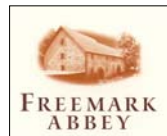


Freemark Abbey Winery

PO Box 410
3022 St. Helena Hwy No.
St. Helena CA 94574



Phone: 800.963.9698
ext 235
Fax: 707.963.7633
Email: wineclub@freemarkabbey.com

www.freemarkabbey.com

Online Shopping

There's a new, easier, streamlined way to purchase Freemark Abbey wines online. No more Member's Lounge to navigate. Simply enter your email address that we have on file and your member discount will be applied at checkout. It's that simple. If we don't have your email address on file, please contact us so we can get you shopping!

Email Update

Your email address is valuable! We use it to send you the latest and greatest Freemark Abbey news and pricing specials, invitations to our great parties, and now, you can use your email address to access our website and purchase wines on line with your member discount. Please make sure that we have the correct email address on file for you so you can take advantage of all of the member benefits the *Key to the Abbey* has to offer.

Event Photos



Susan and Scott Graf at the Wine Club Dinner at Bayard's Restaurant, NYC.



Brand new wine club member Linda Kaap and guest enjoy a few fabulous wines at Bayard's NYC.



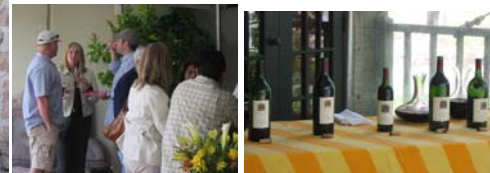
Toru Miwa and wife display their favorites at the 3 Cab Comparative.



Vintages 1985, 1987, 1992, 1996 and 1999 at the 3 Cab Comparative.



Robb Johnson gets the scoop from Tim Bell at the 3 Cab Comparative.



5 vintages of great wines and good food were on hand at the Sycamore Library Tasting.

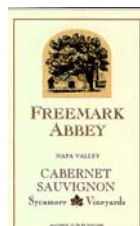
80's Flashback!!!



We've got a number of great large format bottles from the 1980's just waiting for you to enjoy! And all of these yummy wines are **30% off!!!** Check out the Library List inside, discount the price by 30% and make your purchase today. There are limited quantities and limited vintages so don't miss out on that special bottle. We've tried some of these wines lately at our library tastings...mmmmm good!

Sycamore Sale!!!

The bad news is that we've sold out of the 1999 vintage of our Sycamore Cabernet. The good news is that you can get the 1998 Sycamore Vineyard Cabernet Sauvignon at a 25% discount! This special discount offer applies to ALL bottles, ALL sizes. But hurry! This offer is only available for a short time before the wine is offered as a library selection only. Contact our Tasting Room today in order to take advantage of this limited offer.



May 2004

Freemark Abbey Winery

Key To The Abbey

Freemark Scoop

by Tim Bell, Winemaker



REMEMBER!

- FREE SHIPPING is offered on all orders of \$500 or more.
- Refer a friend to the *Key to the Abbey* Wine Club and get any current 750ml bottle at a 50% discount.
- Wine doesn't do well in transit. Try to let your bottles settle for at least 7 days before drinking!

In March, Freemark Abbey Winery held an unprecedented vertical tasting for Wine Club Members of our three Cabernets. On a made-to-order Spring afternoon, five selected vintages were served, fifteen wines in total. These included some of the oldest vintages we have served in this sort of tasting, providing a great opportunity to test how well the three different wines age. Some club members have these wines in their cellars and used this as a check-up on their cache without having to actually open their own precious bottles.

The stories of our two single vineyard wines are well known. Bosché was one of the very first vineyard-designated wines produced in California, starting in 1970. Located on the Rutherford Bench, its site is one of the best in Napa Valley for growing elegant world-class cabernet. A small amount of Merlot is grown at Bosché as well, and is used in the blend.

Sycamore Vineyard is about one and a half miles south of Bosché, also in Rutherford. Planted on its twenty-two acres is plenty of great cabernet, and some choice cabernet franc and merlot. The wines are distinctive, dark-colored, and intense. One of our former winemakers has said the "Sycamore is the vineyard that made me believe in *terroir*."

