



# FREEMARK ABBEY

## KEY TO THE ABBEY

WINTER NEWSLETTER

FEBRUARY 2008

### FREEMARK SCOOP

TED EDWARDS, DIRECTOR OF WINEMAKING



Rutherford: A Sub-Appellation of the Napa Valley.

Recently I was asked by a wine-writer why the sub-appellation of Rutherford was so special? He went on to say “In other words....what makes Rutherford any better than Oakville...or St. Helena?” This question caught me off guard. I do not like to appear stupid before someone that buys their ink by the barrel, but honestly, I was at a loss for words.

What is “better” in this case, is in the eyes (nose and mouth) of the beholder. And I couldn’t make an argument that any one of the neighboring sub-appellations (Oakville to the South or St. Helena to the North) are any “better” than the other. They are like brother and sister; each with their own attributes, character and personality. And like brother and sister, sometimes find themselves competing for superiority and attention. However, I think we can all agree that with its given history, soil, and great wines produced, the world renown reputation of Rutherford has been established as a special

place for growing Cabernet. For example, when someone mentions Carneros, we think of Chardonnay; when someone mentions Rutherford, we think of Cabernet Sauvignon. All of that being said, lets go back to the original question “What makes Rutherford so special, especially for Cabernets?”

One of the blessings of Rutherford is that it is in the middle, from North to South, of the Napa Valley. The Valley has its coolest regions in the most southern part, closest to the San Francisco Bay, with the sub-appellations of American Canyon and Carneros. From there, the climate gets warmer as you head north, with the furthest region of Calistoga being the warmest. In the middle is Rutherford with ideal temperatures, soils and weather, to grow Bordeaux varieties.

Rutherford is moderately warm, and is marginally influenced by early morning fog. It is a bit warmer than Oakville or Stags Leap District, and as you can imagine, a bit cooler than St. Helena.

The western portion (west of Highway 29) in Rutherford is the location of the famed **Rutherford Bench**. The “bench land” is an alluvial fan that has eroded from the western Mayacamas foothills over the millennia and is slightly

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higher in elevation from the center of the valley.

The Rutherford Bench is the primo Cabernet area within the Rutherford sub-appellation. As you may know, Freemark is fortunate to have two vineyards on the Rutherford Bench: Cabernet Bosché & Sycamore Vineyards.

The western bench area is cooler, with less late afternoon sun, tempered by afternoon breezes. The soils are sedimentary, gravelly-sandy and alluvial, with good water retention and moderate fertility. In contrast, the soils on the east side of Rutherford are more volcanic soils, moderately deep and more fertile. In between the East and West are rich, sandy, silty loams, that are sometime gravelly, and really quite gravelly where they are a part of the old Napa River or Conn Creek, creek beds.

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## From Freemark With Love.... Part III

This is the third and final article of a three-part series explaining some of the processes of shipping, delivery, and re-ordering Freemark Abbey wines for wine club members.

In the last newsletter, we highlighted the importance of having a home or work email address to let you know when your wine club shipment would be coming, the wines in the shipment and the notice of shipment with your tracking number. Many members have responded by emailing or calling us with their email addresses. Now, nearly 90% of all members receive email updates about wine club shipments, events and specials. It's a great way to help us ensure you are enjoying all of the benefits of membership in the *Key to the Abbey* Wine Club.

Should it happen that you miss your wine delivery, we are able to work with UPS or FedEx to have your wine shipped back to you. It may be helpful to have a delivery address where someone is 21 years or older to sign for your wine delivery. If you do miss your delivery, please call us and we can arrange to have your package held at the local shipping hub for re-delivery or direct pick up. If your wine club shipment is returned to Napa, we can reship your order to you upon your request.

### Wine Order Tracking and Re-Orders

Once we have your current work or home email address on file, we are able to let you know two or three weeks in advance that your wine shipment will soon be on its way to you and what wines are part of that club shipment. Once your wine club shipment is loaded onto the truck it is assigned a tracking number. We immediately send you an email showing that number, the shipping date, approximate days for delivery, carrier and order number.

With this information, you can confirm that your package is headed in the right direction and scheduled for delivery at a time when someone 21 years of age or older is able to sign for the wine delivery. If you believe the address where the wine is being shipped is incorrect or if you need to make a change to the shipping address, please call us as soon as possible. Once your shipment is en route for delivery we have a small window of time in which we can re-route your package.

Inside each newsletter is a re-order form. Wine club members can take advantage of up to 25% discounts on orders of a case or more within 4-6 six weeks after receiving your shipment. You may call, email or fax your order using the re-order form. If you have questions about the wines for sale or would like to confirm the cost of shipping, please call us and we will be happy to help you with your order. Generally, it can take 2-3 days to process your order before it is shipped to you.

