

## Freemark Abbey Winery

PO Box 410  
3022 St. Helena Hwy North  
St. Helena CA 94574

Phone: 800.963.9698 ext 235  
Fax: 707.963.7633

Email: wineclub@freemarkabbey.com

www.freemarkabbey.com

### FREEMARK VISITS YOU-

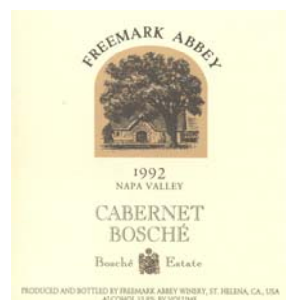
We will be hosting all-inclusive dinners in these areas this year. Keep an eye on our calendar and website so you don't miss out when we bring great wines and good food to you.

-Texas -Florida -New York City  
-Chicago -Seattle -Minnesota  
-North Carolina/South Carolina/Virginia



This year we accomplished the impossible-the entire Freemark Abbey staff together in one spot for a family photo! More than half of our staff has been part of the Freemark family for close to ten years or more, so you may recognize some familiar faces. Cheers from all of us to all of you. (Okay, maybe not a great picture, but you get the idea!)

## Tales from the Tasting Room



It's catch-up time here at Freemark Abbey. Just as things started to slow down after the mayhem of crush, the Christmas orders started to pour in. The retail employees were transformed into busy little elves, quickly packing up presents for your own Santi Clause. Then it was time to re-stock after all those New Years parties. Now we're hard at work exterminating all the dust-bunnies and re-stocking merchandise.

Some of you may have noticed a new face smiling from behind the bar. Sam Parra has joined our tasting room team via Raymond and Pine Ridge. A native Napan, Sam has been in the

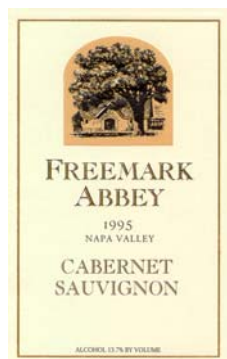
"industry" for nine years. He's also been lucky enough to have traveled a bit around Europe for his wine-tasting pleasure. Next time you're in, be sure to say "hello".

AJ, our very talented House Pianist, is in the midst of a compact disc project for a major label. Recording is scheduled to start in March or April. A music business veteran of 30 years, AJ recorded for Columbia Records in the 50's and has played in some of the finest resorts, restaurants, and hotels in the U.S., Latin America, and Cuba. Make sure you visit us weekend afternoons to hear him perform on our 94-year-old Ibach piano.

Spring is on the way, but rainy days are still prevalent. It's red wine season for sure. In fact, **we've begun to pour an all-red reserve tasting on Saturdays and Sundays.** The five-wine flight includes our 2001 Petite Sirah, 1999 Cabernet Franc, 2000 Cabernet Bosché, as well as two library wines that change periodically, but previously included 1992 and 1993 Napa Valley Cabernet and 1996 Cabernet Bosché. Come in and treat your taste-buds in front of our crackling fireplace!

Looking forward to your visit. Cheers!

Jordan



## Freemark Abbey Winery

February 2005

### Don't Forget:

- Check our website for quarterly wine club info and updated events.
- Wine shipping may be delayed due to weather conditions.
- It's tempting to drink it right away, but allowing your wine to "rest" for awhile will enhance its quality after shipping.
- Your billing telephone number is your online login; the password is Freemark". Contact us if you need to update your information.
- State laws require an adult signature for delivery of wine. Please update your shipping address if needed.
- Member referrals will get you 50% off of any current release. Get your friends to join and you benefit!

### Inside this issue:

What's Ted Drinking?	2
Recipe: Roast Leg of Lamb paired with 2000 Sycamore Vineyards Cabernet Sauvignon	2
Calendar of Events	3
Freemark Staff	4
Freemark Visits You	4
Tales from the Tasting Room	4

# Key to the Abbey

## Freemark Scoop

by Tim Bell, Winemaker

Gentle Reader, some wines should never see the light of day. Here, from our files, are the vital statistics on one such gem that is, thankfully, sold out and unavailable. If there is sufficient demand, however, perhaps we could resurrect the concept...