Our Napa Valley Cabernet Sauvignon has been made from the very beginning of our current winery, dating back to 1967. The heart of these wines has always been cabernet grown at three neighboring vineyards on Rutherford Crossroad: Red Barn Ranch, Carpy Ranch, and Wood Ranch. Small amounts of grapes from other vineyards have been added to the blend over the years in various proportions.

I made tasting notes along with our wine club members, and thought that it might be of interest for those not in attendance as well. So here, vintage-by-vintage, are my thoughts on our three Napa Valley cabernets.

INSIDE THIS ISSUE:

Dear Members	2
Event Calendar	3
Online Shopping	4
Email Update	4
Event Pictures	4
Wine Sale	4

1985

BOSCHE

Deep garnet color with brick edge; mature aromas of black raspberry and olive; raspberry and chocolate flavors, still some noticeable tannin, good life ahead. Drink now-2007.

SYCAMORE

Deep garnet color with brick-orange edge; aromas of dried herbs and paprika; flavors of dried chilies, cherries, tart, somewhat tannic. Drink now.

NAPA VALLEY

Red color with brick edge; aromas of cedar, earth, leaves, and dried cherries; flavors of cherry, prune, and brown sugar over firm acidity. Drink now.

Calendar of Events

- **May 15, 2004: Third Annual Bud Break Party**



1pm-5pm at Freemark Abbey

Join us for the 3rd year as we invite Napa Valley's finest restaurants to join us in starting off the winemaking season. Relax on our lawn, enjoy good music and sample the best that the Napa Valley has to offer in wine and food. We always sell out so reserve your space today. **\$35 Members (one guest at same price)/\$45 non-members/guests.**

- **June 19, 2004: Winemaker Dinner**



6pm at Freemark Abbey

A unique chance to share a wide range of Freemark's finest and compare notes with our winemaking staff. You bring your favorite bottle of Freemark Abbey wine to share and we'll provide your dinner. One bottle required per couple; the wine must be from 1997 or before! Club Member Exclusive! **Reservations required. Limited to 30 people.**

- **July 10, 2004: Reds, Whites and Blues Picnic**

5pm-9pm at Freemark Abbey



Summer's here and the livin' is easy! Join us as we pour the reds and whites and enjoy some rock, rhythm and blues music. Bring a picnic and a blanket to relax on our beautiful lawn and enjoy an evening under the stars. Special wine pricing offered. **\$20 Members (one guest at same price)/\$30 non-members/guests. Limited to 100 people.**

- **July TBD: Library Dinner in Seattle**

Location TBD



Exclusively for *Key to the Abbey* members! Enjoy a sumptuous meal paired with an extraordinary selection of our highly sought after library wines. This is an intimate evening of wine and food delights for twelve Freemark enthusiasts. **Reservations required. \$140 for Members (one guest at same price). All inclusive.**

- **July TBD: Wine Club Dinner in Seattle**

Location TBD

The Wine Club Dinner makes another stop on its nation-wide tour. Enjoy six luscious wines paired with an amazing multi-course feast. Meet other club members, enjoy good food and great wine for one all-inclusive price! What could be better? **Reservations required. \$105 Members (one guest at same price)/\$125 for non-members/guests.**

- **August 10, 2004: Club Selections begin shipping. Delivery dates vary by state.**



Please ensure all address and credit card information is updated a minimum of two weeks prior to shipment or your shipment may be delayed or cancelled. Freemark Abbey is not responsible for fees incurred for re-shipping wine due to an incorrect address. **Shipping delays may occur due to weather conditions.**

- **August 07, 2004: Cabernet Bosché Release Party**

10am-4pm at Freemark Abbey

The 2000 Cabernet Bosché has arrived! Be one of the first to enjoy this spectacular example of our flagship Cabernet, enjoy complementary snacks and enter the raffle drawing to win a bottle of the new release signed by our winemakers! This is an all day event-no reservations required. **Club Members Complimentary/\$10 Non-members and guests.**

