



ROESSLER

spring 2005

in this issue

NOTE FROM ROGER

FIVE YEAR ANNIVERSARY

*We've said it before...
How time does fly!*

NEW & CURRENT RELEASES

TWO NEW SPRING RELEASES

*...and updated tasting notes
for all releases.*

RECENT KUDOS

...our wines are getting noticed.

NEWS & EVENTS

MARK YOUR CALENDARS

*...with a few of these events
- we'd love to see you there.*

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FIVE YEARS...

Could it really have gone by that quickly?

It's hard to believe that almost 5 years have passed since we decided to "make a little wine"! What began as an adventure to make a little Pinot Noir, has become a full fledged business. Even though the office I mentioned in our Fall '04 Newsletter took several months longer than expected to complete, we now are settling in and its really wonderful to have sales, marketing, accounting and a place to welcome our friends in such an idyllic location just off the Sonoma Plaza. The search took on the usual twists and turns, but the wait was well worth it. Our new home is a California Craftsman style home built originally by August Sebastiani in the 1920's. His son Sam, raised his family there in the 50's, and it's a great feeling to be in the same space that housed the family who put wine making on the map in Sonoma. We can only hope some of their success will rub off on us in the years to come. Mary Ann Sebastiani-Cuneo, president of Sebastiani Winery, is now the owner of the home and we've really enjoyed working with her to update the space, while still maintaining its original charm. One of the real benefits is that we've been able to maintain one of the bedrooms as a Guest Room. In the near future, we'll be making it available to our mailing list customers for those weekend visits to the wine country.

With four vintages behind us and the fifth in the barrel, it's now possible to see how some of our wines are starting to age. Both the *Sonoma County Pinot Noir* and *Sangiacomo Vineyard Pinot Noir* from the 2002 vintage have just recently won Double Gold Medals, and its great to see those wines doing so well, now that they've been in the bottle a few years. The 2002 *Savoy Vineyard Pinot Noir* has finally started showing the complexities of the wine, and we definitely made the right call holding off the release until last October. The 2003 *Dutton Ranch Pinot Noir* which we released last fall is stunning! When you receive this, there will likely be just a few cases remaining and I highly recommend that you try to get your hands on a few bottles. The 2003 *Peay Vineyard Pinot Noir*, which will be released in June, is also showing extremely well and would be a great addition to your cellar. *(continued on back)*

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Our new label design reflects the color scheme we've incorporated in our offices, and we've just completed the overhaul on our web site, which also has the same look. It's easy to navigate through the site reading up on the latest vineyard updates, current releases and tasting notes on the wines, as well as a calendar of events. The shopping cart gives you the ability to order online and take advantage of the discount for buying direct from our warehouse. We'll also be offering limited supplies of our library wines occasionally to those of you who are repeat customers. Check out the new look at www.roesslercellars.com.

This particular spring brings a new form of excitement with the growth of our vineyard, which will finally produce its first fruit. We'll be leaving enough of it hanging to give us a first glimpse of what we're in store for with coming vintages. Most of the fruit will be dropped in the field, to allow the young vines to mature more quickly. The expansion plans look to be put on hold this year, as we continue to obtain the governmental approvals necessary for our expansion. Much of the brush has already been cleared, so that next year our work will be simplified. The new blocks are quite different in soil composition and exposition, and will provide us with some great options for the future planting.

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In the past five years, this adventure really has become a full time job, but one that I'm enjoying very much. The winter and spring months are filled with travel to great food and wine events around the country, sampling our wines to the best wine shops and restaurants along the way. Summer is the time to ensure the vineyard work is being completed to our satisfaction, only to end up back in the throws of harvest, each one bringing a new and totally unique vintage to our family of wines.

Come visit us in the wine country this summer! We'd love to see you....

Cin Cin...!

