

Zepaltas Wines

Fall 2010 Newsletter

Exciting New Wines, A Tasting Room? Will Harvest Ever Come?

Dear Friends of Zepaltas Wines

We hope that you had a wonderful summer, and that fall is a welcome return. We are on the eve of the 2010 harvest as we write this, and it is hard to believe that we are about to start our 7th harvest! Time has flown by, and it has been truly amazing to work with most of the same farmers since we started in 2004. It is strange to think that we can put together 6-years verticals of some of our wines. It is also very strange how harvest time drives you insane when you are in the thick of it, but around this time of year, you start to miss it, and cannot wait for the chaos to begin. So far, 2010 has been a long, extremely cool growing season so hopes are high for complex, layered and powerful wines. The yields here in Northern California will be low and the concentration should be great. Every year is different, and no one can predict how it will go. We shall see.

We thought we would sit down and write you a letter for this release. These days the email inbox can be such a cluttered mess. We don't know about you, but we get a little burnt out at staring at computer screens all day. Besides, writing letters has become a lost art. We just don't take the time anymore and it is kind of sad. Do you think our children will ever find a shoebox of our old letters in the attic, or will they just scroll through our inbox archives when we die? Writing a letter is nothing new, but we felt it would be nice to bring a little of the old back.

New Adventures in Wine The focus of Zepaltas Wines is has always been Pinot Noir, Syrah & Chardonnay, but we have had a couple new wines waiting in the cellar. We are very excited to be releasing these new wines to you. First up, a Sauternes style dessert wine made from Chardonnay and then a fun, but seriously tasty Sauvignon Blanc from an awesome, organically farmed vineyard in Lake County. We had a blast making them, and can't wait for the world to taste them.

We will be taking orders for the wines now, and then shipping the wines to you in November when the dust settles after harvest (and weather permits.) If you see something you like, let us know via email, fax or phone and we will get you taken care of.

Tasting Room By the time you read this, we should be officially legal to offer tastings by appointment in our new digs at the new Siduri facility. Please come see us when you are in Santa Rosa. We would love to see you!

We wish you all a great autumn!

Cheers,

Ryan & Anna Zepaltas



In This Release

2009 Lake County
Sauvignon Blanc

2009 Russian River Valley
Pinot Noir

2009 La Cruz Vineyard
Sonoma Coast Pinot Noir

2008 Rosella's Vineyard
Santa Lucia Highlands Syrah

2008 Chardonnay Dessert Wine

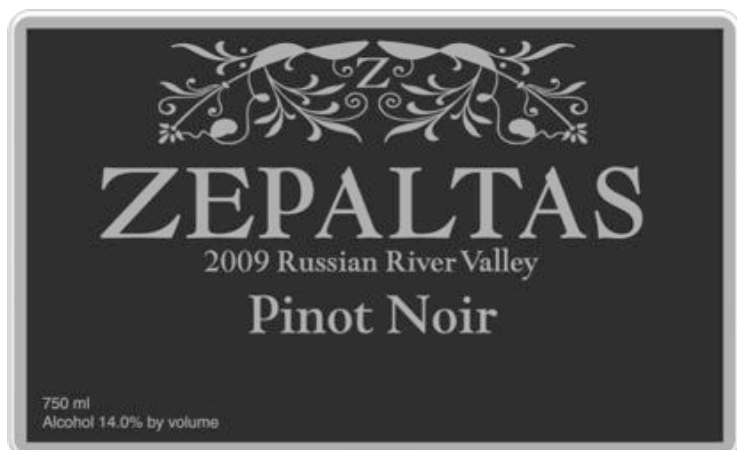
2009 Lake County Sauvignon Blanc

This is our first go at Sauvignon Blanc and we are very excited about what we have done. We had the opportunity to get some amazing juice in 2009 and we jumped on it because we wanted to make a new white wine. Our goal was to make a wine that is of great value, but still very high in quality. We believe that we have found it at the Springer Vineyard.

The wine has spent its whole life in stainless steel and we bottled it this summer- super simple, strait forward winemaking from incredible source material. This Sauvignon Blanc seems like the perfect cross between a New Zealand, a Californian and a Pouilly-Fumé. The wine is just a bit grassy, along with wild tropical fruit flavors. It is rich and lush, but still very racy. This wine is great for all seasons and an excellent pairing with oysters, cream sauced pasta and fish dishes. We made just a tiny bit this year: two barrels.



55 Cases made
\$17/750ml bottle



2009 Russian River Valley Pinot Noir

The 2008 Russian River Valley Pinot Noir has been the star of the 2008 wines. It is the right price for the times, but don't think that we source out so-so vineyards to make a cheaper wine. We have searched really passionately farmed, high quality vineyards and blend them to make a concentrated, yet elegant wine that reflects what the Russian River Valley is all about. It is all about finding the right people to work with.

Fast-forward to 2009-a better vintage with the same vineyards blended in. The wine is based barrels from the Nunes Vineyard located on Old Redwood Highway in Windsor. In our last tasting trial, we blended in a little W.E.Bottoms and a little Suacci Vineyard to make it complete.

On the nose, scents of vibrant black cherry, blackberry and underbrush are shown. On the palate, the finish is plush with a grip of fine tannin with flavors of raspberry and tobacco. The wine is held up by an acid backbone that gives the wine freshness and length. This is the perfect introduction to Zepaltas Wines. This is a dense, powerful and just plain delicious wine at a great price.

