



CLUB

SECOND QUARTER, April 2006

### ***BUSY BOTTLING AT THE WINERY***

I have been so busy lately at the winery with bottling. The good news is that we will be done bottling all of the 2004 vintage wines by the time this letter reaches you. This is a slightly earlier bottling schedule, so it will allow us to age the wines a bit longer in bottle prior to release, which is always a good thing. We took a break with bottling and hosted many of you at our Annual Spring Release Open House a couple of weeks ago. It was great to see so many new faces and some long time friends all at the same time. It was even better to see more of you finding us in our new home. We love our new home and how much easier it is to host you all, so I hope that you all enjoyed it as much as we did. We released the 2005 Viognier and the 2005 Enchante that day to a happy audience. We bottled both with the Stelvin Screwcap, which will help them retain their natural fruitiness and freshness for a much longer time than if we bottled them with a traditional cork. We also released the 2005 Late Harvest Viognier. I am very proud of this wine and its balance. While it is a dessert wine, it is not quite as sweet as you might think. So give it a try. If you are unsure, we are sampling it at our tasting room, where all of our wines are always free to taste for you and a guest. I hope that you enjoy the new releases in this shipment. Please see the reverse for more info, while I get back to the bottling line. . .

### ***2004 ROASTED SLOPE PRE-RELEASE OFFERING***

The 2004 Syrah Roasted Slope Vineyard is dark and brooding in color, with complex aromas of black cherry, spices, white pepper, toasty oak, and candied violets (from the Viognier). In honor of the amazing quality of the 2004 Syrah Roasted Slope Vineyard (RSV) we have decided that our wine club members should have easy and early (and affordable) access to this benchmark wine. To this end, we are proudly offering 100 6-bottle cases of this wine at a pre-release price of \$142 per 6-pack (\$22 per bottle) which is a 30% discount off of the regular retail price of \$34 per bottle. This is a savings of \$62 per 6-bottle case. We will limit each member to two (2) 6-bottle cases. No further discounts will apply. The futures price will only be available until Friday, June 10, 2006 (or until the 100 6-packs are sold out). The wine will be available for shipping by the middle of August. This vintage comes from the same general area within the singular vineyard of Block 17 (also known as the Roasted Slope). This is the first vineyard that we planted on our estate, back in 1990. So the vines are an average of 13 years old for this release. It is characterized by a very steep north-east facing slope. At the peak, the vineyard is over 1500 feet in elevation, which makes it one of the highest vineyards around. The 360 degree views from the top are amazing. This vineyard is characterized by a very cool microclimate, with very shallow and well-drained soils. All of this combines to make a stunning vineyard with super-low yields (averaging about 1.0 tons per acre) of amazingly concentrated fruit. There is an interesting twist to this vineyard story...read on. When several vines died during the first few years, we kept replanting the vines to Viognier. Three years later, we realized that we had a cluster-*\*#@!* of a vineyard. Syrah, interplanted with Viognier...hmmm...reminded me of Cote-Rotie, the most famous Rhone Valley vineyard, where Syrah and Viognier are planted side by side on purpose. We released our first co-harvested and co-fermented Roasted Slope Vineyard Syrah from the 1996 vintage. This wine remains delicious to this day.

### ***THE OSV ADD ON CLUB . . .2004 Oak Savanna Vineyard Chardonnay***

For those of you who have opted-in for the OSV ADD-ON club, we are shipping you a bottle of the Oak Savanna Vineyard 2004 Chardonnay. I worked closely with Felipe Hernandez, the vineyard manager for the Oak Savanna Vineyard, to keep the yields quite low so that we could harvest the best possible fruit from the OSV site. It is a bit warmer site than many other Chardonnay vineyards in the Santa Ynez Valley, so we grow and then craft it unlike most other wines. With lower yields, and tiny berries, we are able to harvest the grapes a bit earlier than otherwise possible. This allows the retention of a fresh natural acidity. We whole cluster press the grapes and then cold settle the new juice overnight to remove any solids. The juice is transferred to mostly new French Oak barrels for fermentation and ageing. We do not add yeast, so the fermentation starts slowly and ferments quite evenly in our cold cellar. We then inhibit malo-lactic fermentation to prevent the adulteration of such a pure wine with any "added" flavors. The resulting wine is quite rich and fruity (apple, pears, pineapple, and citrus fruit), with a hint of oakiness. The finish is long and clean, benefiting from the natural acidity described above. I am not a fan of California-Style Chardonnay, so do not expect to find one here. You should rather expect a perfect interpretation of the unique Oak Savanna Vineyard Terroir. We hope that you love it as much as we do.

There is still room to join the OSV ADD-ON club, and have these delicious wines delivered along side our Rhone-Style offerings. OSV add on members will have one bottle of OSV wines sent along side our AMV wines in each shipment. Future shipments will include the 2005 Oak Savanna Cellars La Encantada Vineyard Pinot Nor, and our 2004 One Thousand Hills, named for the original name of the Santa Ynez Valley. You can sign up for this club online at [www.AndrewMurrayVineyards.com](http://www.AndrewMurrayVineyards.com). Or, please call us for more information at 805-686-9604.

