

ROESSLER *Cellars*



Late fall 2004

ROESSLER CELLARS' HARVEST 2004

This year's harvest came and went in the blink of an eye. The long wonderful growing season came to a quick end when, in late August, the region was hit by several weeks of mid-ninety temperatures which prompted quite a frenzy at the winery. This year, our facility had taken on several new Pinot-producing custom crush clients whose demands added to our processing challenges- and all in all, we processed over 700 tons of fruit in just over 6 weeks. The last pick of Chardonnay came in the first week of October from Clos Pepe vineyard and now the wines are in barrel where they will spend the winter. Wells and I decided to try our hand with a little Riesling this year, and picked a small amount of fruit from the Wiley Vineyard in Anderson Valley.

Several new vineyards were added to our portfolio this year. For our new "La Brisa", we added Griffin's Lair, which is a really cold site located in the Petaluma Gap area of the Sonoma Coast Appellation. Kantzler Vineyard, also a Sonoma Coast site, was also added to help with this blend. You'll notice that we have redesigned our labels for 2003. In an effort to make them reveal our philosophy; that great wine is reflective of the terroir of each vineyard, we wanted to prominently feature the spectacular vineyard sites that go into our wines in a more profound way.

At the northern edge of Mendocino County, Alder Springs Vineyard will be providing us with not only Pinot Noir but an exciting lot of Chardonnay in 2004. These grapes are all grown above 2000 feet, making it one of the highest-elevated vineyards in Northern California. Stu Bewley owns the property, and over the past 15 years he's planted many small blocks matching clones and rootstocks of primarily Pinot Noir and Chardonnay. We're very excited about the wines and will be watching them closely as they progress.

For me, maybe the most exciting addition we've made in our brief history happened this year, by way of the Santa Rita Hills Appellation, which is located just north of Santa Barbara. I took several trips there this past winter, meeting with growers, sampling as many local wines as I could, and generally falling in love with them. The wines that I tasted are in some ways similar to the bigger style Pinots we're producing from Anderson Valley, but they have a totally different aromatic component, and are more concentrated with both red and black fruits, many of which linger forever on the finish. We were very fortunate to obtain fruit this year from the

1160-C HOPPER AVENUE

SANTA ROSA

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www.roesslercellars.com



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Clos Pepe vineyard, which is meticulously farmed by Wes Hagen, who is as passionate about pinot as anyone I've met. His vineyard has received critical acclaim over the past few years, and we are fortunate to be a part of it. I look forward to many more meals with he and Melissa at one of the finest sushi restaurants I've come across in all of California in, of all places, Buellton! In addition to the "Hitching Post", which those of you who have seen the movie *Sideways* - are probably now familiar with, "A-RU" is a small Japanese restaurant located in the downtown area.

The second new vineyard we have added from the Santa Rita Hills Appellation is one of the oldest surviving vineyards there. Talinda Oaks was originally planted in the early 70's as the first Sanford and Benedict Vineyard. Many of the original Mt. Eden clone Pinot vines are still being harvested. We were able to obtain 2 tons of fruit from them, along with several new blocks containing the Dijon 667 and 777 clones. The resulting blend is one that has my interest piqued and I can't wait to see how the wine turns out.

When it's all totaled up this year, we will be bottling over 4500 cases, including Pinot from 6 single vineyard designations, 3 appellation wines and two small lots of Chardonnay.

With Restaurant Budo now open, preparation ongoing in Annapolis for our second planting, and our newfound corporate home just off the plaza in Sonoma, there's not enough room to accurately describe all the excitement before us at the moment. I can only hope you'll consider visiting us in the near future where we can share some wine, and give you all the details in person. Best wishes for a Happy Holiday Season, and as always, thank you for your continued support.

Cin-cin!



P.S. As our Holiday gift to you, enjoy complimentary shipping on any purchase of 6 or more bottles, now through the end of the year.



