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Ordering Wine

1. Call the Tasting Room (ext 241)
2. Call the Wine Club Coordinator (ext 235)
3. Go online: www.freemarkabbey.com. (limited to selected states)
4. Fax your order form found inside
5. Email: wineinfo@freemarkabbey.com
6. Visit us!

The Freemark Scoop

Just knowing that frost is coming can make sleep difficult. As Chris relates, "You're thinking to yourself, 'I've got to get right to sleep because I'm going to be up tonight.' Well, you know that isn't going to work."

If he does manage to drift off, it's often not a deep, restful sort of sleep. Just in case, Chris—like many vineyard managers—has several tools to wake him up should it get too cold. One is the Sensiphone, a temperature sensor connected to a telephone line. When the temperature falls below the alert setting, it will phone Chris and say in its mechanical voice, "Alert condition one." He also keeps a temperature probe outside his bedroom window connected to a buzzer that sounds when the temperature drops. "If I don't wake up to turn it off, my wife isn't very happy," Chris smiles. Unlike other vineyard managers, Chris

also has Big Juan. Big Juan, so named to distinguish him from another employee of the same name, seems to never sleep during frost season. When it starts to even hint at getting cold in the spring, "Big Juan is on the telephone, rattling everyone's cage."

When they get called out, frost responders have to dress the part and know how to use the tools of their trade. They wear a water-proof shell, earmuffs, gloves, goggles, and boots. Any large vineyard operation or management firm with various locations throughout the valley assigns workers to specific sites. It's up to them to protect their patch of dirt. The tools may include pickups equipped to read outside temperatures or beacons stationed in the vineyard that flash a light when the temperature drops too low. Both allow the worker to stay inside in the warmth of

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their vehicle for as long as possible.

Cold air is heavy, so it tends to settle in low spots. When Chris drives out to a vineyard during a cold night, he heads his truck for the coldest spot in the vineyard first. He pays attention to the humidity. In dry air, the temperature can drop more rapidly. He might feel the grass to see if it's moist or wet. Frost responders are performing a tough balancing act: they don't want to start protection too early, but they never want to start too late. And they don't want the vineyard owner breathing down their neck if they didn't turn on the wind machine.

It's easy to see that during frost season, worker fatigue is a real concern. Colinas Farming holds safety meetings to address the issue, because they do not want anyone falling asleep at the

wheel going to or from work. Most frost responders are supervisors, so the safety meetings remind them to grab some sleep when they can. If they are out in the vineyard at night and the temperature isn't dropping rapidly to dangerous levels, they can grab a nap. When they get their crew started on work in the morning, they need to go get some sleep. Dedicated workers have to give themselves permission to rest.

As with any tough job you love, there can be little rewards. For Chris Pedemonte, it's the sunrise after a long night of battling frost. "If there is ice on the vines, and the sun comes up and first hits that ice..." He doesn't finish the sentence, and he doesn't need to, because in my mind, I'm right there in the vineyard with him, seeing that brilliant ice. And I bet it's magic

State of the Club Address

Dear Key to the Abbey Members-

Over three years have passed since I took on the adventure of running the Key to the Abbey Wine Club. The experience has been fantastic! I have welcomed the opportunity to host many members here at the winery for our numerous wine club events and have also had the pleasure of meeting many of you from across the country during our series of wine club dinners on the road. I look forward in the coming years to meeting those members that I've so far missed; the evenings of great wines and good food with our club members are treasured memories for me. Thank you to all of you for making my job such a pleasure each day.