PLEASE SEE THE REVERSE FOR OUR FEATURED AND CURRENT RELEASES  
PRICE CHARGED FOR THIS SHIPMENT WAS \$68.25 PLUS SHIPPING AND SALES TAX WHERE APPLICABLE.

## **RRC 2nd QUARTER FEATURED WINES**

### **2005 Viognier**

Exotic and forward in the nose; a rich aromatic intensity comprised of flowers, honey-suckle, grapefruit, pineapple, and dried-apricots that follows through on the palate with an incredibly luxurious mouthfeel. It is very crisp and fresh tasting now and will continue to evolve over the coming year. We use the stelvin "screwcap" rather than cork to preserve the freshness of the wine.

550 cases produced

Reserve Club Price: Case \$225.00

Bottle \$18.75

### **2004 Syrah Estate**

This wine is 100% hillside grown and it shows in the color and the power of this wine. This is a truly beautiful Syrah that smells and tastes of its hillside heritage. The wine has aromas and flavors of cherries, blackberries and a tarry oakiness jumps from the glass and onto your palate. These flavors are long and lingering on the finish. This Syrah tastes great now, but will improve with 2-3 more years.

1100 cases produced

Reserve Club Price: Case \$225.00

Bottle \$18.75

### **2004 Syrah Watch Hill Vineyard**

The Watch Hill Vineyard lies in the fictional appellation of the Los Alamos Hills. I suspect that the vineyard owners of that area will soon band together and seek an appellation, but until then, the wine has to be labelled with the semi-generic appellation of Santa Barbara County. The vineyard lies in the hills in back and beyond of Alisos Canyon Road, quite near the 101, and just south of the town of Los Alamos. This is only the first or second harvest from this vineyard, that is meticulously farmed by the gang from Coastal Vineyard Care. We love this wine so much that we have secured more grapes for the years to come. The reason that I love this vineyard is that it is in a wonderful microclimate that allows for the grapes to achieve full maturity, yet retain the natural acidity of a very cool climate. Thus the wine is dark...but more of a very dark red...like a black cherry, instead of a purply dark color. This clearly demonstrates that the wine was harvested ripe, but without any raisining. The flavors and aromas are very fresh and center around black cherry, blueberry, and blackberry, and of course a great melange of spices and oak. The wine is smooth in the mouth, but with a racy and long finish due to the ripeness and natural acidity of the wine. It really reminds me of a Dry Creek appellation Zinfandel in that way...very ripe and dark, but a very smooth and sweet-fruit finish. I like the way that this wine drinks right now, but I know that it will be even better in 6 months.

107 cases produced

Reserve Club Price: Case \$324.00

Bottle \$27.00

## **SPRING 2006 NEW RELEASES**

### **2004 Enchanté**

*Yummy blend of Roussanne and Marsanne bottled in the Stelvin Closure!*

800 cases produced

Reserve Club Price: Case \$198.00

Bottle \$16.50

### **2005 Viognier Late Harvest**

*The aromatics on this wine are insanely beautiful...a must try.*

350 cases produced

Reserve Club Price: Case \$180.00

Bottle \$15.00

## **CURRENT RELEASES**

### **2004 Oak Savanna Chardonnay**

350 cases produced

Reserve Club Price: Case \$270.00

Bottle \$22.50

### **2004 Syrah Tous les Jours**

3500 cases produced

Reserve Club Price: Case \$144.00

Bottle \$12.00

### **2004 Syrah Bien Nacido Vyd. Limited!**

150 cases produced

Reserve Club Price: Case \$306.00

Bottle \$25.50

### **2003 Syrah Hillside Reserve Limited!**

240 cases produced

Reserve Club Price: Case \$423.00

Bottle \$35.25

## **2nd QUARTER 2006 CALENDAR . . .**

### **May 11-13, 2006**

### **Hospice Du Rhone**

The world's largest celebration of Rhone variety wines. Please visit [www.hospicedurhone.org](http://www.hospicedurhone.org) for more details.

### **June 24, 2006** **12-4:00pm Annual Roasted Slope Release Party.**

We will be having an All American BBQ at the winery. Buy a 6 pack of the Roasted Slope at the pre-release price of \$142.00 and get one free ticket to this great party. Tickets are \$55.00 per person. Call Jaymi for more details and/or reservations, 805-686-9604. Space is limited and your RSVP must be received by June 10, 2006.

*(Limit one free ticket per membership, purchase of 6-pack does not necessarily guarantee space at the event, you must RSVP to attend)*

### **September 2, 2006**

### **End of Summer Wine Dinner Exact Date and Time are TBD.**

We will be sending out a notice about this event closer to the event date.