250 cases made
\$31/750ml bottle

2009 La Cruz Vineyard Sonoma Coast Pinot Noir

The La Cruz Vineyard, the property owned by Keller Estate in the Petaluma Gap, has been consistently turning out elegant, densely flavored pinot for us since we started purchasing fruit in 2005. The vines that we source from are all hillside planted, low yielding vines. We can always expect powerful flavors with lots of layers.

We added a new clone to the mix in 2009. We got a couple tons of Pommard clone to go along with the Dijon 115, 114 and the mystery "Suitcase Clone" that we have been working with. What I like about the Pommard clone in general is the dark, earthy flavors it has, and for some reason works really well with stem inclusion during fermentation (about 25%).

The final blend here is an equal mix of 115, 114, Suitcase Clone and Pommard. The wine was aged for 11 months in 40% new French oak barrels.

On the nose, scents of wet stones, cherry, currant, and on the palate, chalky tannins hold up the wine and give it structure and sets the stage for flavors of raspberry, strawberry and mineral. This wine should be good for both early drinking (with food) and cellaring for 3-5 years

74 cases made \$42/750ml bottle



2008 Rosella's Vineyard Santa Lucia Highlands

With Syrah supposedly being such a bad word these days, we are grateful that we are able to sell all of our Syrah without a problem. Hopefully it is because people think that we do a great job with the fruit, but I like to think that it is because Rosella's Vineyard is such a great site for Syrah. Also, the fact that Gary Francioni knows what he is doing when it comes to farming syrah.

After the fruit is harvested (night pick under the lights always) it is transported to the winery in refrigerated trucks. We like to keep it simple in the cellar: cold soak the fruit for 5 days, we foot stomp and hand punch down the fermentors twice a day, warm up the fruit, ferment it (50% whole cluster on this wine) to dryness, press the wine to barrel, age it in barrel for 16 months. We may rack it if the wine needs it, or not at all. Lastly, we bottle it unfiltered and let it sit another 6 months before releasing it to you.

On the nose, scents of blueberry, blackberry and pepper come flying out of the glass. On the palate the wine is vibrant and loaded with flavors of anise, bacon and almost Grenache like flavors. The finish is quite lengthy due to the chalky tannins. This wine should age great as it always seems to do. I recently had the 04,05,06 & 07 Rosella's next to each other in a tasting, and they all were doing great and showing no signs of fatigue. In fact, the older the wine, the better it was showing.

72 cases made \$42/750ml bottle

2008 Russian River Valley Late Harvest Dessert Chardonnay

I have had an obsession with dessert wines since the first time I was poured an old Château d'Yquem many years back when I first got into the wine business. There was something so magical about it that I could not even speak about it that night. I could only sit there and sniff and sip for about an hour. This “sticky” wine was so compelling to me. How could something be so perfect? Complex layers upon layers of flavors; it was over 20 years old, but still fresh as daisies. Honey. Liquid gold. I knew at that point, someday I would make a dessert wine.

If you have happened to come by the winery in the last couple years and barrel tasted with us, you may have tasted this wine. We made only one small barrel of this wine. We took a small bin of really sweet Chardonnay, pressed it and then fermented until about 10% residual sugar remained. We then arrested the ferment by chilling it down with dry ice and adding some So2. The wine has spent the last 2 years in barrel untouched (except for the random tastings here and there.)

We are really proud of this wine, and for fans of dessert wines, we can't wait for you to try this. Flavors of honey, Golden Grahams, almonds show through. The mouth feel is viscous but crispy. The mouthfeel is a cross between Sauternes and a Tokaji wine. I am really proud of this wine, and it may be the best thing I have ever had a hand in. This wine goes great with Cheesecake, flan, panna cotta and of course the classic crème brûlée.

25 cases made

\$30/375ml bottle




ZEPALTAS

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Zepaltas Wines

Fall 2010 Order Form

	Allocation	Price Per Bottle	Quantity Ordered	Total
2009 Sauvignon Blanc Lake County 750ml	6	\$17	_____	_____
2009 Russian River Valley Pinot Noir 750ml	12	\$31	_____	_____
2009 La Cruz Vineyard Sonoma Coast Pinot Noir 750ml	6	\$42	_____	_____
2008 Rosella's Vineyard Santa Lucia Highlands Syrah 750ml	6	\$42	_____	_____
2008 Late Harvest Dessert Wine Russian River Valley Chardonnay 375ml	6	\$30	_____	_____
<i>Full Case 20% Discount</i>				_____
fax, email or phone us your order			Sub Total	_____
877-863-5020 fax			9.25% Ca Sales Tax	_____
707-843-4986 phone			Shipping(see below)	_____
wineshop@zepaltaswines.com			Total	_____

Your Billing and Shipping Information:

Name

Email Address

Mastercard/Visa #

Exp. Date

3-digit Security Code

Phone Number

Billing Address

Shipping Address

(if different)

SHIPPING RATES

CA- 3-6 bottles:\$16.00 flat rate, 6-12 \$20 flat rate

For most other states* you will use a third party shipper

We can calculate shipping for you, and get you the best price

Please email if you have questions or concerns about Shipping prices

*Please note some states have shipping limitations.

I certify that I am at least 21 yrs of age

Zepaltas Wines