Roger Roessler

CURRENT RELEASES

2002 SAVOY VINEYARD ANDERSON VALLEY PINOT NOIR

Following on the heels of our first Savoy Pinot in 2001, the '02 release reassures us that Richard Savoy's meticulous farming continues to provide us with exceptional fruit. The wine displays the same aromas of black fruits, forest floor and asian spice. The complex mid palate fills your mouth with concentrated black fruit, smoked meat, wild mushroom and game flavors. The concentration of fruit and well integrated oak complement the very lengthy finish which lingers in the mouth. This wine will be one you can lay down and enjoy for years to come. *324 cases produced*

2002 SANGIACOMO CARNEROS PINOT NOIR

Earth, Bing cherry and plum aromas are immediately apparent then picks up hints of rain on a warm day. Aromas meld nicely with the plush mouth of dark fruits, lightly smoked meat and briny like minerality. The finish is long and coating with soft dusty tannins. *474 cases produced*

2003 "BLUEJAY" ANDERSON VALLEY PINOT NOIR

The area west of Philo in Anderson Valley has once again provided us with the fruit for our second vintage of the BlueJay from several vineyards on the west end of the valley. Lush dark Bing cherry, violets and caramelized vanilla aromatics dominate the nose of this exciting wine. Concentrations of rich black berry fruits, cola and spice lead to the rich tannins and bright acidity that carry through the lengthy finish. *635 cases produced.*

2003 DUTTON RANCH RUSSIAN RIVER VALLEY PINOT NOIR

In the cool micro climate of Green Valley, Thomas Road Vineyard again provided the majority of the fruit for this Dutton Ranch wine. A small amount of fruit from Morelli Lane, a ridge top west of Green Valley, and the Cleary Vineyard in Freestone add to the wines complexity and rich supple texture. Bright raspberry, floral and spice aromas lead to the concentrated raspberry/cherry and mineral undertones in the mid palate which fills the mouth with lush fruit. The layers of fruit give way to the rich tannins and bright acidity that make this a perfect wine to share with a pan seared duck breast that's been glazed with crushed Bing Cherries! *192 cases produced.*

2003 DUTTON RANCH RUSSIAN RIVER VALLEY CHARDONNAY - NEW!

This year's chardonnay has an interesting nose of citrus, green papaya, and almond skin with soft toasty nuances. The rich pallet reveals layers of Meyer lemon curd, minerals and lychee. The richness is balanced by crisp acidity on the finish picking up hints of roasted almond. *102 cases produced*

2003 RED LABEL/SONOMA COUNTY PINOT NOIR - NEW!

Ruby colored Sonoma County exudes aromas of spicy black cherry and black tea. These carry well to the lush pallet were they are complimented by vanillin and sweet rhubarb. The sweet cherry finish has soft velvety tannins and enough acidity to keep the wine fresh and lively. *807 cases produced*

2003 LA BRISA SONOMA COAST PINOT NOIR - Upcoming Release - June 2005

Creamy dried cherries, cardamom, and hints of forest floor accent this Sonoma Coast wine. Round and plush, the flavors mirror the aromatics and dusty cherry, tobacco nuances linger on the finish. *562 cases produced*

2003 LA BRISA "Peay Vineyard" SONOMA COAST PINOT NOIR - Upcoming Release - June 2005

Earthy, mushroom undercurrents accent the dark briery fruits of our Peay Pinot Noir. Sound acidity keeps the black tea, spice, dark raspberry and cola flavors vibrant on your pallet and carry well into the long lingering finish. The tannins are firm but ripe but should melt away with food and round out even more with some time in bottle. *210 cases produced*

RECENT KUDOS



OUR 2003 DUTTON RANCH PINOT NOIR SCORES 90/100 FROM THE FEBRUARY 9, 2005 EDITION OF THE WINE SPECTATOR INSIDER.

“Bold ripe and concentrated, with fine depth to the roasted black cherry, cola and espresso bean flavors that fold into supple, generous tannins. Spice, floral tones and harmonious oak have impressive length on the finish. Drink now through 2008.” – J.L.



