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Dear Members:

It's hard to believe that my tenure at Freemark Abbey began just over one year ago. So much has happened, yet there are still so many things to do!

During the past year, I have found that our *Key to the Abbey* members are an extremely loyal and enthusiastic group and each of you has helped make my job a treat-thank you. It has been such a pleasure to meet many members, both here at the winery and at our Wine Club dinners in various cities, and I look forward to meeting even more members in the coming year. Judging from the positive comments that you've offered, our expanded event calendar has been very well received. Your attendance at our events, as well as your continued support of our *Key to the Abbey* activities, are both greatly appreciated. The active member participation that we have is what sets us apart from other wine clubs and makes our club such an enormous success. Of course, it doesn't hurt that we've also got some great wines!

In the coming years, we will continue to host unique events designed to highlight our premium wines, as well as promote a friendly and fun club atmosphere. Please contact me anytime to discuss your membership in the *Key to the Abbey* or with your comments regarding our club events or any aspect of Freemark Abbey and our wines.

Thanks again for a great year. Cheers~

Winemaker Tim Bell and Wine Club Coordinator Darlyne Miller Kosi at the Sycamore Vertical Tasting.

Past Event Highlights

This has already been a busy year for *Key to the Abbey* members, their guests, and the staff here at the winery! We've had loads of fun, enjoyed good food and wine and look forward to much more of the same in the coming months.

We jump started the year on January 10 with our first ever vertical tasting for *Key to the Abbey* members. Despite a few minor glitches, the Cabernet Bosché vertical tasting was a big hit! Everyone had such a fabulous time and so enjoyed the wine selection that we decided to have another 10 year vertical tasting to sample our acclaimed Sycamore Vineyards Cabernet Sauvignon.

So, on March 29, accompanied by a gorgeous Spring day, we set up our barrel loading dock, this time complete with barrels (all empty-darn). Winemaker Tim Bell kindly joined us for

another round and we learned about and sampled ten years of the Sycamore Cabernet. What a perfect day! While no clear cut favorite emerged, everyone agreed that one could not go wrong with any wine from the '91 to the '97 vintages or with the delicious edibles prepared by *Kinyon Café and Catering!*

A sincere thank-you to all club members who joined us for either (or both!) of the vertical tastings.

In case you haven't heard, Freemark Abbey isn't just in Napa anymore. We've begun hosting nationwide wine club dinners for our members. In January, an intimate group of wine club members met at *Bistro 45* in Pasadena for an exquisite night of unparalleled food and wine.

More recently, on March 10 Mel's Bar & Grill in Denver, CO hosted about 35 club members

for a lovely five-course meal. The group of members and guests in attendance were certainly a lively bunch! The dessert-an almond pithivier with fig jam, crème anglaise and a caramel sauce-was a perfect match with our 1999 Edelwein Gold.

Thanks again to all of our *Key to the Abbey* members who have joined us for the parties, the dinners and our other events. Everyone at Freemark Abbey has such a great time sharing our wine and fun with you and we look forward to many more good times!



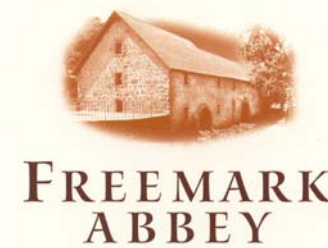
Jane and Burt Sweeney relaxing at the Sycamore 10 Year Vertical Tasting.



Some of our newest club members, Guido and Joann Silvestri, enjoy a quiet moment at the Sycamore Vertical tasting.

May 2003

Key to the Abbey



The Freemark Scoop

Recently at Freemark Abbey we held a sold-out ten-year vertical tasting of our Sycamore Vineyard Cabernet Sauvignon. As with our Bosché vertical tasting, I poured through the files here at the winery to learn more about the history of the special vineyard that makes such outstanding wines. I would like to share what I found with all our winery friends, as well as what makes Sycamore so unique.

Sycamore Vineyard is a beautiful jewel at the end of Bella Oaks Lane owned by Freemark Abbey partner John Bryan and his wife Flo. Mr. Bryan's background includes education at Stanford University and the Harvard Graduate School of Business. At age 24, he took over the family business in Oakland, and later became a director of financial and manufacturing businesses. John's great-grandfathers were involved in agriculture through their extensive land holdings in Colusa and

Napa Counties, dating back to 1852, so it was a return to family tradition when John purchased Sycamore in 1976 from the *Martin Stelling Trust*.

The property was replanted from 1976 through 1978 to Cabernet Sauvignon, Cabernet Franc and Sauvignon Blanc. Later, when it was seen how good the Cabernet Sauvignon was from Sycamore, the Sauvignon Blanc was grafted over to Cabernet as well.

