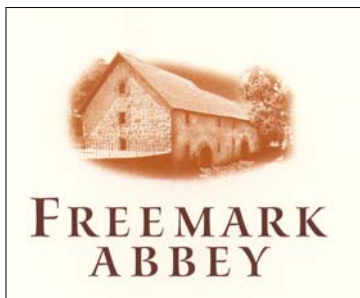


PO Box 410  
3022 St. Helena Hwy North  
St. Helena CA 94574

Phone: 800.963.9698 ext 235  
Fax: 707.963.7633  
Email: wineclub@freemarkabbey.com



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

## Wine Online: NEW Login Procedure

Many of you enjoy online shopping and with the Holidays just around the corner there is no easier way to shop than from the comfort of your own mousepad. The Freemark Abbey website is just the place for you to fulfill your wine gift giving needs. Here's how to login, shop and save: the pass word is FREEMARK. The login: your billing phone number on record, including area code (example: (707) 286-1535.) Just click in this information and your member discount will be applied at checkout. If we don't have your updated phone number, please contact us today to update your records and ensure that you receive your discount. Simplify your life and holiday shopping- just point, click, shop! We do all the rest! [www.freemarkabbey.com](http://www.freemarkabbey.com)

## Event Wrap-Up

This past year has been our busiest ever for events. Thank you to all of the members who have attended our events and continue to support our never ending search for the cure to boredom! A special thank you to those who have joined us for our dinner on the road series. The visits this Summer and Fall to Seattle, Denver, St. Louis, Kansas City and Atlanta were all amazing and your participation makes our dinners such a success. In addition, major gratitude to those local members whose unyielding support helps to maintain the enthusiasm of everyone at the Abbey! We are all looking forward to seeing you when our 2005 Calendar of Fun gets underway. Cheers~

## Harvest Party Pictures

Here are a few pictures from our biggest and best party of the year-Harvest Party 2004! If you missed it, make plans to join us in 2005.



Chris Corcoran visits Hog Island oysters- again!



We dined on tri-tip steak and bar-b-cue chicken.



Once again, the Pulsators rock-n-rolled everyone!



Empty glasses?! These guests need more wine...



...which Brittany, Cynthia, Jaqueline and Alaina poured for them.

## Freemark Scoop

.....continued from page 1

...late nights performing data entry, eating canned soup for dinner and listening to Car Talk off the internet

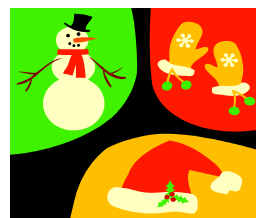
...sleeping deeply like the dead.

...a cold one with the crew at the end of a day where we crushed 40 tons, pressed out five fermenters, hand sorted fifteen of those tons, filled 50 barrels with chardonnay, and made additions to eight different fermenters.

Crush memories always grow more rosy and romantic with time. It's good to let your harvest age. I'm laying down my 2004 for a good long rest.

## Season's Greetings from the Freemark Abbey Family

Everyone here at Freemark Abbey wants to wish you and your family a very warm, happy and healthy holiday season. Each of you is a treasured member of the Freemark family and we look forward to seeing you at the winery and sharing with you a peaceful and wine filled New Year. Cheers~



# Key to the Abbey

## Freemark Abbey Scoop by Tim Bell, Winemaker

The 2004 crush was early, fast, and suddenly over. It gives me a welcome opportunity to reflect on fleeting impressions of an intense, trying, and exciting experience. What is harvest really like?

Harvest is...

...sticky hands in the vineyards from sampling grapes.

...tasting grapes, tasting grapes, and tasting grapes.

...going from 55 mph to 100 in 3.2 seconds.

...watching a line of burbling quail scurry under the vines, or a vineyard jack rabbit bursting out of nowhere in a display of pure speed.

...grabbing a choice bunch of grapes during crushing, and eating them not to analyze the taste, but for the pure joy of it.

...inhaling the delicious doughy aroma of yeast as it's stirred into warm water and soaked before use; feeling the creamy thick slurry it forms in the bucket, and watching the foamy head slowly grow as it soaks.

...heaving the heavy 4-inch "anaconda" hoses full of grapes over the lip of a fermenter, and hearing the first heavy splat of must hitting the tank.

...digging your bare hands into a plugged conveyor or destemmer to pull squishy handfuls of grapes loose to free up the equipment.

...taking an accidental soaking from a wash-down hose.

...the squeak of rubber boots on the cellar floor.

...the inevitable "baptism" by wine of someone each year. (Sorry, Raimundo!)

...pizza lunches with the crew.

...an unexpected load of grapes showing up, and scrambling to find the tank space for them.

...the warmth of a fermenter's steel as the yeast heat up a fermentation going into overdrive.

...anxiously awaiting the latest sugar test to see if it's time to shut down a white fermentation.

...feeling pounded by more and more grape deliveries, day after day.

...feeling you just can't find room for any more fruit, and then somehow finding a way.

...hands tanned rough and stained black from rich purple tannic juice that scrubbing and lotion just won't take away.