It is because of the phenomenal support of our wine club members that our Key to the Abbey Wine Club is such a success. The relationships that I, and the rest of the Freemark Abbey family, have with you are unique and very important to us. We appreciate your comments and suggestions as to how we can continue to provide quality wines and service to you. Thank you again for a great journey so far, and I look forward to a future filled with good wines, good times and good Freemark friends. Cheers~

Darlene

May 2005

Freemark Abbey Winery

Key To The Abbey

The Freemark Scoop

by Tim Bell, Winemaker



"In the spring, you need to do everything all at once," Chris Pedemonte explained to me recently over lunch and a beer. Chris works Red Barn Ranch for Freemark Abbey. This vineyard has long been a key component of our Napa Valley Merlot, Cabernet Sauvignon, and the source of our late-harvest Riesling known as Edelwein Gold. You can tell Chris works outdoors and uses his hands. He is also straightforward, accommodating, and thoughtful; just the kind of person you want tending your grapes. Using sustainable farming practices, Chris runs Colinas Farming Company with Paul and Denise Jackson. Their vineyard management firm oversees 1200 acres of vines from Carneros to Rutherford. Harvest brings long days and many various tasks for winemakers, but in the vineyard, springtime is crunch time.

"You cultivate during the day, spray at night... sometimes your tractors run 14, 16 hours a day," Chris says. There is also planting, suckering (removal of excess unwanted shoot growth), and repairing broken irrigation hose. Aided by the specialists at Crop Care, Chris also plays bug detective, scraping away the bark to look for pests. With all this going on, it is easy to see how this time of year is overwhelming for vineyard managers. "At harvest, you're working long days, but it's

all just doing one big job," Chris tells me. "In the spring, you're going in all directions."

Perhaps the most demanding task piled on top of all that work is frost protection. Frost season for vineyards is generally about March 15 through May 15. The coldest part of the night is usually in the wee hours of the morning, when most people are in their beds. Vineyard workers who are frost responders may have to get up at 1 or 2 AM, or even earlier, be on watch at the vineyard to make a decision on taking action to protect the vines, and then stay awake until the heat rises, which often means sunrise.

The two main ways to combat frost are with wind machines or overhead sprinklers. A wind machine, a tower with a large propeller on top, is usually used in marginal frost areas, or where water is not readily available. The propeller mixes higher warm air with lower cold air. Sprinklers are used in heavy frost areas. Freemark Abbey's founding partner, Chuck Carpy, was a vineyard pioneer in the use of sprinklers for frost protection, and that is how both our Red Barn Ranch and Carpy Ranch are protected. Sprinklers are carefully engineered to apply water at just the right rate so that there is always fresh moisture on the outside of any ice that forms on the shoots. As long as

that is happening, the plant temperature will not drop below freezing, and the shoots are safe. Either method is aimed at protecting the fresh green growth of spring. When the water in the cells of a plant turns to ice, it expands, and ruptures the cell walls. That tissue dies, turning brown and dry, as if it had been scorched with heat. If that happens to a grapevine, other dormant buds may start growing again, but then the vine is behind schedule. A delayed start on growth may lead to problems with getting the fruit ripe before fall weather turns cold or rains come to bring rot or watery, diluted fruit.

Vineyard managers pay close attention to weather reports. If they know a frost is likely, their night may go something like this: first, a vineyard supervisor gets to bed early, because he knows his night is likely to be cut short.

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Don't Forget:

- Keep your address and credit card information up to date. Contact us with any changes!
- You are responsible for any extra charges due to a bad address or no adult signature.
- HARVEST PARTY: our annual party is set for September 17. Reservations have begun!
- Let your wine rest for a few days after shipping. The wine will be happier and you will be happier with it!
- Residents of selected states can order wine online: your password is "freemark". Your log in is your billing telephone number that we have on file.




