

GARY FARRELL

VINEYARDS & WINERY

SEPTEMBER 2008

“...harvest
is in full
swing and we
hope you'll
have time to
come and
visit us!”

Dear Friends,

As you read this the 2008 harvest is in full swing and we hope you'll have time to come and visit us! We've had an interesting growing season to contend with. The combination of relatively dry weather, a punishing frost (down to 23 degrees in some areas of Sonoma County), a stretch of excessive Spring heat, and a few weeks of high wind that followed - not to mention smoke from the wildfires that plagued California in June and July - made for some nervous days and nights.

From a winemaking perspective, the dry growing season has been beneficial because it induced "moderate stress" on the vines - which limited growth of the canopy and focused the vines' energy on the grapes. All in all the vitality of this years harvest attests to the strength and resiliency of the vines. The grape yield is lower than usual due to the frost, but the quality of the fruit is excellent.

We proudly introduce four new selections for our September club release: 2006 Chardonnay Starr Ridge Vineyard, 2006 Pinot Noir Hallberg Vineyard - Dijon Clones 2006 Zinfandel Collins Vineyard and 2004 Encounter Sonoma County.

The Pinot Noir in our September release is our first Dijon Clone produced from the M block on the Hallberg Vineyard. The cool growing season of 2006 and a heat wave in July contributed to a relatively late harvest. These Dijon Clone 777 grapes were picked at 24.0 brix on a cool night in late September. In 2006, M block showed excellent concentration of dark fruits and spice, dense with a velvety finish. The fruit was a great example of Clone 777, grown in an ideal location and year. Malolactic fermentation and barrel aging in French oak produced the elegant, soft but complex flavors we strive for. This Pinot Noir will lay down well for extended cellaring. A very limited amount of this wine was produced - only 195 cases total.

The 2004 Encounter in our September club shipment is our last bottling of this classic Bordeaux-style blend. This full bodied blend of Merlot and Cabernet is dense with black currant flavors and hints of chocolate and spice and will pair beautifully with beef tenderloin accompanied by braised Swiss chard. A total of 396 cases were produced. So, remember to place your reorder before we sell out of this classic and memorable red.

We wish all of you, near and far, a bountiful harvest season. Autumn is a beautiful and exciting time of year to visit the wine country. Again, we hope you have the opportunity to come and visit us at Gary Farrell this fall. Come enjoy our gorgeous ridge-top view from the tasting room as we raise our glasses and toast to friendship.

Cheers!

From Your Friends at Gary Farrell



UPCOMING EVENT:

Twilight Premier

A PREMIER CREW HARVEST CELEBRATION

SATURDAY OCTOBER, 18

6PM RECEPTION

7PM DINNER

Please join us in celebrating the 2008 harvest season. With the setting sun as a backdrop enjoy an evening of food, wine and live music at our ridge-top winery. A specially prepared menu will highlight our new releases and library wines.

10701 WESTSIDE ROAD, HEALDSBURG, CA

\$100 PER PERSON (MEMBER PLUS 3 GUESTS)

RSVP BY OCTOBER 10TH TO

866-277-9463

PREMIERCREW@GARYFARRELLWINES.COM



NEW R

2006 CHARDONNAY

Starr Ridge Vineyard Russian River Valley



VINEYARDS

The 21 acre Starr Ridge Vineyard is owned by Gary and Debbie Farrell. The site has an easterly orientation and is located in the cool, breezy hills just east of the Russian River and southwest of the town of Windsor. Almost four acres of the vineyard are planted to Chardonnay, including Dijon Clones 95 and 96, selected for this site due to their favorable flavor profiles, small cluster and berry size, and moderate yields. Close vine spacing was incorporated to promote competition for water and nutrients, thus further reducing vigor and keeping crop levels low. The result is intensely flavored Chardonnay with an ideal balance of sugar and acidity.

WINEMAKING NOTES

The 2006 growing season saw a cool spring followed by a cool summer punctuated with a heat wave in July, and a relatively late harvest. These grapes were hand-harvested in the early morning on September 29th, then, after the clusters were de-stemmed, the must received a 5-day cold soak prior to fermentation. The finished wine was matured in a mix of 44% new, 56% two-year-old French oak barrels for 12 months prior

to bottling.

