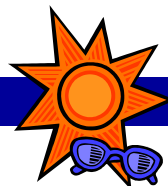


FREEMARK ABBEY WINERY

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Hot Weather Wine Tips

Bar-b-que's, camping, eating outside, beach parties—all these summertime activities can be enjoyed with a great glass of wine! It doesn't matter if you like white, red or pink—grab a glass and enjoy your favorite grape flavor with your summer fun. These tips will help you get the most enjoyment from your wine!

- While traveling with wine in the car, keep it upright. When wine gets hot, it will expand in the bottle and may push the cork out a little and if the bottle is on its side, you may get a leaker. If the wine will be in the car for a long period of time, keep it as cool as possible and out of direct sunlight.
- It's okay to chill down red wines! Many people serve red wine at "room temperature". If your room is about 60-65°F, that's a great temperature. BUT...in the summertime (and other times) that's rarely the case. Don't be afraid to put your red wines in the refrigerator, cooler or ice bucket for about 15-20 minutes before serving. The proper serving temperature will enhance the fruit qualities and minimize the acid and alcohol components of the wine.
- On the other hand, don't over chill your white wines! White wines are best when served at about 45-50°F. Your refrigerator is about 35°F. So, if placed in the fridge, your wine only needs about a half an hour or so to cool down to ideal serving temperature. If it's in an ice bucket, only about 15-20 minutes are needed. While it IS refreshing to have an ice cold beverage, wine served too cold doesn't have much taste. Again, the proper temperature will highlight the crisp, fruitiness of white wine.
- Red wine doesn't ALWAYS have to go with meat. Now, there's nothing like a great steak paired with a fabulous Cabernet (2000 Bosché anyone?) But, let's say you have a hamburger or beef ribs with barbecue sauce, a heavy red wine may not be the best choice. Wines come in many styles and flavors. Don't be afraid to experiment! Try a Chardonnay with that burger or a Reisling with those ribs. Zinfandel (the red kind) is a great companion to barbecued foods. HEY...we've got one now!
- Finally, there is that rare occasion when you don't finish the bottle---now what? Make Sangria—a perfect summertime wine drink and it pairs great with many styles of summertime foods. Check out the recipe below!

Sangria Recipe

This recipe comes from *Cha Cha Cha*, a popular restaurant with two locations in San Francisco. Their version of Sangria is served with everything from salads to fish to ribs to steaks. Whip up a batch, crank up the tunes and enjoy summer!

- 1 orange, cut into 1/8-inch slices
- 1 lemon
- 1 cup sugar
- 1 bottle dry white wine (we suggest Freemark Abbey)
- 1 bottle dry red wine (we suggest Freemark Abbey)
- Sliced peaches, grapes, strawberries, or other seasonal fruit (optional)
- Gin, Grand Marnier, or brandy to taste (optional)

Combine the orange, lemon, sugar, and Freemark Abbey wines in a large glass bowl and stir for several minutes. Cover and refrigerate for at least 4 to 6 hours, or overnight. Add the optional fruits and spirits, if you like. Serve over ice or, just before serving, place some ice cubes in the punch bowl.

From:

Cook, Eat, Cha Cha Cha

By Philip Bellber
Chronicle Books



FREEMARK ABBEY WINERY

Key To The Abbey

August 2004

Freemark News:

- The 2000 Cabernet Bosché is here! All Cardinal and Josephine's members receive a bottle in their shipment!
- The Annual Harvest Party is set for September 18, 5pm-9pm at the winery. Reservations required!
- You get FREE SHIPPING on all orders of \$500 or more. Time to stock your cellar!

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Freemark Scoop

In the "Freemark Scoop" I have usually stayed away from technical winemaking discussions. However, there has been a lot of preaching and nagging in the wine press lately trying to persuade all wineries to drop corks and switch to screw cap closures. The publicity surrounding one major winery's closure trial has made me cave in and surrender to a total wine geek discussion this time out. I figure you can take it, gentle reader. After all, the mere fact that you hold a "Key to the Abbey" puts you in a pretty elite group of wine connoisseurs. Maybe you read those same wine publications as I do. Maybe you wonder, "What's Freemark Abbey's position on this?" So grab your lifejackets, ladies and gentlemen, for we are about to crash upon the dangerous rocks of wine bottle closures.

DISCLAIMER: NO WINE WRITERS, WINEMAKERS, OR RESEARCH SCIENTISTS WERE HARMED IN THE WRITING OF THIS ARTICLE.