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June 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10 	11 Winemaker Dinner
12	13	14	15	16	17 	18
19 	Wine Club Dinner in Portland— Date and Place TBD					
20	21	22	23	24	25	
26	27	28	29	30		

July 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4 	5	6	7	8	9 Reds, Whites and Blues
10	11	12	13	14	15	16 
17 	Wine Club Dinners in MN and WI— Date and Place TBD					
18	19	20	21	22	23	
24	25	26	27	28	29	30
31						

August 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	Wine Club Shipment Begins		10	11	12	13
14	15	16	17	18	19	20 
21	Wine Club Dinners in Seattle— Date and Place TBD					
22	23	24	25	26		
28	29	30	31			

Calendar of Events

- June 11: Winemaker Dinner.** Club Member EXCLUSIVE. You bring one bottle of Freemark Abbey from 1997 or earlier, we provide dinner for two! Limited seating. Reservations required.
- Mid-to-late June: Portland Wine Club Dinner.** We return to Portland! Enjoy a delectable night of great wine and food. Multiple courses and wines, one all inclusive price. Members \$110/Guests. \$130. Reservations required.
- July 09: Reds, Whites and Blues Picnic and Concert.** Last year's guests begged us to keep it quiet, but we've gotta invite you for an evening under the stars. Bring a picnic and relax on our new lawn. We pour the reds and whites, you listen to the blues. \$20 members. \$30 guests. Reservations required..
- July 18-21: Club Dinners in MN and WI:** This is the first time that we visit these states and we're looking forward to meeting you and sharing our wines. There will be a lot of food and a lot of wine for one all-inclusive price. Details to follow, reservations are required. \$105 members/\$125 guests.
- August 08: Shipping Begins for Wine Club.** Delivery dates vary by state. Please ensure all of your information is updated.
- Mid-August: Club Dinners in Seattle.** We've got two dinners again this year. One night a library dinner, the next night a current release dinner. Both will include a vast array of wines and a surplus of great food. Reservations required. **Library Dinner:** Members only- \$135 each. **Current Release:** \$110 members/\$130 guests.



Landscaping Remodel at the Winery

Most of you have been to the winery at least once (some MANY more times!) and probably remember our spacious lawn, picnic area, rose garden, and blacktop in front of the cellar (commonly known as the dance floor for the Harvest Party.) Well, that's all gone now. The next time you see our grounds, things are going to be a little different!



As you can see by these pictures, there's been a bit of a remodel out in our backyard. Gone is the large brick bar-b-cue (yes, that's what it was). Removed is the lawn. Missing is the blacktop surrounding the grass. Vanished is the rose garden. Even a few trees were dug up and planted elsewhere. What were we thinking, you ask yourself?



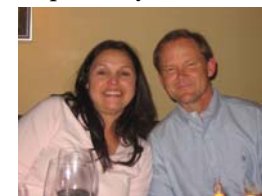
We were thinking that we would like a bigger, better, more accommodating place to host our annual wine club events. We had hoped that it would be complete in time for the annual Bud Break Party, but that looks like it's not going to happen. But, not to worry—the party goes on!! Meanwhile, those of you attending will see firsthand just what we've been up to. You may even get a chance to see us bury the time capsule that the staff is preparing.

The other exciting part of all these upgrades is that we will now have a gorgeous outside event facility, and not just for Freemark Abbey events. Club members will now be able to utilize our facility for all sorts of private and corporate events. Once we get all the kinks worked out, we'll let you know. But it won't be long...

So, if you haven't stopped by lately, Summer is the perfect time to see how we've made things just a little nicer. Check out our upcoming summer calendar of events and hopefully we'll see you soon. Don't forget, the Harvest Party is set for September 17!

Wine Club Dinners on the Road

One of the things that sets the Key to the Abbey Wine Club apart from the others is our trips to visit you. It is such a treat for us to come to you to share the wines that are being poured in our tasting room, discuss what's going on in the Napa Valley, and most importantly, share distinctive evenings with our prized club members. Here's some of the fun and, hopefully, we'll see you in your town very soon.



Phoenix: Nena and Monte Miller



Phoenix: Mike Centorino and Darlyne



Chicago current release: Jo and Rick Miller, Mary Scheuler and Kevin Brinker



Chicago current release dinner: Darlyne, Severn Goodwin, Debra Scherer, and Ken Rosenbaum