

The Rodeo

At long last, we had enough winter rainfall to fill the soil profile to field capacity. Then, as if that wasn't good enough, we got extra rain in early May which really got the vines into high gear growth. The plants haven't looked this happy for quite some time. Though I do recall even more growth 15-20 years ago where we had to cut back the new growth by hand just to be able to get equipment through certain rows without catching shoots and pulling some of them off the vines. It would be nice to be able to bank some of that 'extra' rainfall for the seasons when nature turned the tap mostly off. The reality is that California historically experiences feast and famine in rainfall despite our desires for 'average' temperatures and precipitation every year. So, with this herky-jerky ride in mind (somewhat of a rodeo ride vs. a draft horse pulled wagon) we endeavor to keep one hand on the hack rein and the other high in the air with the vagaries of each season, just like our ancestors did. The wine industry has been cyclical at roughly an 11-year period for a couple generations anyway, so we are all prepared for upheaval on a certain periodicity. When you juxtapose the pandemic and political overlay of nearly the past decade, it becomes a more complex model. Even just factoring in the supply chain issues of the past 3 years, it makes a huge impact on one's ability to function in a similar manner as the past. We are becoming accustomed to this one-handed method of riding, for better or worse. Just gotta hang on.

With the pounding of 'extra' rain drops on the soil all winter long, the soil surface was somewhat compacted this Spring. Then, dry North winds came up, drying out the spots that drain well first, leaving the parts of the rows that drain less quickly unpassable with the tractor. This made for some larger ridges of turned soil at the outsides of the old disc (not the oldest one we have, actually) when we could finally get through the entire row. When cross-working the rows in the old vines, it made for a very bumpy ride when *the old D-2 tractor* levered over each of these berms every 8 feet. [*video included*]. If my legs were shorter, I could slide up to the front of the seat closer to the air cleaner, main clutch, steering clutch handles and track brakes plus other rather sharp-edged parts protruding from the front of the cockpit while avoiding being launched by the back rest and seat each 8 feet of travel. At just under 2 miles per hour in second gear with wide open throttle, that's one launch about every 2.4 seconds or roughly 1,493 launches per hour excluding time turning. For our old vineyard, that is in the neighborhood of 2,291.6 launches per pass. While I did some of that many years ago with a younger body, my Dad owned this particular rodeo for many decades. Since his passing, I have only had the past 3 years and my somewhat older body is getting a turn at this work out.

Another Spring of erratic temperatures for bloom time created a variable fruit set at our vineyard once again which portends a less than average size crop of smaller berries grown by

otherwise happy plants. There are other sites in the county that bloomed under better weather conditions that will probably give a pretty sizeable crop of fruit that should give a fairly elegant vintage. I expect a wide range of experiences depending on the variety, site and timing of bloom. It should be quite a wild ride trying to sort it all out at harvest time and even more once the wines are made and folks try to characterize the vintage in oversimplified terms.

Events and Shipping

Winery Events: We'll be hosting a new releases Open House **August 4, 5 and 6 from 10-5**. We'll be pouring our new releases and I'll pull a blend of the 2022 Zinfandel barrel samples for you to check out the futures offering. We will have a complimentary food plate and seating available outside, this should allow for less congestion inside where the wines will be poured.

Appointments: While we have had many requests for tasting appointments, we are still unable to accommodate many just yet. Since I have been at the vineyard several days a week especially during the early and mid-growing season, there is even less time right now at the winery to do essential production work and harder yet to carve out time from that for visitors.

Winery Pickup. As always, please let us know when you'll be in the area and we'll do our best to meet you at the winery. The winery address is 4940 Ross Road, Sebastopol, 95472. If you get lost, the telephone number is 707-823-8980. Map is [here](#).

FedEx Priority Overnight summer promotion (includes Hawaii)! Once again, their rates for this early day overnight delivery service are incredible for those who cannot wait for cooler temps later this year. Priority Overnight, waayyy cheaper than 2-day, **just \$120/case** through the end of October (Hawaii slightly more).

Region

Located in the Barlow, Sebastopol, Region has changed their model to becoming a retailer that carries our wine rather than a 'service provider' for the wineries. You can still find two of our wines on the machines year-round. They are open 7 days a week, reservations not required.