We have two simple goals: that you receive your wine in a timely manner and in good condition. We are available via telephone and email, Monday to Friday from 9 am to 5:30 pm. We strive to return voice-mail and/or email within 24 hours.

### Library Wines Available for Purchase February through March 15, 2008

**1991 Cabernet Bosché**      **Retail \$140 — Wine Club \$112** (6/95) The 26th consecutive vintage. The wine is deep ruby in color. Cherry, cloves and green olive herbal hints are apparent in both flavor and aroma. Two years in French oak add a pleasant element of fragrant cedar. Updated (2/08) Garnet in color with brackish hues. Bright fruit with good acidity. This wine is alive and drinking well now. Could age for another five years - but why wait? Decant for 30 to 60 minutes prior to serving.

**1993 Cabernet Bosché**      **Retail \$100 — Wine Club \$80**  
(6/97) Bright ruby-garnet color; fresh, concentrated aromas of dark berries and eucalyptus, slight hints of cedar; plum and juniper flavors in the mouth with lively acidity; still a bit tight, but some maturity showing on the finish. **Wine Spectator 6/30/98** – "Here's a rich and complex Cabernet Sauvignon, its tight, well-focused core of current, black cherry, anise, sage and spice turning supple and generous on the palate, with well-integrated tannins and a long, full aftertaste. At its best from 2000 through 2010." Updated (2/08): Garnet in color. Aromas of black current and dark cherry. Vanilla, dark chocolate, aromatic cedar with a smooth, velvety finish. Drinking well now and can age for 3-5 years. Decant for 30 to 60 minutes prior to serving.

### 2008 Winter Wine Club Selections

**Master Key** members Winter shipment includes our 2005 Napa Valley Chardonnay and 2003 Napa Valley Cabernet Sauvignon.

**Cardinal Club** members receive our just released 2003 Sycamore & 2003 Napa Cabernet Sauvignon.

**Josephine's Cellar** members receive the Cardinal Club wines as well as the wonderful 1991 and 1993 Cabernet Bosché wines.

For detailed descriptions of each of these wines please see the *"Wine Notes"* insert.

### Freemark Abbey Winery Retail Prices\*

2005 Napa Valley Chardonnay ~ \$20

2003 Napa Valley Cabernet Sauvignon ~ \$35

2003 Sycamore Vineyard Cabernet Sauvignon ~ \$55

1993 Cabernet Bosché ~ \$100

1991 Cabernet Bosché ~ \$140

\* Wine Club Members Receive a 20% Discount

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In Rutherford, the usual summer peak temperatures are mid-90 degrees F. with good diurnal range. Rainfall averages 38 inches annually, which can often support dry farming. As I mentioned, the principal varieties are Bordeaux, consisting of: Cabernet Sauvignon, Merlot, Cabernet franc, Petit Verdot, and Malbec. There are several vineyards of Zinfandel and Sauvignon Blanc as well.

I like to call Rutherford "Cabernet Country." My experience is that Rutherford delivers wine with intense dark cherry, black currant and mineral, almost earthy, briary aromas with some cocoa powder to boot. The flavors are full, ripe and notably currant with firm, but supple tannins for extended aging.

If you are in the mood for Cabernet, you will not be disappointed with a wine from Rutherford....

The really good news is that Freemark Abbey makes three distinctive Cabernets from Rutherford, as well as our Merlot, Viognier and Petite Sirah.

Cheers,



### What's in Store from 2004...

In the December 2007 edition of *Wine Advocate* ©, Robert Parker reviewed Freemark Abbey's 2004 Cabernet Sauvignon wines, which are planned for winery release over the course of the next 12 months. Below are excerpts about our Napa Valley, Sycamore and Bosché Cabernet:

The 2004 Napa Valley Cabernet Sauvignon is an outstanding value in Napa Cabernet. With prices on almost every Napa Cabernet now well in excess of \$50, a \$35 wine that merits 90 points is big news. The velvety texture and opulence of the wine speak to drinking it over the next 10-15 years.... These are the finest wines made in well over 25 years. Kudos to Winemaker Ted Edwards.

The 2004 Cabernet Sauvignon Sycamore Vineyard (another Rutherford Bench vineyard, but in this case, biodynamically farmed) is a blend of 83% Cabernet Sauvignon, 11% Merlot, and 6% Cabernet Franc given the same treatment as the Bosché Vineyard. Dense, rich, full-bodied fruit flavors coat moderate tannins. The wine is savory, mouth-filling, and quite deep and layered. It should drink well for 15 to 20 years as well. Bravo!

From the high-pedigree of Bosché Vineyard, the 2004 Cabernet Bosché, a blend of 88% Cabernet Sauvignon and 12% Merlot aged in French oak for 24 months, exhibits an opaque ruby/purple color and a wonderfully sweet nose of camphor, underbrush, black currants, and spice. The wine is deep, full-bodied, with superb richness, depth, and intensity. This is a beauty with silky tannins and low acidity. It should drink beautifully for 15 to 20+ years.