As with the stellar Bosché vineyard, founding Freemark Abbey partner Laurie Wood acted as a consultant. The Cabernet Sauvignon was planted using cuttings from the well-known Bella Oaks vineyard (the source of a famous Heitz Cellars wine). The first crop came to Freemark in 1980, to be used in the Napa Valley Cabernet Sauvignon blend. For three years after that, small lots were kept separate to determine if Sycamore could be

By Tim Bell, Winemaker



made as it's own wine, standing alongside Bosché as a flagship wine. Obviously it was, and winemaker Ted Edwards made the first release of Sycamore from the 1984 vintage.

Sycamore Vineyard is not only in the Napa Valley, but is within the very special Rutherford viticultural area of Napa Valley. It was the renowned Rutherford winemaker André Tchelistcheff who said, "It takes Rutherford dust to grow great Cabernet." It is an especially

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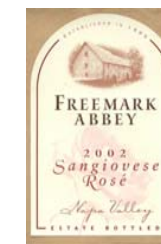
Check out these websites for more wine news and events:

- www.freemarkabbey.com
- www.localwineevents.com
- www.winetasting.com
- www.winespectator.com
- www.llovenapa.com
- www.freethegrapes.com

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Just In Time For Spring - Sangiovese Rosé



In most parts of the country, Spring has sprung! It's time to put away the winter clothes, dust off the bar-b-que and enjoy a meal outside. We have the perfect wine to get

your Spring and Summer started. Freemark Abbey debuts it's first ever Rosé. Don't let the color fool you! This isn't your sweet-pink-found on every liquor store or supermarket shelf-quaff. This is a lovely dry Rosé created from a special lot of our 2002 Sangiovese grapes. This is a Rosé unlike any other

you will enjoy and we are proud to offer it first to our *Key to the Abbey* club members. Our fun yet sophisticated Rosé is a WOW (Winery Only Wine), made in VERY limited quantity and is offered to Club members for \$12.00 per bottle. Call or visit our Tasting Room today to buy this one of a kind wine!



Calendar of Events

- **May 17, 2003: 2nd Annual Freemark Abbey Bud Break Party 1pm-5pm at Freemark Abbey**

Spend the day at Freemark Abbey. Kick-off Spring and the advent of a new growing season. Freemark Abbey wines will be paired with delicacies from some of Napa Valley's premiere restaurants. Advanced reservations are required.
\$35.00 Key to the Abbey members (one guest at same price)/\$45.00 Non-members and additional guests

- **May 21, 2003: Chicago Wine Club Dinner, one sixtyblue restaurant**

Multi-course dinner paired with six of our finest wines. **SOLD OUT**-Thank you Chicago members!

- **May 22, 2003: Freemark Abbey at WineBrats Chef's Without Hats Sound Bar, 226 W. Ontario, Chicago 7pm-10:30pm**

Highlights the best in what's hot on the local food, wine, fashion and music scene. Along with the great wines, local restaurants, Fashion Bash and DJ grooves, *Chefs without Hats* will integrate onstage demos and tastes of appetizers by eight to ten rising stars on the culinary scene of Chicago. **Contact www.winebrats.com for tickets.**

- **June 05-08, 2003: Napa Valley Wine Auction-stop in and visit!**

- **June 21, 2003: Winemaker Dinner at Freemark Abbey 6pm-10pm**

Celebrate our winemaking staff with an exquisitely prepared multi-course dinner complemented by our hand-crafted Freemark Abbey wines. Limited seating; advanced reservations required.
\$100 Key to the Abbey members (one guest at same price)/\$120 Non-members and additional guests

- **July 19, 2003: Cabernet Bosché Futures Bar-B-Que Time TBD**

A Freemark Abbey debut! Your first ever opportunity to buy future releases of our our benchmark Cabernet Sauvignon, *Cabernet Bosché*. Sample barrel samples of the 2001 and 2002 vintages and enjoy a bar-b-que prepared by the owners of Freemark Abbey. You don't want to miss this! Limited space available. Reservations required.
\$25 Members (one guest at same price)/\$35 Non-members and additional guests

- **July 2003: Wine Club Dinner in Seattle, WA Date/Time TBD**

Freemark Abbey visits Seattle! Enjoy a multi-course dinner served with a special selection of Freemark Abbey wines. Seating is limited; advance reservations required. Price is all inclusive of dinner, wine, gratuity and tax.
\$100 Members (one guest at same price)/\$120 Non-members and guests

- **August 04, 2003: Wine Club selections begin shipping. Shipping may be delayed due to weather conditions.**

- **August 16, 2003: Cabernet Bosché Release Party 10am-4pm at Freemark Abbey**

Join us to celebrate the latest release of our premiere Cabernet Sauvignon, the 1999 Cabernet Bosché. Food, wine and special wine pricing for all members and guests. No reservations required. Just show up and have fun!
Complimentary for Members and one guest/\$15 for Non-Members and additional guests



New Releases! Free Shipping!