Scherrer will be featured the week of August 7-13. Judi and/or I will be on hand to help pour all week and would love to have a chance to connect. We will have 3 different flights available during the week. The **Winemaker Dinner** will be August 8 and we're super excited that Region is continuing to offer it during our featured week ([link menu and tickets](#)). [Jacob Philip Benning](#) will also be providing music again, and yes, I'll be playing a bit as well toward the end of the evening.

Pickup at Region August 7-13. If you want to pick up any of your new or past orders when you're at Region, let us know in advance and we can have your wines ready. Again, **you'll need to let us know in advance** when you're planning on coming so we can have your wine packed up and ready as space is limited because the planning required to move things into that location is significant.

Zinfandel Futures

The 2022 growing season was quite favorable for things harvested before Labor Day week, such as our Zinfandel. As usual, the wines have great verve and nerve, which I am quite excited about. Futures have been a great way for people to really understand the aging curve of our Zinfandels. For those new to us, our Zinfandel style is more restrained than the random bottle pulled off a shelf somewhere. Our Zins are a bit latent, but after a few years in bottle, the perfumes really come out. Not only do they hold up well, but they *benefit* from time in the bottle. We are revising the back label of the Old & Mature Vine bottling to denote a good window as 10 to 20 years after the vintage. After 30+ years, we have the data now to support that!

2022 Scherrer Vineyard ‘Old & Mature Vines’ Zinfandel Futures

Presenting much as the 2018 vintage did at this point from a rounds-angles standpoint [From the 2019 Summer newsletter on the 2018 OMV Zin: ‘Tannins are cloaked in the rounder parts of this wine, which is saying a lot because it is not at all an overripe-sappy-sweet-soda-pop construction at all! During the latter part of vinification where the fermented stuff was still stewing on skins awaiting a pressing decision, the angles due to tannins seemed VERY firm. They are still there, but my how they have integrated into the fabric of the wine, creating a gently firm kernel of structure anchoring the flavors.’

On the nose of the 2022, there is fresh fig and Santa Rosa plum, fresh blackberry and pomegranate. The wine rests comfortably on the mid palate without obtrusive tangents... just sailing along on its steady course. While subtlety is not a term normally used with Zinfandel, this wine has a subtle strength visible to those who stop and look.

Due to the lower growth the year prior due to sparse rainfall, which determines the number of grape clusters for the following season, only about 575 cases will be produced. Estimated release price: \$42 per bottle. Futures price: \$310 per case to be released April 2024.

2022 Scherrer Vineyard ‘Shale Terrace’ Zinfandel Futures

Typical nectarine and red raspberry with a tad of rhubarb. There’s nice non-fruit of fresh loam and sage. Initially slightly saline, it lays out evenly on the palate and progresses gently and steadily to a graceful finish of hibiscus and roasted cherries. This paired really well with smoked venison and cherry sausage made by Peter Brown, the chef who has done most of our open house food these last years.

Similar to the Old & Mature Vines bottling, lower growth due to the sparse rainfall the previous year caused there to be bit less of this limited bottling than we’ve seen last few years. Because this is a limited production wine, we must manage what we’re able to offer on futures. We have honored peoples’ past support of this wine and give those that purchased Shale in the past (even just a bottle) ‘first crack’ and orders received by August 2 will be processed first in the order they are received while supplies last. Those who have not bought Shale before may place an order which will be placed on the ‘wish list’. Those orders will be filled in the order they are received if there are futures still available after the first-crack August 2 deadline.

And not to fear, we also hold back a bit of the Shale from futures so we will have some available at release next April so those not in the ‘first-crack’ offering can have a few bottles. About 140 cases to be produced. Release price \$42 /bottle. Futures price: \$310 per case to be released April 2024

New Releases

New Release Sampler Pack

In our continued effort to bring the Open House tasting to you, we will be offering 15% off and free ground shipping* on a special Sampler pack of one bottle of each of the following 5 New Release wines plus a bottle of the 2022 Dry Rosé to round things out.... because you can never have enough Rosé.

This offer is not on our regular public website. It is accessed only through [the link here](#) or the links provided on the email newsletter. You can also send in the attached order form or send us an email or give a call. 6 bottles, Special ~~\$264~~ \$224

*ground shipping will be weather dependent; if needed, we'll plan on storing the wine for you and ship when temperatures are wine friendly. The FedEx Priority Overnight Summer promotion for the 6-pack is \$50 for those anxious to taste them.

