



# FREEMARK ABBEY

## KEY TO THE ABBEY

HOLIDAY NEWSLETTER

NOVEMBER 2007

### FREEMARK SCOOP

TED EDWARDS, DIRECTOR OF WINEMAKING



#### Life is Good...

It's October 24<sup>th</sup> and I'm still wearing cargo shorts! The weather couldn't be more pleasant. The sun is shining, the fall colors are starting to come out in full glory, and we are wrapping up a wonderful vintage.

For most of the growing season, we thought that harvest would be late due to a late bud break. However, rainfall was below average and the crop set was modest to average, two factors that would increase the rate of ripening. Post fruit set, we witnessed a warm July and a hot spell in August. Coupled with the "Hot August Nights," we found our grapes had caught up and were ripening on an average timeline.

Our new star, Sauvignon Blanc, was the first to arrive, harvested on August 27<sup>th</sup>, with absolutely beautiful fruit and harvest numbers (Brix =23.1, TA=.65, pH=3.39). I say it is our new star because it was a finalist in the 2007 Pacific Coast Oyster Wine Competition.

Following on the footsteps of the Sauvignon Blanc, came Viognier on the 28<sup>th</sup>, and to close out August, we harvested the little .9 acre piece of Merlot at Freemark Estate on August 31. By then harvest was upon us in earnest and we were certain it was going to be over lickety-split.

September brought no surprises, just plain "roll up the sleeves and get-er done." I'm very happy that the weather in September became more moderate however, which allowed very even and slow ripening. In September we had the time to walk the vineyards and cherry-pick based on flavor and ripeness.

Not surprisingly, our Chardonnay, Merlot, and Cabernet Franc started to roll in during the first two weeks of September, followed by the Cabernet Sauvignon fruit in the latter two weeks. What was once going to be late, was now a little early...by a week or so. The good news is that we were not rushed and were able to harvest the fruit methodically and employ our new toys on the crush pad.

This year we added an additional vibrating table to our grape sorting system, which helped us sort out the MOG (material other than grapes). While the process is slow and limits how much fruit we can process in a day, the resulting grapes are clean and free from any stem pieces (commonly called "jacks"), leafy debris, or anything else. Our mission is to crush clean berries, to make the wines that express the purest of fruit from the vineyards, without any flaws that can come from green matter.

With that said, the initial results are in. The wines of 2007 are fantastic! The Bordeaux varieties are rich in depth of flavor and color. While the Cabernets and Merlots, exude the ripeness of black fruits like black berry and black currant, the whites are fruit forward, with flavors of tropical fruits, citrus, apples and melon. With barrel aging

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next on the agenda, I can tell you these wines are going to be exceptional.

#### Speaking of exceptional...

We are proud to release our **2004 Josephine!** A very special wine, Josephine is created from estate vineyard blocks here at Freemark Abbey. As you may know, Freemark Abbey and the estate vineyard, is located on a knoll, where the soil is well drained, gravelly loam. The vines struggle in this soil for green vine growth, the yield is minimal, and the berries, which are very small, are concentrated with color and flavor. With the vines virtually under our daily scrutiny, we have put together this meritage style wine by blending Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc. The vineyard is perfect for bringing out the black fruits of the Bordeaux varieties and the site where Josephine Tychson grew her grapes 121 years ago.

Very deep in color, rich in flavor, with firm structure and depth, this is a Cabernet lover's claret. Enjoy!

Cheers,  
**Ted**

## *From Freemark With Love.... Part II*

Club members frequently ask how our wines are shipped, how long it takes from the time of order for delivery, what happens if a shipment is not delivered to the correct address or what happens if a club member is not available to sign for a delivery. This is the second of a three-part series explaining some of the processes of purchasing and shipping Freemark Abbey wines to wine club members.

In the last newsletter, we talked about ordering Freemark Abbey Wines via phone, fax, email and online; how it can take 2-3 days to process your order before it is shipped; and that it can take 5-10 business days for delivery after shipping. If you require your wine delivery by a certain date, **please** ensure that you let us know that date when placing your order. We will do all we can to make the necessary shipping arrangements and ensure your wine arrives on time.

We are also available via telephone and email, Monday through Friday 9 am to 5:30 pm. Because we are on the phone most of the day with wine club members it is often the case that we will need to return your voice mail and make every effort to do so within 24 hours.

### *Wine Order Shipping*

**The best way to ensure your order is delivered correctly and on time is by providing us with your email address.** 85% of our members have already done so. Once your order is shipped, we will send you an email with an estimated delivery date and tracking number so you may make plans for delivery and signature of your wine. If there is any reason you are not able to accept delivery of a wine club shipment or retail order (vacation, illness, travel, etc.), please notify us as soon as possible. We can place a hold on your delivery for a date when you are able to receive the wine.