Before setting sail, let's define the job of a closure. A closure for a bottle of fine wine must simply keep the wine in the container, and keep air out. But it must be able to do this for up to twenty or thirty years if the wine is intended for long term aging.

For years, the standard closure for aging fine wine has been the cork. Why do we need something different? Consider: natural cork is produced from the bark of the cork oak.

When it works well, it works really well. But as a natural product, it is more subject to variation than a manufactured product. So a lot of inspection and quality control is needed to assure that defective corks do not make it through to the customer. But because the problems are there, and because Cork Inspector Ed may, for a moment, let his mind wander to his vacation next week, some bad ones slip through. On top of that is the well-known problem with cork taint, stinky odors that may leach from corks into wine. The cork manufacturers have been making advances in lowering the incidence of the problem, but somewhere around 2-3% of natural corks may still contribute off flavors to wine.

As far as we know, screw caps may be a fine alternative for wines that will be consumed within a few years of bottling. But we do not know for certain how well wine ages with a screw cap long term. Just today I was in conversation with two different suppliers of screw caps, and they differed on the need to protect wine from oxygen pickup when bottling with a screw cap closure. That indicates to me that they do not have good data, either. There has been information shared publicly on several different trials utilizing screw caps, but the trials never last more than three years. That is significantly less than the ten to twenty years of life we expect from a bottle of Cabernet Bosché or Sycamore! We need to have

by Tim Bell, Winemaker

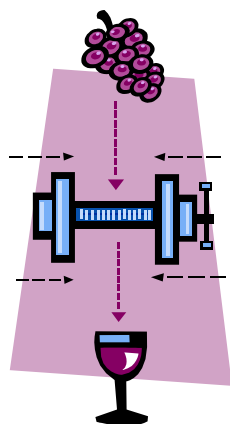


assurance that the screw cap will hold its seal for that long. If it does, it may then be superior to cork.

Now I can almost see some of you out there squirming in your seats, dying to pipe up: "But natural cork breaths! It allows the small amounts of air through necessary to properly age wine!" Well, yes, a cork forming a good seal does allow small amounts of oxygen through. Very small. "The Principles and Practices of Winemaking" written by enology professors from my alma mater, U.C., Davis, has this to say about the "breathing" cork: "The best information available suggests a soundly cork-stoppered wine bottle may allow access on the order of 0.1 mL of O₂/L/year... This is considered essentially anaerobic." Thus, any oxidative reactions occurring in the bottle are the result of oxygen uptake before bottling. The truth is that the reactions just may be slow and incomplete before bottling takes place. In addition, many of the changes characteristic of aged...

Continued Page 2...

ANNUAL HARVEST PARTY: SEPTEMBER 18 !!!!



Okay everyone, it's that time of year again. Our most raging party of the year—the Freemark Abbey Annual Harvest Party!

This is THE party that you do not want to miss.

Club members started calling in January to reserve their spots for this party—so we know that many of you are excited and ready to go. If you have not made your reservation, now is the time to do so.

Here are the details:

WHEN: September 18 (Sat)

WHERE: At the winery

TIME: 5pm-9pm

COST: Members free!

Guests \$40 each

WHAT: Food, wine, games, music, dancing, prizes, FUN!

HOW: Call or email today to make your reservation!

For you regulars, you won't be disappointed. The *Pulsators* are back for dancing and music; the winemaking staff is geared up for the grape stomp; we've got some fantastic food lined up and of course, we've got plenty of wine on hand to enjoy!

Reservations are required and we do have space limitations. Call 800.963.9698 ext 235 or send an email to: wineclub@freemarkabbey.com.

Hope to see you there!

What's Ted Drinking?

We can begin by looking at what is in season to go along with our wonderful abundance of summer produce. One of my favorite foods is wild salmon, cooked any which way, from sushi to grilled on the barbeque. And boy do I have a killer marinade for the grill. You can vary these ingredients to get the desired tastes that you want, but the base is soy sauce (2 c), with fresh ginger (1 Tbs. pressed), garlic (2 cloves pressed) and brown sugar (1/2 c). I lightly marinade the fish, not more than an hour and grill it over a fairly hot flame. To liven the taste buds while I am doing this, I like to have a nicely

chilled glass of Viognier. But for the main course...Pinot noir! True confessions...I love Pinot noir and especially with grilled salmon!

So...you're asking yourself, "...what's the point here Ted, you don't make a Pinot noir?"

