



Some kind of magic

During the history of mankind, fermented beverages have occupied a very special place in the diet, folklore and imagination. The process of transitioning fresh fruit, grains, honey, etc. to a relatively stable form of calories thru fermentation appears magical. The euphoric effects of the consumption reinforce this notion.

I first became captivated by this as a teenager and was allowed to make small batches of wine and beer (under parental supervision, of course). Over four decades later, this magical transition still enthralles me, resulting in 100+ hour work weeks and spending many nights at the winery when the work load requires. Rather than simply being enamored with the change from fruit to wine, what I'm most focused on now is trying to understand the grape material as it ripens on the vine and have an image of what its best destiny is. Right now, I am buried in the throes of this magical process and very much enjoying it, despite the significant fatigue.

The new 2018 vintage in the vineyards I work with offers higher than normal acidities, very low pH's (great for longevity), deep color and wonderful balance of fruit/non-fruit flavors. September harvest of the Pinot Noir, Zins and Chardonnay was just about as perfect as one could imagine, cool moderate weather and beautiful fruit. The Cabernet Sauvignon absolutely adored the few rainy days around the first of October, the higher humidity and lower heat period finished off the ripening perfectly for my uses. Their aromas during fermentation are intoxicating and make me really look forward to their completion when their personality truly unveils. Nearly thru pressing the Pinot and closing in on the Zinfandel right now, I am grinning most of the day. These look to become lovely, spirited wines for the ages.

The original title for this would have been a rip-off of the Lovin' Spoonful's song title 'Do you believe in magic?' But having met and dined with John Sebastian a few times, I cannot dream of lifting his work. As you might imagine, he is a really loving, wonderful, magically talented man which is evidenced here at Woodstock. He told a few musical jokes on stage while improvising if you listen carefully. Improvisation is a key to winemaking as well, I think.

Library time

Thinning out the library: Every year at this time, I get to take a look at old friends and see 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 on our mailing list a fair chance, **library wines will be available on the web site at 9 AM PST Saturday November 10.** Some items may only consist of a bottle or two and will be sold on a first-come, first-served basis.

Fall Shipping

We are still experiencing an Indian Summer and temps have not cooled down enough on our end yet to start shipping. Shipping wine depends on the weather and not the calendar. Since we ship everything directly from the winery we watch the weather closely along the transit route and 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 and communicating with us if you are not able to take delivery during a period during this window.

Open House

November Open House: Friday the 16th, Saturday the 17th, and Sunday the 18th 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. **The new releases and library wines will be available for pick up at the November open house.** If you schedule an order for pick up and can't make it, please call and make arrangements to have the wine shipped to you.

New Releases

2017 Dry Rosé of Syrah

I had a couple of barrels of lovely, somewhat richer rosé than what the other components of the spring release Grenache/Syrah blended rosé. Leaving these in barrel on their lees through the summer and releasing for the fall/winter is a perfect way to complete this version of rosé. The release also happens to coincide with Holiday meals which this wine will pair exceptionally well with. As I write this now, it's killing it with salmon at the winery where I'm camping during the pressing festival for a few weeks.

Aromas of rain on pavement, dried watermelon (don't ask!) and hints of Santa Rosa plum on the palate all work together to make this delightfully dry, somewhat textural rosé special.

Normally I filter the rosés. This time though, with the small volume and how perfectly it was presenting itself without the honing filtration can do for this kind of wine, I opted to bottle without filtration. One cannot tell by the appearance. It fell brilliantly clear, like magic. 40 cases produced. *\$22 per bottle*

2016 Scherrer Vineyard Chardonnay

Golden colored, lime zest with light custard notes, almost like a lime-infused crème brûlée. While rich and textural, it retains a real bright energy and boasts a very long finish. In these days of polarization of stylistic politics, this is a wine one can like without choosing sides of the fence to drink on. This winter, this wine will be a nice respite from heavier fare commonly focused upon. This vintage presents itself a bit more forward than the 2015 at this stage. It still has a lot of lift and energy, but there seems to be more comfortable mid-palate richness that usually comes in a year or so.

Over the past decade I have really gone into a longer than typical barrel aging regime for this wine. It really harmonizes the elements well and allows both the uninoculated alcoholic and the uninoculated malolactic fermentations to complete well before bottling. By stretching out the latter, I feel the barrel, lees and fruit elements are better integrated and harmonized. 158 cases produced. *\$40 per bottle, \$22 per half bottle, \$84 per magnum.*

2014 Hallberg Vineyard Pinot Noir, Green Valley

This type of Pinot Noir really pushes all my happy buttons: Perfumes, complexity and mouth-watering acidity. With a lower tannin wine, acidity is necessary to hold up the structural side of the angles and rounds balance equation. In our area of the Russian River, the Dijon clones of Pinot Noir were planted heavily around the turn of this past century. They were actually selected for specific parts of Burgundy, yet we have a different climate. Yes, they do very well in certain local sites and I work with some. However, I think this particular proprietary clone of Pinot Noir is perfect for where it is. It is a magical convergence that should be repeated.