Excerpts from: eRobertParker.com



## Schedule of Events

### Year Round

Our Tasting Room is open every day from 10 am to 5:00 pm. Please stop in for your complimentary tasting of our most recent releases and some of our older library wines. Up to four people per club account may taste at no charge.

### March 15, 2008 from 12-4 pm 2003 Sycamore Release Party

We invite you to join us as we celebrate the first release of our 2003 Sycamore Vineyard Cabernet Sauvignon.

Enjoy the 2002 vintage for the last time before it becomes part of our library selection. Savor the possibilities of the 2004 vintage and 2005 (fresh from the barrel). Delight in hors d'oeuvres made by our estate culinary team and paired perfectly with the Sycamore Cabernet.

Cost for wine club members is \$20 per person. Non-members are \$30 - or \$20 for guests who join the club.

Reservations are required and space is limited. Cancellation notice is required prior to March 11th. Tickets will be charged to Wine Club member account on March 11th and are non-refundable.

### May 5, 2008

### Spring 2008 Club Shipments

What better way to celebrate Cinco de Mayo than with a bottle (or case) of Freemark Abbey wines. Spring is a great time to stock up on your white wines before the heat of the summer sets in and you run out of Freemark Abbey.

Please check our website monthly for an updated schedule of events at:

[www.freemarkabbey.com/events.cfm](http://www.freemarkabbey.com/events.cfm)

### Wine Club Services

[wineclub@freemarkabbey.com](mailto:wineclub@freemarkabbey.com)

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**FREEMARK  
ABBEY**

*Napa Valley*

### STATE OF THE CLUB

Hello fellow *Key to the Abbey* Club Members!

We would like to wish you a belated Happy New Year!

If you have not yet met or spoken with her, allow me to introduce to you Kimberly Reed, who has been working with us part-time since August of 2007. We are hopeful she will soon be joining us full-time as we improve member services to such a high level you can't help but tell your friends about us.

The Wine Club Services office exists for one purpose:

**To ensure wine club members experience unexpectedly wonderful hospitality and benefits from Freemark Abbey.**

Whether you need assistance with your wine club shipment; fax, phone and email orders; event information; or any other service we can provide - we are here to help you. And if there is something you think would make your membership more enjoyable, we are always interested in hearing your ideas.

We work hard to provide updated event information via our website and newsletters. And on the topic of events, we hope you are able to join us (see Schedule of Events page 3) for the 2003 Sycamore Cabernet release party, March 15th.

For more information about events or news we invite you to visit [www.freemarkabbey.com](http://www.freemarkabbey.com). By selecting **Newsletter** you may download archived newsletters and the most recent wine order form. Select **Events** to see what we have planned for a given month. You may want to check the website monthly as we are always planning something new.

If we have your current email address we will email you an invitation well in advance of an event to ensure that you have the first opportunity to join us for more good wine and great times with your friends here at Freemark Abbey Winery.

Cheers ~

*Mark van Gorder*

*Kimberly Reed*

## Braised Beef Short Ribs and 2003 Napa Valley Cabernet

Serves 6 to 8



### Ingredients

½ cup all purpose flour  
2 tsp. kosher salt  
Pinch freshly ground black pepper  
4 lb. beef short ribs  
2 Tbsp. vegetable oil  
1 C. hot water  
1 (14 1/2-oz.) can stewed tomatoes  
1 clove garlic, minced  
6 medium red or white potatoes, peeled and cut into 1" cubes  
6 carrots, peeled and cut into 1" slices  
3 onions, chopped

### Preparation

Combine the flour, salt and pepper in a large bowl. Add the ribs and roll around to coat evenly. Transfer the ribs to plate. Reserve the flour mixture.

Heat the oil in a stockpot over medium-high heat. Add the short ribs in a single layer and cook until browned on all sides, about 2 minutes per side. Transfer to a plate. When all of the ribs are cooked, add the hot water to the pot and stir to remove any browned bits stuck to the bottom and sides. Stir in the tomatoes and garlic. Return the ribs to the pot, add enough water to cover the ribs, bring the liquid to a boil, cover and reduce the heat to low. Cook on a simmer for 1 1/2 hours.

Stir in the potatoes, carrots and onions. Cook until the carrots are tender when pierced with a fork, 45 minutes-1 hour.

Whisk together 2 Tbsp. of the reserved flour mixture with 2 Tbsp. of water in a small bowl.

Transfer the ribs and vegetables from the pot to a serving platter. Increase the heat to medium-high under the pot and whisk in the flour-water mixture. Cook until the liquid is thick, about 5 minutes. Season to taste with salt and pepper and pour over the ribs and vegetables. Serve hot.