One of our new growers is the famed Truchard Vineyards from the Carneros region of the Napa Valley and Tony Truchard makes a very nice Pinot. Our association with Tony started this last year as Freemark was excited to begin receiving chardonnay from his vineyards...wonderful fruit! And I'll let you in on a little



secret, we were able to talk him into selling us 5 tons of Pinot noir for ourselves, and our Key to the Abbey members. It is all very exciting to me! We will be bottling the Pinot noir in August with the plan to release it later this year.....so stay tuned!

"...what's the point, Ted, you don't make a Pinot noir?"

Freemark Scoop continued from Page 1



wines are not related to oxygen uptake.

Conspicuously absent from our discussion so far is synthetic corks. The idea is great: make a cork from materials safe for food contact which contribute no flavor to wine and require no different equipment, either. Current models of synthetic corks do a good job of protecting the wine for two or three years. After that, the seal starts to fail, and wines may start oxidizing more rapidly than with natural cork.

The best use for these closures is with wines intended for consumption upon release. When we started experiencing an incidence of cork taint with our Viognier, we decided a synthetic cork was a good interim solution. Our Viognier is best enjoyed when it is young and full of all the great fruit flavors that explode from the glass. Screw caps are something we will be considering for the future now that equipment for their application is more readily available.

At Freemark Abbey, we

are in this business for the long haul. We have already been producing wine for many, many vintages. So we are preparing to conduct our own trial, and get some answers for ourselves. We are going to bottle some wines with natural corks, synthetic corks (in the interest of being thorough), and screw caps. And maybe in about four or five years, we might start to have the first indication of a trend. Until then, we are working hard to ensure our wines are protected as best as possible.

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Calendar of Events

Our *Key to the Abbey* events are your opportunity to meet other wine club members, enjoy Freemark Abbey wines, take advantage of special wine pricing, and most importantly, have a great time! We'll be hosting these events in the next few months and hope that you will be able to join us as often as possible. Please contact our Wine Club Coordinator at 800.963.9698 ext 235 to make reservations for any upcoming event or with any questions that you may have.

- **August 07, 2004: Cabernet Bosché Release Party** 10am-4pm at Freemark Abbey

The 2000 Bosché is here! Be first in line to sample the latest vintage of our flagship Cabernet, enjoy tasty 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 & guests.**

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

Denver Club Members get ready, as we head your way for another fabulous evening of fine wine and cuisine! Freemark brings its best to you with six wines and multiple courses of great food. All inclusive! **Reservations required. \$105 Members (one guest at same price)/\$125 for non-members/guests.**

- **September 18, 2004: Annual Harvest Party** 5pm-9pm at Freemark Abbey

Our BIGGEST and BEST party of the year. What more needs to be said! Get your appetites ready and your dancing shoes on—don't miss out on the food, fun, wine, dancing, prizes and all 'round good time. This party is complimentary for club members! BUT...**Reservations are required. Non-members/guests \$40 each.**

- **October 09, 2004: New Release Open House** 10am-4pm at Freemark Abbey

This all day event is your chance to stop by the winery and taste the latest and greatest Freemark Abbey wines, nosh on yummy treats and enjoy Fall in wine country. It's a beautiful time to visit and this relaxing event is a perfect excuse. No reservations required. **Club Members Complimentary/\$5 Non-members & guests.**

- **October TBD: Atlanta Wine Club Dinner** Location TBD

We wrap up the season of fine wines and great foods in the fair southern city of Atlanta! Lots of great wine, an amazing multi-course meal and a good time. All inclusive!

Reservations required. \$105 Members (one guest at same price)/\$125 for non-members/guests.

- **November 08, 2004: Club Selections Begin Shipping.** Delivery date varies by state.

Please ensure that all address and credit card information is updated with our Wine Club Coordinator a minimum of two weeks prior to the shipment date or your shipment may be delayed or cancelled. Please remember, an adult signature is required for wine delivery. Freemark Abbey is not responsible for fees incurred for reshipping wine due to an incorrect address or lack of adult signature. Shipping delays may occur due to weather conditions.

- **January 2005-TBD: Library Tasting** 2pm-5pm at Freemark Abbey

We're going to delve into our vast cellar and pull out a few fabulous older vintages of Cabernet Sauvignon for your enjoyment. Paired with these exquisite wines will be an amazing array of cheeses brought to us by one of the Napa Valley's finest cheese mongers. And to top it off, you'll get to keep your Reidel logo glass.

Reservations required. \$30 Members (one guest at same price)/ \$40 non-members/guests.

- **February 2005: Our traveling dinner series kicks off another season! Stay tuned for details—maybe we'll be visiting your city. We're always open to suggestions!**