As the other 2014 wines, being a drought winter vintage there were smaller berries than normal and with the lower crop and warmer season they ripened deeply. Due to the proprietary clone, it still exhibits very bright acidity and telltale perfume along with the vintage signature of some darker fruit mixed in. Very energetic, relying much more acidity than tannin for its angles. Like a stained-glass window, its structure is integrated within the design so what is most visible are the parts where the energy flows thru. Rose hips, with hints of jasmine and orange peel color the aromas. Good texture with a definite lively tart finish. I think it is a serious wine that is drinking well now and will certainly age and develop more interesting nuances for many years. 75 cases produced. *\$75 per bottle*

2014 Sonoma Coast Pinot Noir

Such a gentle creature emerges here from an edgy place to grow grapes. Rather than speaking of a specific site, this is just really nice Pinot Noir from the Sonoma Coast. With all the many extremely structured and/or broody wines from this highly diverse AVA, it's almost like a Volnay emerged from the middle of Gevrey, which is a geographical impossibility in Burgundy.

Medium+ color, silky and with great palate continuity, it is a lovely Pinot Noir that speaks of this coastal area near the sea very happily and clearly. Slightly savory with nuances of cranberry/ gooseberry, it pairs well with the leftover salmon I had the other night and should be wonderful it with Thanksgiving turkey. The pertness and acidity really kill it with these kinds of food. 240 cases produced. *\$36 per bottle*

2015 Russian River Valley Pinot Noir

As evidenced by how often I would bring home a bottle of this pre-harvest to attempt tasting notes, only to write no notes because I was enjoying it so much and suddenly (magically), the bottle was empty. Maybe it was because our daughter Rachel was at home and helping us with the organoleptic analysis? Maybe this was the Houdini vintage and the wine was able to escape the glass container right before our eyes? Or maybe I just wanted to have to bring home another bottle? Whatever the reason, I guess one can say I am very happy with this wine.

What is important to me in this wine is that it is true to the region, that it is compelling and that it has the legs to age into something beautiful and interesting. Yet there is a 'siren's call' back to the glass much as Odysseus/Ulysses experienced during the fabled travels. This is well

illustrated [here by Cream](#). My guitar buddy (Michael Jordan, the Master Sommelier rather than the basketball player) and I were videoed doing [an acoustic version](#) captured at an unwinding party after a days' tasting at a wine competition a decade ago. It is less flamboyant and shows our fatigue but channels the spirit without the electric instruments or substances.

What keeps drawing me back to this bottling is the balance of elements: fruit, non-fruit, structure and generosity. There are red and blue and dark fruits on the nose. The dark cherry cola signature is put into a supporting role by the beautiful floral (like roses) and herbal character (rose hips) of the neighborhood where most of the grapes were grown, similar to the Hallberg bottling which is an important part of this blend. On the palate, there is still a good bit of acidity and tannin to support these flavors that are hinted at on the nose. One does not have to reach for the stars to understand and appreciate this wine. It's a baby that is aimed for a really great trajectory.

The Russian River Valley bottling is our main Pinot Noir bottling both in volume and in focus. This vintage played right into my sweet spot as far as looking at proportion of total skin material to total seed material when making harvest decisions. Because of the high proportion of small seedless berries, I was less concerned about the overall bitterness of the seeds because I think one needs a certain amount of these bitter compounds to react with and stabilize all that skin material extracted during fermentation. The result helps keep more of the wine in the wine. There are products called 'enological tannins' that you can add to over-ripe grapes that do the same. When one harvests at the right time there is no need for any sleight of hand. Nature has all the stuff right there in the grape itself - like magic. 811 cases produced. *\$50 per bottle, \$29 per half-bottle, \$104 per magnum*

2014 Russian River Syrah

I hope there is a T-shirt that says 'I Love Syrah', because I'll ask Santa for one this year. It is a grape that does not require new oak to excel, yet it will tolerate it. Akin to Cabernet Sauvignon, it has the oxygen appetite to stay alive in the bottle for a very long time, which is something I value very highly. There are nuances that can only develop in bottle when a wine is constructed with that style in mind. And depending on where Syrah is grown, it expresses itself broadly and complements a very wide range of food: From lighter structured/blueberry and red fruited versions of Syrah to profound mother-earth broody behemoths, one should find the right Syrah for a given food.

Being a drought winter vintage, it has great concentration due to smaller berries and thicker skins. The growing season allowed these later-season grapes growing in the cooler end of their zone to fully mature without going over the top. Here we get spices like rooibos tea and olives in the nose. Still quite structured, there is a carryover of allspice and gingery notes into a long finish where these echo and repeat. Should pair perfectly with venison, antelope, lamb and the like. 149 cases produced. *\$38 per bottle*