TASTING NOTES

The 2006 Starr Ridge Chardonnay exhibits pleasant aromas of fresh green apples, lemon zest and toffee. This luscious fruit-focused wine fills the mouth with flavors of baked apples, lemon curd and well-integrated sweet oak. This wonderfully complex Chardonnay has brilliant acidity and a lingering finish. Try this wine with the rich flavors of pan seared diver scallops or roast chicken with lemon and thyme.

Technical Notes *Winemaker:* Susan Reed *Appellation:* Russian River Valley *Varietal:* 100% Chardonnay *Harvested:* August 24th & 29th, 2006 *Bottled:* June 7, 2007 *Cases Produced:* 198 *Alcohol:* 14.2% *3.47 pH, 5.40 g/L TA* *Release Date:* September 2008 *Suggested (CA) Retail:* \$38

2006 PINOT NOIR

Hallberg Vineyard – Dijon Clone, Russian River Valley



VINEYARDS

The 100-acre Hallberg Vineyard is named for previous owners Don and Marcia Hallberg and today is owned by a small group of investors headed by Brice Jones, formerly of Sonoma Cutrer. The vineyard is meticulously farmed by Kirk Lokka, also a veteran of Sonoma Cutrer, and the commitment to quality of the current owners coupled with the site's exceptional soils give this property boundless potential.

WINEMAKING NOTES

The 2006 growing season saw a cool spring followed by a cool summer punctuated with a heat wave in July, and a relatively late harvest. These Dijon Clone 777 grapes from Block M of the Hallberg Vineyard were picked at 24.0 degrees brix during a cool night in late September. The fruit was then hand sorted, de-stemmed and moved to fermenters uncrushed for a 5-day cold soak, then fermented in small stainless steel tanks with regular punch-downs. The wine underwent malolactic fermentation and matured in a combination of new and 1-year-old French oak barrels for over 13 months before bottling.

RELEASES

TASTING NOTES

The 2006 Hallberg Vineyard Dijon Clone Pinot Noir is potent, yet elegant, with deep color and rich blackberry, black cherry and cardamom aromas and supple berry and spice flavors with firm tannins that bode well for extended cellaring. Like our other Hallberg Pinot Noir, this boldly-flavored red pairs beautifully with rack of lamb with fresh rosemary.

Technical Notes *Winemaker:* Susan Reed *Appellation:* Russian River Valley *Varietal:* 100% Pinot Noir *Harvested:* September 25-26, 2006 *Bottled:* December 6, 2007 *Cases Produced:* 195 *Alcohol:* 14.4% *pH/ 6.38 g/L TA* *Release Date:* September 2008 *Suggested (CA) Retail:* \$60



2006 ZINFANDEL Collins Vineyard, Russian River Valley

VINEYARD

The Collins Vineyard (also known as Limerick Lane Vineyard) is one of the most recognized Zinfandel vineyards in the Russian River Valley. Gary sourced Zinfandel from this vineyard for many years up until 1993 and today we are proud to have access again to this spectacular fruit. The old vines of the Collins Vineyard were mostly planted between 1910 and 1930 and are head-pruned for low yields, small berries and intense flavor.

WINEMAKING NOTES

This wine is composed entirely of Collins Vineyard Zinfandel from Russian River Valley. The grapes were picked on September 26th of 2006, at an average of 23.4 degrees brix, de-stemmed but not crushed, and allowed to cold soak for five days before fermentation in stainless steel tanks. The finished wine was matured in a mix of new and 1-year-old French oak barrels for 12 months prior to bottling.

