in barrel on its initial lees after pressing for the entire 20-something month rest in barrel. I like the way the texture is somewhat enhanced and the elements are more thoroughly integrated. Orange peel and red fruits are front and center with some plumminess following. Nice medium body with very smooth texture is counterbalanced by appropriate structural acidity and tannin. It is just barely entering 'the happy place' and I am thrilled about its trajectory. 1,080 cases produced. *$48 per bottle, $28 per half bottle, $100 per magnum.*

2012 Hallberg Vineyard Pinot Noir

My admiration for this particular Green Valley site comes from the same place as my own attraction for Chambolle over other neighboring communes in Burgundy. There are perfumes floating around the central cherry-fruit core which are balanced by very subtle earthy tones. Delicate persistence is hard to achieve. This wine does it effortlessly. The mouth is like liquid satin that gently caresses the senses leaving behind traces of the above perfume. There are no rough edges or unfinished seams in this fabric. In this context 'haunting' is a very positive experience. It is Audrey Hepburn in a glass. Enough said. 47 cases produced. *$75 per bottle.*

2013 'Sasha' Russian River Valley Syrah

Violets and associated perfumes abound. It essentially comes primarily from certain feminine parts of the Calypso vineyard where certain clones, rootstock or soil combinations appear destined for this kind of wine rather than Rosé or the amazingly concentrated Calypso Vineyard designate. Killer texture, this is another wine left on its lees for the entire duration in barrel unadorned by any new oak. It is delicious as it is satisfying. Pretty red fruits lead way into the blue and black fruits, plums and gorgeous, gentle texture. The persistence of this on the palate is remarkable considering its lightness afoot. This took close to 3 years to be ready to bottle. This is like Audrey's fraternal twin sister... 35 cases produced. *$35 per bottle.*

2013 Alexander Valley Cabernet Sauvignon.
Very high tones, cassis, menthol, black fruits, sweet, damp earth, etc. It's all there. It was kept just about 3 years in barrel on initial lees with no racking. This is essentially unheard of with this variety. I have slowly worked in this direction and feel it is best for the Scherrer Vineyard whether bottled as a vineyard designate or not. This bottling relies on acidity more than the vineyard designate for its structure which allows it to be released sooner with the added bonus as being a little more food-versatile. 130 cases produced. *$40 per bottle.*

Very Recent Releases

The 2012 Sonoma County Pinot Noir ($36) has been showing extremely well lately. So are the 2013 OMV Zinfandel and 2013 Kick Ranch Grenache. The 2009 Scherrer Vineyard Cabernet Sauvignon has been showing great over the past year. The 2013 Scherrer Chardonnay has also been showing itself well.

The Scherrer Vineyard Chardonnay gets overlooked a lot because of how hard cooler climate producers have marketed the virtues of their sites. I have worked with Chardonnay there and appreciate the personality of the variety at that edge. However, I need to remind us all that the 1973 Chardonnay that was made by Mike Grigich at Chateau Montelena in Calistoga (1976 Judgment of Paris tasting) was the following composition: 50% Belle Terre (the late Henry Dick's vineyard across the highway from our property in Alexander Valley), 37.5% Baciagalupi (Russian River Valley), and 12.5% from two vineyards in Calistoga, Napa Valley. Sometimes, you just gotta' say what needs sayin.' There are many myths created and perpetuated. We need to take the time to look critically and objectively at the things that are considered 'conventional wisdom.' Things are often more complex than we think. Are we there yet?

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. 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 ($30).

In order to give everyone on our mailing list a fair chance, **library wines will be available on-line at the Wine Shop at 9 AM PST Saturday November 5**.