Sometimes, and for many reasons, wine club members simply miss their delivery. In the event of a missed delivery, please contact us as soon as possible and we will work with UPS or FedEx to have your wine shipped back to you or to a delivery address that may be easier for someone who is 21 years of age or older to sign for the wine delivery. If you cannot sign for the wine shipment on the scheduled delivery date, please call us and we can arrange to have your package held at the local shipping hub for re-delivery or direct pick up. There are very rare cases when wine shipments are delivered to a wrong address. If this ever happens, we will work with you and UPS or FedEx to send you a new wine club shipment to the correct address. We have two simple goals: that you receive your wine in a timely manner and in good condition.

In our Winter (February) wine club newsletter we will cover **Wine Order Tracking and Re-Orders**. In that issue, we'll discuss how to ensure that you receive a tracking number via email, what to do if the address information we send to you via email notice is incorrect, and several options to make re-ordering wines easier and faster. For more information, newsletters are archived back to 2002 at [www.freemarkabbey.com/newsletter.cfm](http://www.freemarkabbey.com/newsletter.cfm) where you can also download a wine order form.

### **Library Wines Available for Purchase November 10 through December 31, 2007**

**1990 Sycamore Vineyard Cabernet Sauvignon** Retail \$110 — Wine Club \$88  
(6/95) Dark garnet color. Concentrated berry and plum in the nose; blueberry and a hint of chocolate-covered cherry in the mouth. A beautifully balanced wood backbone gives way to a long berry finish. **Updated Notes (11/07):** Garnet with reddish hues. Dried black currant, hints of bay laurel, cinnamon and clove. Dark cherries, hint of mint, vanilla, milk chocolate. Good acid balance, big mouth feel, full finish. Drinking well now.

**1990 Bosché Vineyard Cabernet Sauvignon** Retail \$140 — Wine Club \$112  
(9/95) Deep garnet with slight ruby edge, black cherry aromas with cassis and currants- lots of depth, dark chocolate. Rich flavors, long crisp finish, moderate tannins. (1/98) Ruby, black cherry aromas with currants, subtle oak, allspice and vanilla; flavors of plum and black cherry with modest tannins. **Updated Notes(11/07):** Garnet with brickish hues, earthy with dried mushrooms, damp earth. Good fruit, dried cherries, brown sugar, mincemeat, tobacco, soft potpourri of spice. Soft tannins. Drinking well now and can hold a few more years.

### *2007 Holiday Wine Club Selections*

**Master Key** members' Fall shipment includes two newly released wines— 2006 Napa Valley Viognier & 2004 Napa Valley Pinot Noir.

**Cardinal Club** members receive our just released 2004 Josephine Cabernet & 2002 Zinfandel Port.

**Josephine's Cellar** members receive the Cardinal Club wines as well as the 1990 Sycamore Cabernet Sauvignon & 1990 Bosché Cabernet Sauvignon. For detailed descriptions of each of these wines please see the "**Wine Notes**" insert.

### *Freemark Abbey Winery Retail Prices\**

2006 *Carry Ranch Viognier* ~ \$27

2004 *Napa Valley Pinot Noir* ~ \$28

2002 *Zinfandel Port* ~ \$28

2004 *Josephine Cabernet* ~ \$80

1990 *Sycamore Cabernet Sauvignon* ~ \$110

1990 *Bosché Cabernet Sauvignon* ~ \$140

\* *Wine Club Members Receive a 20% Discount*

# Freemark Abbey Winery - 2003 Cabernet Bosché Past, Present, and Future



**A warm welcome from Alba Lopez**

On a beautiful Fall Saturday afternoon, October 27th, we celebrated the release of our 2003 Cabernet Bosché. This was our 33<sup>rd</sup> official release of our single vineyard Bosché Cabernet.

Wine Club guests enjoyed the 2002 vintage for the last time as a current release wine before we put it into our

library reserve. We also served up samples of the 2004 Bosché (delicious!) and 2005 Bosché from the barrel.

The 2004 Bosché will be released for sale in October 2008 and the 2005 Bosché will be released in October 2009. It's almost painful to think we have to wait that long to taste these outstanding wines. The good news is that the 2003 is available for purchase now at \$65 a bottle retail and \$52 for wine club members.



**Barrel sampling with Brian Kosi**

Thanks to all *Key to the Abbey* wine club members who joined us for such a beautiful and tasty day. A special thanks to our culinary team who prepared the food and wine pairing for this event: 2002 Bosché paired with Roasted Beets with Hazelnuts, Watercress and St George Cheese, 2003 Bosché with Mole Braised Short Ribs with Anson Mills Polenta, 2004 Bosché with Duck Confit, Pumpkin, Mushroom and Cranberry Wild Rice, and 2005 Bosché with S'mores created by Chef Ryan Pollnow.



**Chefs Ben Davies and Alfredo Reyes**

Special thanks to Kimberly Reed, Wine Club Services, and to Alba Lopez, Tasting Room Associate, for coordinating this event. Thanks also to wait-staff Christina, Nancy and Juanita. We hope you can attend our 2003 Sycamore re-

lease event in March, 2008.