- **August TBD: Wine Club Dinner in Denver**

Location TBD



Members in Denver get ready, as we are heading your way for another fabulous evening of fine wine and tasty cuisine! Freemark brings it's best to you with six wines and multiple courses of great food. Jump on this all inclusive deal! **Reservations required. \$105 Members (one guest at same price)/\$125 for non-members/guests.**

- **September 18, 2004: Annual Harvest Party**

September 18, 2004 at Freemark Abbey

This is the party you've been waiting for all year!! Our BIGGEST and BEST party of the year. Those of you who have joined us before know what fun you're in for. The rest of you don't want to miss out on the food, fun, wine, dancing, prizes and all 'round good time. Our once a year blow-out is complimentary for club members! BUT ...

Reservations are required. Non-members/guests \$40 each.



Dear Members-

This is just a quick note to thank each of you, our *Key to the Abbey* Wine Club Members. You are an amazing bunch of wine enthusiasts and for the past two years I have had a blast as the "Queen of the Club".

During my tenure, I have had the good fortune to meet many of you here at the winery and at our various events. It is always such a treat to share our great wines with you and enjoy the warm feelings that you have for Freemark Abbey and our wines. Moreover, I have had the tremendous pleasure of visiting some of you in your hometowns as we bring Freemark Abbey to you. The opportunity to enjoy fabulous wines and good food with our supportive and fun wine club members has been one of the best parts of my job. I am looking forward to many more enjoyable dinners in many more cities!

As always, I encourage you to contact me with any questions, concerns, problems or ideas that you may have that will continue to improve on the quality and success of the *Key to the Abbey* Wine Club and most importantly, ensure your continued satisfaction with the club. Each of you is a valued member of the Freemark family and the entire staff. I look forward to many more good times with good wines and you. Cheers-



Darlene

...Continued from Page 1

1987

BOSCHE Deep garnet color; dusty, prune, berry, and soy aromas; flavors come across as fresher than the aroma suggests: cassis and dark chocolate; chalky tannin. Drink now-2005.

SYCAMORE Deep garnet color with slight brick tones at edges; aromas of dried chilies, salt-cured olives, and petrol; flavors of sour cherry and cocoa, still tannic; needs beef. Drink now-2006.

NAPA VALLEY Deep garnet-ruby color; dried blueberry and eucalyptus aromas, remarkably youthful; dusty blueberry flavors, some softness on the palate, chalky tannin. Drink now-2007.

1992

BOSCHE Deep ruby color; earthy with flavors of eucalyptus, and berries; flavors follow aromas with added cherry flavors, some tannin. Drink now-2009.

SYCAMORE Deep ruby color; earthy mushroom aromas, slightly musky, cassis; similar flavors along with dark chocolate on finish, still fairly tannic. Drink now-2010.

NAPA VALLEY Deep ruby color; wonderful aromas of black raspberries and leaves; sweet berry flavors, milk chocolate, chalky tannin. Drink now-2008.

1996

BOSCHE Fairly deep ruby color; aromas of raspberries and plums with a hint of grapefruit; flavors of chocolate, raspberry, and herbs, with chalky tannin. Drink now-2008.

SYCAMORE Deep ruby color; distinctive spicy, perfumed aroma underlain with mushroom; similar flavors, chocolate, tannic. A controversial "love it or hate it" wine. Drink 2006-2010.

NAPA VALLEY Fairly deep ruby; leafy, spicy, dried herbs, cherries; sweet cherry flavors and chocolate; slightly tannic. Drink now-2006.

1999

BOSCHE Deep purple-violet color; aromas of olive, cherry, and raspberry; herbal flavors, raspberries, chocolate, and chalky tannin. Drink 2006-2018, depending on maturity level preferred in wines.

SYCAMORE Intense purple color; aromas of sweet oak, jammy berry fruit, plum, and cedar; flavors of chocolate, plum, caramel oak, some slightly rough tannin. Drink 2006-2018.

NAPA VALLEY Deep purple-violet color; blackberry, spice, and cassis aromas; berry and chocolate flavors, spicy oak, and chalky tannin. Drink now with beef, stew, etc., or save for 2006-2010.