**Wine Type:** Grosso Sauvage **Vintage:** 1998

**Winemaker:** Rene Estévez-Martinez

**Percentage of each grape variety used:** 83.4% Petite Sirah, 11.8% Picpoul, 4.8% my old shorts

**Vineyards:** Vineyards? You mean we need vineyards?

**Growing Season Notes:** The season was hot and bothered, a little sultry even, but hopelessly mired in self-loathing and doubt. My cholesterol was on the rise, with no end in sight. Ted was in court or on the phone all summer. In the midst of it all, we forgot we had grapes to grow, and when we walked the vineyard, an untrained jungle greeted us, interspersed with rock hard raisins and split berries picked over by the birds. Mites were taking care of the jungle part, and somebody had neglected to hire the pickers. Ted and I turned to each other and together began our mantra: "Organic! Hang time!"

**Harvest Dates and Sugar:** Sometime after Labor Day and definitely before the ski season.

**Age of Vines and Soil Type:** Born yesterday, with alluvial loamy crustaceous silt on a layer of pound cake overlying old landfill.

**Fermentation:** Optional.

**Alcohol:** 16.3276% **pH:** 6.3 **Acid:** 0

**Residual Sugar:** 0.9 penny farthings

**Aging:** A chaotic mix of new American plywood, some dirt clods, and a Waring blender. (Does the time the grapes spent on the driveway count?)

**Number of Cases Produced:** 17 **Bottling Date:** October 1998

**California Retail Price at Release:** If you have to ask...

**Approximate Release Date:** Whenever Dev panics because he forgot to set one.

**Life span in a proper cellar:** 5-8 hours

**Vintage and Winemaker's Notes:** A precocious vintage that knows nothing of what it wants to be when it grows up. I note, however, that once my nose has recovered from the searing pain of the 1000 ppm SO<sub>2</sub> accidentally added before bottling, a pleasant tingly sensation floods my palate and travels to my cortex, where I hear light, spacey tinkles. Goes well with boiled catfish and chocolate bon bons.





*"What does Chardonnay do that fish doesn't?"*

## What's Ted Drinking?

Ah... 'tis the season of friends, family, houseguests, cold weather and cabin fever. I remember a comedian saying once, that houseguests are like fish; they begin to smell after three days. While that makes a good joke, one of the blessings of houseguests is that we get into our cellars in a big way, tasting and drinking all kinds of great wines and I was reminded this season how well Chardonnay can age (and how fish doesn't.)

Of course, I'm not recommending this to just anyone, in fact, for most peoples' taste, Chardonnay is enjoyed within two years of the vintage. However, I do think that Chardonnay can age fairly well for four to eight years, depending upon the origin of the fruit, and the winemaking craft.

This is how I think Chardonnay changes over the years:

The first 1-2 years, a young crisp Chardonnay will be the most fruity, often with components of citrus, pineapple, pear, ripe banana, apple and would go well with shell fish or fresh fish.

From 3-4 years, the wine begins to get much more complex, the fruit seems to

change to where you get more baked apple, vanilla and the wine seems more viscous...to go well with poultry, and fish with more intense sauces.

With 5-7 years of age, the wine is really showing more bottle bouquet than fruit...still interesting and still enjoyable with earthy dishes with lots of mushrooms. Beyond 8 years, it gets questionable, try Chardonnay with the earthy dishes...don't bother to wash the mushrooms!

For my taste, I like our Chardonnays when they are 2-5 years of age. This season, I have been enjoying our 2001 Carpy Ranch. The wine has just passed the three year old mark and is in it's prime. The color is light straw and the nose gives up nuances of baked apple, angel food and soaked pineapple upside down cake. The oak aging is fairly well integrated, adding hints of spice. The mouth is fruit forward and finishes very cleanly. I would pair this with anything, but at the moment it seems to go well with shellfish, crab and lobster bisque.