## Schedule of Events

### Year Round

Our Tasting Room is open every day from 10 am to 5:00 pm. Please stop in and taste our most recent releases.

### December 1st

#### St. Helena Downtown Holiday Celebration

Activities begin at 8:00 a.m. with a pancake breakfast, a free movie for children at Cameo Theater, followed by a visit from Santa.

Downtown stores will be open and full of holiday displays concluding with a window-dressing competition among the retail shops.

### December 15 & 16

#### St. Helena Chamber Singers

Offer their annual Christmas concert, December 15th at 8:00 p.m., and Sunday December 16th 4:00 p.m. at St. Helena Catholic Church on Oak Street in St. Helena. This year the choir will perform Handel's Messiah.

### February 4th, 2008

#### Winter 2008 Club Shipments

Please contact us at least two weeks in advance if you have new credit card or updated address information to ensure delivery of your wine in a timely manner.

### March 15 or 22, 2008

#### Sycamore Release Party

We have not set the specific date yet for this event. Please check our website in the new year for an updated calendar of events.

We hope you can join us then.

### Wine Club Services

wineclub@freemarkabbey.com

1-800-963-9698 Ext. 3715

## Letters from *Key to the Abbey* club members...

“Just wanted to let you guys know that some of your older wines – or at least the ’92 Bosché – are drinking “SPECTACULARLY!” right now. Long story short: I had been drinking a number of your wines in the 90’s when I first got into wine. In fact, I remember fondly drinking a case of your ’91 Sycamore. I had drunk all but one bottle of the aforementioned ’92 Bosché by 2000, but managed to lay one bottle down until now. I literally just finished the last drop and I had to write you guys. Let me say, it’s the best “old” cab I’ve had, right in league with the ’91 Ridge Montebello, which is one of my favorite wines of all time, and many say the best Ridge has ever made, and they’ve obviously made some wonderful, long-lived Cabs. I’ve got to tell you, your ’92 Bosché is right up there, and if anything has even more life to it.

“Bravo! I’d love to be able to get a hold of more and I’d surely love to taste again that ’91 Sycamore Vineyard. Thanks for making those great wines. I love to know that you still are.”

*Hank Howie*

Do you have a Freemark Abbey wine experience you would like to share? We would love to hear from you.

## STATE OF THE CLUB

Dear *Key to the Abbey* Club Members,

Improvements are on the horizon for Key to the Abbey wine club members. It will soon be easier to manage online wine club accounts to update shipping and billing addresses, new credit card numbers and expiration dates, new phone numbers and email — or choose specific wine related information and ensure our communications meet your needs.

We are also upgrading our newsletter with better print quality and graphics that highlight our events, vineyards, winery and wines. We will provide more information about future events and special benefits for wine club members. If there is a change you feel will improve this newsletter please call or email us with your suggestions.

Our 2007 Harvest Party was a blast as usual. You can’t go wrong with great wines, oysters, fabulous barbecue, and a rockin’ blues band. To top that party, we had another! We just celebrated the release of our 2003 Bosché Cabernet. Our next event will celebrate the 2003 Sycamore Cabernet. We have not set a specific date yet and are looking at March 15 or 22, 2008. Please check our website for event updates.

Cheers!

*Mark van Gorder*

## Winter Beef Stew Served With Freemark Abbey’s 2004 Napa Valley Pinot Noir

Serves 8

Recipe compliments of Freemark Abbey’s Culinary Team. Perfect for cold winter nights.

- 2 ½ lb. beef stew meat, cut into 2” pieces
- Kosher salt and freshly ground pepper
- 2 Tbsp. olive oil
- 3 onions, chopped
- 1 C. chopped celery
- ¼ C. red wine
- 4 C. beef stock
- ½ tsp. dried thyme
- ½ tsp. dried rosemary
- ⅛ tsp. dried marjoram
- 3 large potatoes, peeled and quartered
- 4 carrots, peeled and cut into 2-inch slices
- 1 (10-oz.) pkg. frozen peas



## Preparation

Season the beef liberally with the salt and pepper. Heat the oil in a large, ovenproof Dutch oven over high heat. Add the beef and cook, stirring as needed, until browned on all sides, about 2 minutes per side. Transfer to a plate.

Discard any excess oil from the skillet and return to medium-high heat. Add the onions and celery and cook until soft, about 3 minutes. Add the wine, and stir, scraping the bottom and sides with a wooden spoon. Stir in the stock, thyme, rosemary and marjoram. Return the meat and any juices that have collected to the pot. Add the potatoes and carrots, cover and bake for 3 hours. Stir in the peas and bake for 1 hour. Season to taste with salt and pepper.

Bon Appétit!



## Freemark Abbey

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**FREEMARK  
ABBEY**

*Napa Valley*