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NEW 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*

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.*

CURRENT RELEASES

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*

2002 DUTTON RANCH RUSSIAN RIVER VALLEY CHARDONNAY

The 35 year old vines from Searby Vineyard once again provided the fruit for our second Dutton Ranch Chardonnay. Wells utilized 50% new French Oak and it was in barrel for 14 months. The aromas of baked apple, roasted hazelnuts, and candied lemon lead seamlessly to the creamy mouth feel. Crisp apple, pineapple, and other tropical fruit flavors carry through to the finish, which boasts a wonderful Meyer Lemon and toast component. *90 cases remaining*

2002 SONOMA COUNTY PINOT NOIR

Aromas of strawberry and anise fold nicely into the delicate spice, cherry, tea and light vanilla flavors. The wine, a blend of our Sonoma County vineyard sites is full on the palate but nicely balanced by bright citrus like acid. *180 cases remaining*

FREE SHIPPING UNTIL THE END OF THE YEAR

Enjoy free shipping on any 6 or more bottles of Roessler Cellars' wines NOW through THE END OF THE YEAR! Simply fax us your order on the enclosed order form and we will take care of the shipping. *Happy Holidays!*



www.roesslercellars.com

SANTA ROSA, CALIFORNIA 95403

1160-C HOPPER AVENUE

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FAX YOUR ORDER TO: 707.933.9617

WINE OFFERING

AVAILABLE WINES	PRICE PER BOTTLE	NO. OF BOTTLES	TOTAL
2002 Savoy Vineyard Pinot Noir (750ml) NEW!	\$ 42		
2003 Dutton Ranch Pinot Noir (750ml) NEW!	\$ 36		
2003 "BlueJay" Pinot Noir (750ml) NEW!	\$ 30		
2002 Dutton Ranch "Old Vine" Chardonnay (750ml)	\$ 34		
2002 Sonoma County Pinot Noir (750ml)	\$ 26		
2002 Sangiacomo Vineyard Pinot Noir (750ml)	\$ 28		

SHIPPING & HANDLING CHARGES				
<i>Hawaii: contact us for rate.</i>	AZ, CA, CO, ID, ND, TX, NV, NM, OR, MT, WA		IL, IA, WI, MO, MN, WV, GA, LA, NE, NC, RI, SC, VA, CT, WY, NH	
QUANTITY	2-DAY	GROUND	2-DAY	GROUND
1-2 BOTTLES	\$17	9	22	10
3-4 BOTTLES	\$26	10	25	15
5-6 BOTTLES	\$34	12	46	20
7-8 BOTTLES	\$41	15	58	25
9-12 BOTTLES	\$57	20	82	37

SUBTOTAL

Case discount (10%)

State Sales Tax (7.5% for CA)

Shipping & Handling (see table at left) **Holiday Special: FREE Shipping***

TOTAL DUE

***FREE Shipping on 6 bottles or more for the rest of the year.**

BILLING ADDRESS

NAME _____ DAYTIME PHONE _____

ADDRESS _____

E-MAIL _____

SHIPPING ADDRESS

NAME _____ DAYTIME PHONE (required for shipping) _____

ADDRESS _____

PAYMENT METHOD

ENCLOSED CHECK MASTERCARD VISA

NAME ON CREDIT CARD _____ CARD NO. _____

EXPIRATION _____ CREDIT CARD BILLING ZIP CODE _____

SIGNATURE _____

TAKE ADVANTAGE OF A 10% DISCOUNT ON THE COST OF ANY COMBINATION OF 12 BOTTLES/CASE SHIPMENT.

TERMS & CONDITIONS: All orders will be filled on a first come first served basis. Remember to let your wine rest after shipment. Wines may be sold and delivered only to persons who are age 21 or over. Because our wines are hand-crafted and unfiltered, we may delay shipment due to extreme weather conditions. All alcoholic beverages are sold in California and title passes to you in California. We make no representation to the legal rights of anyone to ship or import into any state outside of California. You as a buyer are solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. PLEASE NOTE: If you do not have a legal shipping address, may we suggest you contact: All Ways Cool: 3351 Industrial Drive, Suite 1, Santa Rosa CA 95403 Phone: 707-545-7450 - or - 55 Degrees: 1210 Church Street, St. Helena CA 94574 Phone: 707-963-5513