If you're like me, you'll enjoy a glass with your meal and then move on to something red...

## Recipe: Mustard Herb Glazed Roast Leg of Lamb

Our Sycamore Vineyards Cabernet Sauvignon is always a perfect accompaniment to a nicely prepared lamb dish. With the brand new release of the 2000 vintage of this single vineyard cab, it's time to break out a cool-weather recipe and enjoy a taste treat. This recipe is very simple and is found in the cookbook: *Seriously Simple-Easy Recipes for Creative Cooks*, available in our Tasting Room (remember-members receive a 10% merchandise discount!)

- 1 5 to 6 pound leg of lamb, trimmed
- Preheat oven to 350°F. Dry the lamb with paper towels and place on a rack in a heavy roasting pan.
  - In a small bowl, combine all of the ingredients for the glaze and mix well.
  - Spoon the glaze evenly over the lamb. Pour 2 cups water into the pan.
  - Roast the lamb for 1 1/2 to 1 3/4 hours, or until an instant-read thermometer inserted in the thickest part of the lamb registers 135°F for medium rare, 145° for medium. Make sure liquid is in the bottom of the pan; add more water if necessary. Remove the lamb and place on a carving board. Let rest for at least 10 minutes.
  - Place the roasting pan on top of the stove and add a bit more water. Cook over medium heat, stirring to scrape up the browned bits from the bottom of the pan. Taste and adjust the seasonings. Degrease the pan juices and pour into a gravy boat. Carve the lamb into thin slices and serve with the juices.
- Glaze:**
- 1/4 cup Dijon mustard
  - 2 teaspoons soy sauce
  - 3 garlic cloves, minced
  - 1/2 teaspoon dried thyme
  - 1 teaspoon dried basil
  - 1/2 teaspoon dried rosemary
  - 1 tablespoon olive oil
  - Salt and pepper to taste



Our brand new 2000 Sycamore Vineyards Cabernet Sauvignon will pair perfectly with this easy lamb dish.

## March 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
Napa Valley Marathon	7	8	9	10	11	Mustard Festival Marketplace:Copia
Mustard Festival Marketplace:Copia	14 ← NOLA	15 NAPA VALLEY VINTNERS TOUR Oklahoma City	16 Phoenix	17 Seattle →	18	Taste of Yountville
20	21	22	23	24	25	26
		Texas Wine Club Dinners: Date/Place TBD				
27	28	29	30	31		

## April 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	Chicago Library Club Dinner	Chicago Current Release Dinner	22	23
24	25	26	27	28	29	30

## May 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	Bud Break Party
8 Mother's Day	9 Wine Club Shipment Begins	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30 Memorial Day	31				

## Calendar of Events:

• **March 2005:** Our wine club dinners visit good ol' **TEXAS!** Well have an evening in Dallas and one in Houston. Enjoy great food and six tasty wines. **All-inclusive:** \$105 per person. Dates/places TBD.

• **April 20 and 21, 2005:** We love **CHICAGO** and this year, we've got two dinners planned-a library dinner and a current release dinner. Don't miss out! **Library dinner:** Members only- \$135 per person (all inclusive) **Current release dinner:** \$105 per person (all inclusive).

• **May 07, 2005:** Our annual **Bud-Break Party.** Napa Valley's finest restaurants prepare tasty treats to pair with our wines. Eat, drink and enjoy a lovely Spring day! **Members \$35/Guests \$45.**

• **May 09, 2005: Wine Club selections begin shipping! Make sure your address and credit card information is updated. Shipping dates vary by state.**

• **May 2005:** Time for our **NEW YORK** wine club dinner. Another fantastic **all inclusive** night filled with good food and great wine. **\$115 per person. Date/place TBD.**