WINNER DOUBLE GOLD MEDAL
2005 San Francisco Chronicle Wine Competition



WINNER GOLD MEDAL
2005 Florida State Fair International Wine Competition



WINNER GOLD MEDAL
2005 Florida State Fair International Wine Competition

QUOTABLES ON WINE

“With wine at hand, the good man concerns himself, not with getting drunk, but with drinking in all the natural delectabilities of wine: taste, color, bouquet; it’s manifold graces; the way it complements food and enhances conversation; and its sovereign power to turn evenings into occasions, to lift eating beyond nourishment to conviviality, and to bring the race, for a few hours at least, to that happy state where men are wise and women beautiful, and even ones own children begin to look promising.”

— ROBERT FARRAR CAPON from WINE MEMORIES - GREAT WRITERS ON THE PLEASURES OF WINE

UPCOMING EVENTS

ZINC BISTRO & ROESSLER CELLARS WINE DINNER - SUNDAY APRIL 17, 2005

It's all the family at Zinc! Proprietors Keith and Kevin Roessler will join father Richard Roessler at what will be a wonderful night of food and wine. For more information and a peek at the menu for the evening, please visit the Zinc website at www.zincabq.com.

ANDERSON VALLEY PINOT NOIR FESTIVAL - MAY 19- 21, 2005

Where do Pinot-philes congregate in May? The only known festival in the world that features a single varietal from a single appellation! Join us for a top notch tasting of the Pinot Noirs made and grown in the Anderson Valley. The event is three days of BBQ's, tastings and a technical event on Friday. This is an event you don't want to miss! For more information and registration please visit the website at www.avwines.com

RUSSIAN RIVER VALLEY "GRAPES TO GLASS" - AUGUST 19-21, 2005

A Pinot Lovers weekend! Three days of events, tastings and fabulous food. Registration for the event begins May 1, 2005. Please visit the website for information as it becomes available. www.RRVW.org

FAMILY WINEMAKERS TASTING - SUNDAY AUGUST 21, 2005

FORT MASON SAN FRANCISCO CA

Over 300 wineries, from industry icons to 500 case gems, are looking forward to seeing you at the event. This is a once a year gathering to taste what is hot and new in the California wine industry. All the wineries are family owned and/or operated. An event not to be missed. For registration information please visit the website at www.familywinemakers.org

OTHER UPCOMING EVENTS:

APRIL 19, 2005 Wine maker dinner - One Midtown Kitchen, Atlanta GA www.onemidtownkitchen.com

MAY 12, 2005 Wine maker dinner Racquet Club La Due St. Louis, MO.

JUNE 22-25, 2005 *Vintage Albuquerque 2005* benefitting the New Mexico Symphony Orchestra www.nmsso.com

RESTAURANT BUDO UPDATE

SAN FRANCISCO CHRONICLE'S - MICHAEL BAUER GIVES BUDO A GREAT REVIEW

A New Napa Destination – SAN FRANCISCO CHRONICLE - SUNDAY FEBRUARY 13, 2005

"From the first bite to the last, Budo is a cross-cultural wonder.

...Clearly, McDevitt takes an urban approach to dining large, creating a Japanese sensibility that weaves subtle flavors, colors and textures into a vibrant unified dish....

...The beautiful knife skills employed by McDevitt and his staff seem to magnify the ingredients' flavors. As persimmons were coming into season in the fall, McDevitt created a salad in which the fruit looked like flower petals, draped on the plate with almonds and an array of subtle spices... One of my favorite dishes over three visits was the lobster tasting (\$38), which included a copper pot of the best restaurant risotto I've tasted, topped with a coral lump of claw meat. Half the tail was laid out on a salad of oranges; the other half wrapped a scallop, arranged on a potato cake with a scattering of sauteed mushrooms. "

(FOR A FULL REPRINT OF MICHAEL'S REVIEW, VISIT www.restaurantbudo.com)





ROESSLER

vineyard select • handcrafted wines

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Roessler Cellars
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