2019 King Vineyard Pinot Noir

Red cherry, rose hips, peony, hint of flatbread crust and a nuance of allspice greet the initial nose. Medium-bodied, with good length and just the right level of persistence (like when house guests stay the perfect number of days). I'm finding the extra time on lees with these small bottlings gives amazing texture and continuity of flavor while adding a bit more savory notes. The rounds absolutely match the structural angles. Surprisingly, this works well with fresh tomato-based zucchini/mozzarella casserole.

This is older-style viticulture in the area: Pommard clone on 5C rootstock with a wider spacing than is used currently. It perfectly matches the Huichica soils and local climate in the Santa Rosa plain between Santa Rosa and Sebastopol. 2019 was the last year on our contract with the vineyard and I needed to downsize the number of items in order to have more time to help with at our family vineyard in Alexander Valley. This is the last vintage for us from this fine site, which is now going by the name Lyrik. Look for other producers' wines from this site in the future. 70 cases produced *\$52 per bottle*.

2019 Hallberg Vineyard Pinot Noir

A single block of clonal material imported from a 'fancy' vineyard in Burgundy, this has pretty much anything one could ask for in Pinot Noir. It makes up an important core of our Russian River Valley bottling, but usually every barrel is not necessary, allowing me to bottle some to celebrate this very special match of special plant material to this special site. If I could only make one Pinot Noir, it would be this one.

When first opened, very high-toned, floral perfume of honeysuckle and grapevine in bloom (I haven't noticed a varietal difference in bloom aromas, yet). After the bottle has been open a couple of days, grenadine and red raspberry appear. It has a very delicate entry but is quick to build a tart salivary response, while the remarkably textured mid palate burgeons. Perfectly seamless at this early stage, the continuity of flavors and progression is exactly what I'm looking for. 70 cases produced. *\$80 per bottle*.

2018 'Sasha' Syrah

While it may sound like quite a stretch, I often think of the northern Rhone valley of France as a southern extension of Burgundy as far as the temperatures go. Varieties are changed according to those temperatures. Syrah amazingly can sometimes channel that bridge between the Pinots of Burgundy and the richer dark fruited reds of the Rhone. 'Sasha' is the term we

give to Syrah wines that are harvested a bit earlier and have more red fruits and acidity to them, showing that side of this versatile and lovely variety. It can come from multiple sites in some vintages and not in others. In certain vintages, we do not make one at all. It is completely a response to the growing season, site(s) which varies year to year and rodeo ride to ride. We do not always produce this wine in some years.

Floral perfumes similar to the Hallberg Pinot (honeysuckle and grapevine in bloom) with more savory flourishes as well. There's more body and tannin here than the Pinot Noirs which push this wine into a useful slot for somewhat heartier dishes, particularly with a Mediterranean leaning. With so many Syrahs made in a ponderous, heavy, darker-fruited style, it's refreshing to see this pretty side of the spectrum represented. 214 cases produced. *\$40 per bottle.*

2018 Huntsman Red

Looking at how varieties change as one travels from Burgundy southward through the Rhone Valley, just as Pinot Noir is no longer in its sweet spot as the climate warms further South, I think that where it gets on the warm side for Syrah to be perfect all alone, other varieties that like/need a bit more heat begin to find a home in the regional mix. Huntsman celebrates the collaboration of Syrah and Grenache, similar to how they support each other in the Southern Rhone. I think they find themselves quite at home here in Sonoma County where one can find wildly varied temperatures and soils across a very short distance.

There are savory/fruity aromas like maraschino cherry with a hint of mint julep in a cup of hibiscus tea. The Grenache brings a beautiful life to the aromas, further reinforcing the natural perfumes of the Syrah. Medium-bodied, the flavors by mouth roll from the thyme/mint type aromatics to a sesame and hibiscus finish. 73 cases produced. *\$42 per bottle*

Zinfandoodle 18.9

This Zinfandel blend is made of proportions of our family zin that we had in excess of what is perfect for a given vintage of Old & Mature Vines bottling. I find it a great opportunity to make a delicious wine because it opens up blending options beyond a single vintage, making it easier to get everything 'just right.' It is usually from two consecutive vintages of Zinfandel 'leftovers' that sometimes benefit from a tiny proportion of Syrah and/or Grenache that we have on hand as well, in this case, 6% Syrah. Black & Red fruited with rooibos tea and sweet red beets. Some savory, toasty, beautiful non-fruit elements as well. It finishes very clean and bright with a long aftertaste of 'zinberry' fruit. This is serious Zinfandel in our style, although it does not [need to] reflect a specific vintage. 780 cases produced. *\$24 per bottle*