...finding out just how many tiny invisible cuts you have on your hands with unintended contact with citric acid rinse.



### Inside this issue:

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### Don't Forget:

- Free shipping on orders of \$500 or more.
- Receive one free 750ml bottle for each club member you refer.
- Check our website monthly for updated event information!
- Let your wine *relax* for about a week after it arrives for maximum drinking enjoyment.

Continued Page 4.....

## December 2004

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	20	21	22	23	24	25
26	27	28	29	30	31	

## January 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 Winery Closed
2	3	4	5	6	7	8
9	10	11	12	13	14	15 Big Bottles and Cheese
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

## February 2005

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5 Sycamore Release Party
6	7	8	9	10	11	12
13	14 Wine Club Shipping Begins	15	16	17	18	19
20	21	22	23	24	25	26
27	28					

## Schedule of Events

- January 16: BIG Bottles and Cheese Tasting**

Enjoy library vintages of all three of our luscious Cabernets poured from large format bottles-and you get to keep the crystal glass! Complement our wines with a dazzling array of artisan cheeses presented by Napa Valley's most famous cheese monger. Reservations required. **\$40 Club members/\$50 guests.**

- February 05: RELEASE PARTY for 2000 Sycamore Vineyards Cabernet**

Indulge in the latest vintage of one of our most popular wines! An amazing vintage of an amazing wine paired with tasty treats, raffle prizes and special pricing. No reservations required. **Club members complimentary/\$10 guests and non-members.**

- February 14: Quarterly Wine Club Selections Begin Shipping**

Please ensure that your address and credit card information is updated with our Club Coordinator at least 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.

- February (Date TBD): Wine Club Dinner in Phoenix, AZ**

We kick off our 2005 traveling wine club dinner series in Arizona! Enjoy a delicious multi-course dinner paired with an outstanding selection of our current release wines. This is an all-inclusive night: wine, food, tax and gratuity for one great price. Reservations required. **\$100 Club members/\$120 guests and non-members.**

### Freemark Abbey Visits YOU in 2005

Look for us to visit these cities in 2005 with our Wine Club dinner series. Dates are tentative. More cities will be added!

- Dallas/Houston-March
- New York-April
- Chicago-May
- Seattle-July
- Minneapolis-August

## Marriott Napa Valley Offers Discount to Club Members

If you haven't done so before, Winter is a great time to visit the Napa Valley. True, the vines are no longer filled with grapes. The excitement of harvest has subsided. The days may be chilly and damp. BUT... the tasting rooms are less crowded. Winery staff can spend much more time with you and may even open wines that they wouldn't normally share. It also means that fireplaces are ablaze and cabernets are a requisite. In addition, your favorite restaurant is not as crowded so you will likely be seated on time for your dinner reservation! The best part, hotel prices often go way down.



The Napa Valley Marriott Hotel & Spa is extending a special rate exclusively for Key to the Abbey wine club members. Now through April 30, 2005 club members can stay at the Napa Valley Marriott for \$129 per night Sunday -Thursday. To reserve your room and take advantage of this unique discount, please call Marriott reservations at 1-800-228-9290 and ask for the "Freemark Abbey Winery" special \$129 rate. Oh, and make sure to stop by the winery when you're in town!

## Holiday Wine Wishes

Love our library wines?

Long for a large format of your favorite Napa, Sycamore or Bosché cabernet?

Wish you could buy more than two bottles of your favorite vintage?

Your Holiday wishes have been granted and your Holiday parties are lookin' up. As a special year end treat, we've opened up the cellar, lifted

bottle limits and we're freeing our magnums from the confines of their wood boxes.

This is a one-time chance to fill your cellar to your heart's content with your favorite Freemark Abbey wines.

For a limited time, you may purchase any Freemark Abbey wine that we have available, and better yet, you may purchase as much as you can handle. This

incredible opportunity won't happen again for a while, so don't miss out and take advantage while you can. Your family and friends will thank you! Contact our tasting room today to get your fill; some quantities are limited!



*We've opened up the cellar...fill your cellar to your heart's content..."*

## Wine Country Recipe: Easy Cheese Puffs

It's that time of year again where food and wine often become the center of attention at every turn. Here's a quick, easy and yummy recipe that is sure to please just about everyone: *Easy Cheese Puffs*. It is brought to us from Piper Johnson Catering, one of Napa Valley's premiere caterers. Enjoy these simple treats with your favorite Freemark Abbey Cabernet, like the 2001 Napa Valley Cab that is included in November's Cardinal Club shipment. It's a party waiting to happen. Cheers!

- 1 Cup grated Asiago cheese
- 3/4 Cup real mayonnaise
- 1 bunch of chopped green onions
- Pinch of minced garlic
- Ground pepper to taste
- 1/2 Loaf of French bread, sliced into rounds and toasted



In a food processor, process cheese until very fine. Mix cheese, mayonnaise, green onions, garlic and pepper in a bowl until well mixed. Spoon onto French bread rounds and place under broiler until golden brown. Pour wine, serve Cheese Puffs, enjoy!