Newly released wines have arrived at Freemark Abbey and there is no better time to stock your cellar! The newest vintages of some of our most popular and limited wines are now available. In addition, we are excited to offer two wines completely new to our selection. The new vintages of some old favorites: our 2000 Sangiovese (a WOW wine) and

our 1999 Napa Valley Cabernet Sauvignon. These are joined by the newest additions to the Freemark family: the 2001 Gravel Bench Chardonnay and our 2002 Sangiovese Rosé.

As a special Spring offer, club members purchasing one of these new release, or any of our wines can have them shipped free! For a limited time, *Key to the Abbey* club members will

receive free shipping with each purchase of \$500.00 or more.

Just order any quantity of any variety of any wine with a total purchase of \$500.00 or more, and members receive free shipping on the entire order. This offer won't last long-stock up on favorites or try some new wine today!

The Freemark Scoop (continued)

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favorable area for growing the red grapes of Bordeaux, France, especially Cabernet Sauvignon.

Within the Rutherford appellation is an even more select area known as the Rutherford Bench. This is an alluvial fan on the west side of Napa Valley formed in the dawn of time when soil from the Mayacamas Mountains sloughed off and left behind somewhat marginal agricultural soils, just perfect for world-class grapes. The Bench faces east-by-northeast, gathering the milder morning sun and receiving some shade in the hotter afternoons. This promotes slow, even ripening.

The soil is unique at Sycamore

more Vineyards as well, consisting of gravelly Bale loam for 2-4 feet in depth, underlain by clay. Sycamore is adjacent to several other premier Napa vineyards such as BV No. 2, the aforementioned Bella Oaks, and Staglin.

Today, Sycamore has grown to 22 acres, and now also includes Merlot. The Cabernet Sauvignon contributes earthy, berry flavors, the Merlot cherry and plum, and the Cabernet Franc elevates the floral and fruit elements in the other grapes. Farmed by top vineyard manager Gary Morisoli, Sycamore often is dry-farmed, perhaps seeing water only once or twice a year, if at all.

Like Bosché, Sycamore has

a proven track record for aging well. Those in attendance at the tasting, spanning 1989 through 1998, can attest to that fact. At the end of last year, the Santa Rosa Press Democrat held a retrospective tasting of 1992 cabernets, and Sycamore was rated number one! This was over such stellar company as Phelps Insignia, Caymus Special Selection, and Shafer Hillside Select.

Attendees couldn't settle on a clear favorite; they were all delicious. Sycamore has great dirt! Next time you are at the winery, be sure to take advantage of our library of older Sycamore vintages. You will be drinking a special piece of Napa Valley history.



Nearly ripe Cabernet Sauvignon grapes hang on the vine at Sycamore Vineyards.

Gorgonzola and Walnut Terrine with Savory Biscotti

Guests attending the 10 Year Vertical tasting of our Sycamore Vineyards Cabernet Sauvignon were treated to excellent food prepared by *Kinyon Café and Catering*. The overwhelming favorite was the Gorgonzola and Walnut Terrine served with Savory Biscotti. This delicious treat paired nicely with each of the 10 vintages of our Sycamore Cabernet. Kinyon was happy to give us the recipe for you to enjoy at home. It is a perfect pairing with our Sycamore Cab-or any of our cabernets and it's very easy to make! Enjoy!

Walnut Gorgonzola Mousse

1 lb. Gorgonzola
 3/4 lb. Cream Cheese
 1/4 C. Whipping Cream
 Toasted Walnuts
 Salt and Pepper to taste

Place a layer of toasted walnuts in the bottom of a loaf pan. Mix all other ingredients together until creamy. Pour into loaf pan. Chill for two hours or more. Turn loaf pan upside down on plate. Serve with savory biscotti.

Savory Biscotti

Mix together all dry ingredients:
 3 C. Flour
 1 1/2 tsp. Baking powder
 1/4 tsp. Salt
 1/2 C. Sugar

Stir together:
 4 oz. Melted butter
 3 Tbsp. Brandy
 1 tsp. Almond extract
 1 C. Chopped toasted almonds
 4 Eggs
 4 T. Anise seed
 2 C. Parmesan Cheese

Add:
 1/2 C. Chopped fresh basil
 3 T. Fresh chopped parsley
 2 T. Fresh chopped oregano
 1 T. Fresh chopped garlic

On a buttered sheet pan, form dough into two loaves, keeping space between because they will spread. Bake at 350° until loaves are firm. Slice diagonally with a serrated knife. Lay slices on flat sides and bake until golden brown and dry, turning once. Serve with Walnut Gorgonzola Mousse and a glass of Cabernet Sauvignon.



Guests enjoyed the delicious food of Kinyon Café at the Sycamore 10 Year Vertical tasting.