Very Recent Releases

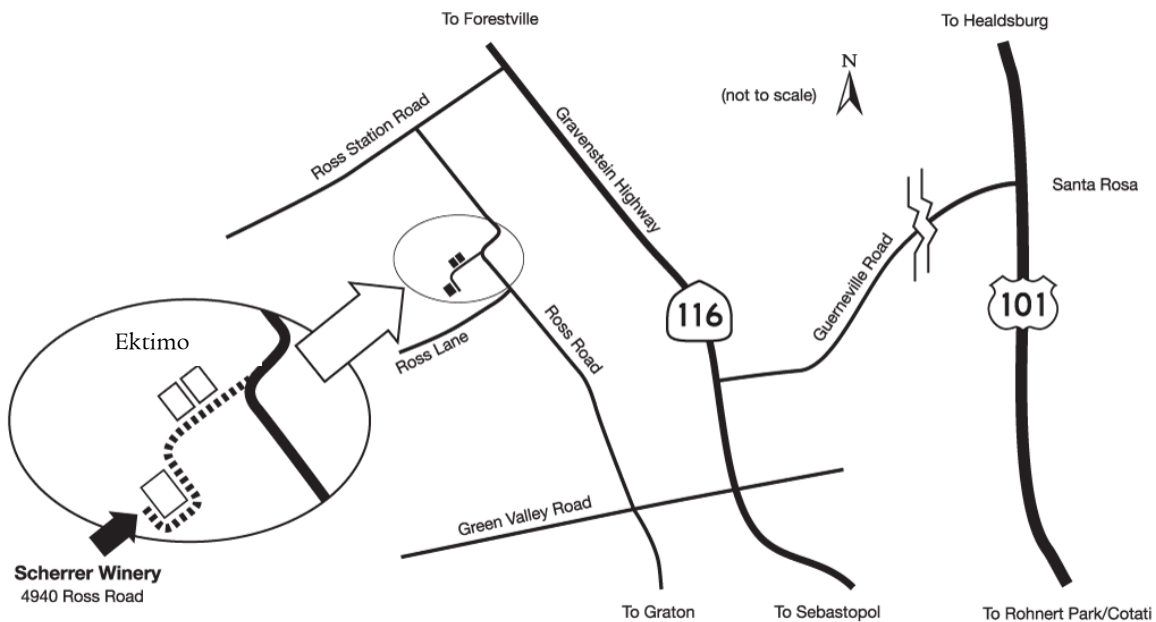
The spring released 2017 Rosé blend of Grenache and Syrah is as lovely and enjoyable as ever. Both the 2015 Scherrer Vineyard Chardonnay and the bits of 2014 Helfer Chardonnay we still have are absolutely wonderful with all their elements perfectly aligned. The 2014 Old & Mature

Vine Zinfandel is really hitting its stride, having resolved a bit of its structure and allowing the deeper fruit elements to emerge more to the fore front. 2014 Sonoma County Pinot Noir has really been overachieving pretty much since it was bottled. The 2013 Kick Ranch Grenache is wide open for business and will be heartily appreciated when the weather cools more and we go to more substantial foods.

Directions

Below is a map of the area local to the winery. The winery address is **4940 Ross Road, Sebastopol**. 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.



WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

MAILING

SHIPPING

Name	Name	
Street	Company Name	Residential <input type="checkbox"/>
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
2017 Dry Rosé of Syrah	\$22 / bottle		
2016 Scherrer Vineyard Chardonnay	\$40 / bottle		
	\$22 / half bottle		
	\$84 / magnum		
2015 Russian River Valley Pinot Noir	\$50 / bottle		
	\$29 / half bottle		
	\$104 / magnum		
2014 Hallberg Vineyard Pinot Noir	\$75 / bottle		
2014 Sonoma Coast Pinot Noir	\$36 / bottle		
2014 Russian River Valley Syrah	\$38 / bottle		
Some Current Wines	Price	Quantity	Amount
2017 Dry Rosé (Grenache/Syrah blend)	\$24 / bottle		
2015 Scherrer Vineyard Chardonnay	\$40 / bottle		
2014 Helfer Vineyard Chardonnay	\$50 / bottle		
2014 Old & Mature Vine Zinfandel	\$38 / bottle		
2014 Sonoma County Pinot Noir	\$36 / bottle		
2013 Kick Ranch Grenache	\$36 / bottle		
	Subtotal		
Discount on wine for total orders of 12 or more bottles		-10%	
	Subtotal		
Sales Tax: Pick up 8.125% 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, WY			%
Choose <input type="checkbox"/> Pick up at Open House or <input type="checkbox"/> 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
Signature:		Date:

Shipping Information

An adult Signature is required upon delivery. We will be happy to ship your order to any of the following states when weather is wine friendly.	Case 12 x 750's 6 x mags	Per Bottle (750 mL equivalent)
Pick up is available during Winery Open House events or by appointment	NC	
Golden State Overnight (recommended) to CA	\$21/box	\$1.75
Golden State 2-day to AZ, ID, NV, OR, WA and parts of NM	\$24/box	\$2
Ground to CA, AZ	\$30/box	\$2.50
Ground to CO, ID, OR, MT, NM, NV, WA or WY	\$36/box	\$3
Ground to AL, DC, FL, IA, IL, IN, GA, KS, LA, MA, MD, ME, MI, MN, MO, NC, ND, NE, NH, NJ, NY, OH, SC, TN, TX, VA or 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

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SCHERRER