Very Recent Releases

The 2022 Dry Rosé (\$26) has settled into a very fine groove this Summer, which is why we included it again into the sampler. It's a real trade-off to keep it in barrel for its own good and still release it when the spring ground shipping weather is still moderate. When folks' supply of rosé ran out last year they put the FedEx Priority Overnight promotion to good use! I find myself reaching for the lovely 2016 Russian River Valley Pinot Noir (\$52) more often these days. The 2017 Old & Mature Vine Zin (\$40) has been in that magical spot for nearly a year now. It is nearly sold out. The 2018 has just dipped its toes into that swimming hole as well.

The Helper Vineyard Chardonnays (\$52) are in a lovely place right now. Pick your vintage. 2016 Sasha Syrah (\$38) will illustrate what a couple of years in the bottle can do to harmonize the

lovely facets of this style of Syrah. For a more profound, darker-side of the variety, the 2014 Calypso Syrah (\$50) fits that bill while still maintaining a sense of freshness and pretty layers of fruit.

Again, thanks for your continued support. It allows us the creative freedom to do what we love and to support old and create potential new family legacies. As always, I am unable to fully communicate this in such a small space, but still try anyway.



Shipping Information

We will be happy to ship your order to any of the following states when weather is wine friendly. We prefer FedEx for Ground, though UPS is available by request.	Case: 12 x 750 mL 24 x 375 mL 6 x 1.5 L
Pick up is available at the Winery during events or by appointment.	NC
GLS Ground Delivery (recommended) to CA	\$27/box
GLS 2-Day to AZ, ID, NV, OR, WA and parts of NM	\$33/box
Ground to AZ, CA, NM, NV or OR	\$40/box
Ground to CO, ID, MT, WA or WY	\$51/box
Ground to AL, DC, FL, GA, IA, IL, IN, KS, KY, LA, MA, MD, ME, MI, MN, MO, NC, NE, NH, NJ, NY, OH, OK, PA, SC, TN, TX, VA, VT or WI	\$63/box
FedEx 2-day Air to above states plus: HI higher	\$170.50/box
FedEx Summer Priority Overnight to any above state (HI higher) May - October	\$120/box

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	

Futures Wine - Released April 2024	Price (cases only)	Quantity	Amount
2022 'Old & Mature Vines' Zinfandel	\$310 / case		
2022 'Shale Terrace' Zinfandel	\$310 limit 1 case		
2022 Zin Half & Half Split Case (6-OMV, 6-Shale)	\$310 limit 1 case		
Futures Subtotal			
Sales Tax: Pick up 8.5% Shipping: AZ, CA, CO, FL, GA, ID, IL, IN, KS, KY, LA, MD, ME, MI, NC, NH, NJ, NM, NV, NY, OH, OK, PA, SC, TN, TX, VA, VT, WA, WI, WY		%	
Choose: <input type="checkbox"/> Pick up at Winery or <input type="checkbox"/> Shipping method and cost:			
<u>Deadlines:</u> August 2 for Shale First Crack August 31 for all futures orders unless sold out		Futures Total	

New Releases	Price	Quantity	Amount
2019 King Family Vineyard Pinot Noir	\$52 / bottle		
2019 Hallberg Vineyard Pinot Noir	\$80 / bottle		
2018 'Sasha' Syrah	\$40 / bottle		
2018 Huntsman Red Wine	\$42 / bottle		
Zinfandoodle v.18.9	\$24 / bottle		
New Release Sampler (one each + Rose', 15% discount)	\$224/ 6 bottle pack		
New Releases Wines Subtotal			
Discount for orders that will total 12 or more bottles (Futures & New Release Sampler build toward discount but are not additionally discounted)		-10%	< >
Wines Total			
Sales Tax: Pick up 8.5% Shipping: AZ, CA, CO, FL, GA, ID, IL, IN, KS, KY, LA, MD, ME, MI, NC, NH, NJ, NM, NV, NY, OH, OK, PA, SC, TN, TX, VA, VT, WA, WI, WY			
Choose: <input type="checkbox"/> Pick up at Winery or <input type="checkbox"/> Shipping method and cost:			
Total			

Payment: Visa / MasterCard American Express Check

Card #	Expires:	Security Code
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