TASTING NOTES

This 2006 Collins Vineyard Zinfandel has intense briary, wild berry aromas. It is medium-full bodied and concentrated, with rich texture and lush flavors centered on a core of blackberry fruit accented with notes of cardamom, pepper, cedar and bay leaf. Allowed time to mature, this highly structured Zinfandel will evolve into a supple, beautiful wine. Try this intense Zinfandel with braised pork shoulder and wilted greens

Technical Notes *Winemaker:* Susan Reed *Appellation:* Russian River Valley *Variety:* 100% Zinfandel *Source:* Collins Vineyard *Harvested:* September 26, 2006 *Bottled:* December 7, 2007 *Alcohol:* 14.5% *Acidity:* 3.40pH / 6.75 g/L TA *Cases Produced:* 227 *Release Date:* September 2008 *Suggested (CA) Retail:* \$40



2004 ENCOUNTER

Proprietary Red Wine, Sonoma County

THE WINE

The

The



Encounter is our proprietary name for this classic Bordeaux-style blend. We source the fruit for this wine from prime high-elevation vineyards that are meticulously farmed by growers who are passionate about their fruit quality. specific varietal components and vineyard sources may change with each vintage.

VINEYARD

Cabernet Sauvignon and Merlot fruit for Encounter come from the 2.5 acre Calypso Vineyard, located on a sloping hillside near Forestville. With additional Merlot from the 1,500 ft. elevation Redwood Hill Vineyard, owned by Patrick and Susan Coonan, located in the northeastern corner of the Mayacamas mountain range in Sonoma County.

WINEMAKING NOTES

After carefully evaluating each lot, only the most interesting and finest barrels were used to assemble this red meritage blend. With its tremendous depth, structure and precise balance, this wine will age gracefully for many years under optimal cellaring conditions.

TASTING NOTES

This Meritage wine has complex aromas of ripe plum, blueberry, cassis and blackberry jam. It is full bodied and dense with black currant flavors and hints of chocolate and subtle spice notes, along with substantial, polished and well-integrated tannins. Enjoy this selection with beef tenderloin accompanied by braised swiss chard.

Technical Notes *Winemaker* Susan Reed *Appellation:* Sonoma County *Varietal:* Merlot 70%, Cabernet Sauvignon 30% *Harvested:* August 20th through September 15th, 2004 *Alcohol:* 14.4% *Bottled:* June 8, 2006 *Cases Produced:* 396 *Alcohol:* 14.4% *Acidity:* pH/TA: 3.48 / 7.09 g/L *Release Date:* September 2008 *Suggested (CA) Retail* \$65



WINE ORDER FORM

Please mail or fax this form on or before October 15, 2008. Orders received after October 15 may be subject to wine and discount limitations. Mail form to: 10701 Westside Road, Healdsburg, CA 95448; telephone (866) 277-9463, or fax (800) 425-8238. Orders may also be placed from our website, www.garyfarrellwines.com. Please note, all wine deliveries require an ADULT signature. Additionally, your daytime phone number is important for shipping considerations.

SHIPPING ADDRESS (Use business if possible): Business Residence Will Call Other

Name: _____

Business: _____

Street: _____ City: _____ State: _____ Zip: _____

Daytime Telephone (required): _____

BILLING ADDRESS: Same as Shipping

Name: _____

Business: _____

Street: _____ City: _____ State: _____ Zip: _____

Daytime Telephone : _____

2006 Chardonnay Russian River Valley Starr Ridge Vineyard (2 Bottle Limit) \$38.00 x _____ btl = \$ _____

2006 Pinot Noir Russian River Valley Hallberg Vineyard Dijon Clone (2 Bottle Limit) \$60.00 x _____ btl = \$ _____

2006 Zinfandel Russian River Valley Collins Vineyard \$40.00 x _____ btl = \$ _____

2004 Encounter Sonoma Count \$65.00 x _____ btl = \$ _____

SUBTOTAL = \$ _____

PAYMENT INFORMATION: Visa MC AMEX Check
(Please make check payable to: Gary Farrell Wines)

15% Discount = \$ _____

Credit Card #: _____

7.75% Sales Tax (California) = \$ _____

Exp. Date: _____

Applicable Tax (All other states) = \$ _____

Shipping Fee = \$ _____

Signature: _____

TOTAL = \$ _____

I certify that I am 21 years of age or older.