www.scherrerwinery.com/shop

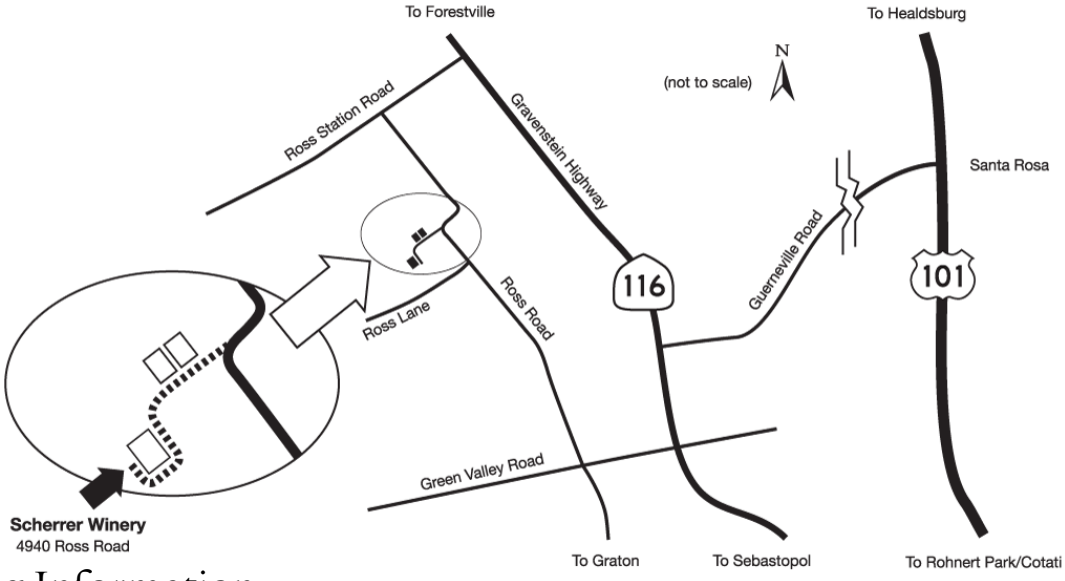
Those on our mailing list will receive an email with a link to our new Wine Shop or a paper order form. Some items may only consist of a bottle or two and will be sold on a first-come, first-served basis. If you haven't ordered from the Wine Shop before, you will need to register as a 'new' customer even if you are already on the mailing list. We suggest making sure you are registered before the list goes live.

Winery Office: 966 Tiller Lane, Sebastopol, CA 95472 *Winery: 4940 Ross Rd, Sebastopol, CA 9547*
Tel/Fax: 707-823-8980 info@scherrerwinery.com

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. While it's tempting to zip along now that our neighbors have paved it, there are a couple of blind corners around buildings. The entrance and our gravel parking area are 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.	Case: 12 x 750 mL 24 x 375 mL 6 x 1.5 L	Per bottle (750 mL equivalent)
Pick up is available during Winery Open House events or by appointment	NC	
Golden State Overnight (recommended) to CA, NV and AZ	$21/box	$1.75
Ground to CA, AZ	$30/box	$2.5
Ground to CO, ID, OR, MT, NM, NV or WA	$36/box	$3
Ground to AL, DC, FL, GA, IA, IL, IN, KS, LA, MA, MD, ME, MI, MN, MO, NC, NE, NH, NJ, NY, OH, PA, SC, TN, TX, VA, WI	$48/box	$4
FedEx 2-day to above states plus: HI, AK	$120/box	$10
Overnight to any above state. Delivery to any address with liquor license.	$168/box	$14

October 2016

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WINERY

MAILING	SHIPPING	
Name	Name	
Street	Company Name	Residential ☐
City, State, Zip Code	Street	
Daytime Phone	City, State, Zip Code	
e-mail:	Delivery Phone	
I am over 21. Date of Birth:	Shipping Notes	

New Releases	Price	Quantity	Amount
2014 Helfer Vineyard Chardonnay	$48 / bottle		
2013 Russian River Valley Pinot Noir	$48 / bottle		
	$28 / half bottle		
	$100 / magnum		
2012 Hallberg Vineyard Pinot Noir	$75 / bottle		
2013 'Sasha' Russian River Syrah	$35 / bottle		
2013 Alexander Valley Cabernet Sauvignon	$40 / bottle		
Some Current Wines	**Price**	**Quantity**	**Amount**
2013 Scherrer Vineyard Chardonnay	$38 / bottle		
2013 Old & Mature Vine Zinfandel	$36 / bottle		
2012 Sonoma County Pinot Noir	$36 / bottle		
2010 'Big Brother' Pinot Noir	$55 / bottle		
2012 Platt Vineyard Pinot Noir	$68 / bottle		
2012 Sonoma County Grenache	$35 / bottle		
2013 Kick Ranch Grenache	$36 / bottle		
2009 Scherrer Vineyard Cabernet Sauvignon	$60 / bottle		
2012 Scherrer Vineyard Cabernet Sauvignon	$55 / bottle		
	Subtotal		
Discount on wine for total orders of 12 or more bottles		-10%	
	Subtotal		
Sales Tax: Pick up 8.25% Shipping: AZ, CA, DC, FL, GA, ID, IL, IN, KS, LA, MD, ME, MI, NC, NH, NJ, NM, NV, NY, OH, PA, SC, TN, TX, VA, WA, WI		%	
Choose ☐ Pick up at Open House or ☐ Shipping method and cost:			
		Total	

Payment: ☐ Visa / MasterCard ☐ American Express ☐ Check

Card #	Expires:	Security Code Visa/MC: 3 on back Am Ex: 4 on front	
I confirm I am at least 21 years of age.		Date of Birth:	
Signature:		Date:	

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