

April 2011 Limited Release

## CARMENERE-CABERNET

2.6 Litre Crushed Grape "Super-Pack"

(Made using over 17 lbs of whole grapes)

Our award winning Carmeneré juice from the esteemed Colchagua Valley is for the first time being married with Cabernet Sauvignon concentrate and virgin, crushed Chilean Cabernet grapes packaged in a 2.6 litre "Super-Pack."

### The Wine:

Carmeneré-Cabernet fermented on the 25% larger Super-Pack Cabernet Grapes and our 2-stage Hungarian oaking process create the biggest, boldest Chilean that we have ever released.

The wine shows the typical Carmeneré profile of blackberry, black cherry, tropical fruit and spice, interlaced with black currant and more red fruits from the Cabernet. Ageing develops further notes of coffee, mocha and leather. The super-pack crushed Cab skins add more colour, body, aromatics, flavours and bolder tannins that are typical of great Cabernet.

### Ageing:

You will want to age your wine at least 6 months and it can be held for at least 3 years.

### Food Pairings:

This wine can proudly be served with your best cuts of beef or lamb but will also compliment roasted fowl and tomato-sauced dishes.



Each Of These Premium Kits Is Prepared To Our Highest Standards:

## 2011 Limited Release Collection

All four releases are prepared in an 18 Litre, more juice format

Only premium, varietal juices and concentrates are used.

The musts contain no added sugar, flavours, colourings or non-grape botanicals.

Crushed grape packs, made from over 17 pounds of virgin, varietal-specific grapes are included with each red for "fermented on the skins" quality.

Region specific grapes, from low yield vineyards, are featured in each wine.

All juices have been pressed with no filtration, centrifuging or forced clearing in order to retain maximum varietal character, body and flavour.

All kits include a set of 30 non-permanent "peel n' stick" labels.

## 2011 Limited Release Order Form

**ORDERING:** Each Limited Release wine is restricted to supply of raw materials and quantities pre-ordered before production. Please place your order with the retailer at least 15 days before the month of release to ensure you receive the kits you wish to enjoy.

Month Released	Description	Quantity Desired
January	<b>Grenache Quartet</b>	
February	<b>Chateau du Pays Reserve Cuvée</b>	
March	<b>Marsanne-Viognier-Roussanne</b>	
April	<b>Carmeneré-Cabernet</b>	

Customer Name

Customer Signature

Phone

eMail



January 2011 Limited Release

## GRENACHE QUARTET

France, Spain, Australia, California

2.6 Litre Crushed Grape "Super-Pack"

(Made using over 17 lbs of whole grapes)

### A World First!

In what we believe is a World First, Grenache grapes from 3 continents and 4 countries have been brought together to co-ferment on 2.6 Litres of Grenache crushed grapes from 3 countries. This results in a wine with a truly distinctive style showing the most attractive attributes of the Grenache grape from the 4 quite different grape growing areas and a level of complexity that simply is not experienced in any one region.

### The Wine:

The California liquid components and crushed grapes establish the structure to which the European and Australian components add additional dimension. The Spanish Grenache (Garnacha) juice and crushed grapes contribute exuberant aromas and top-note flavours. Australian juice adds heft and weight to the body of the wine along with the country's trademark fruitiness. Grenache juice and crushed grapes from the Rhone Valley bring elegance, finesse and harmony to the entire blend. The Grenache content in the blend is roughly in equal measure from each of the 4 countries.

The blend is fermented on equal portions of California, Spanish and French crushed Grenache grapes. European toasted oak is added before fermentation and, after fermentation, the wine ages in contact with Hungarian oak cubes.

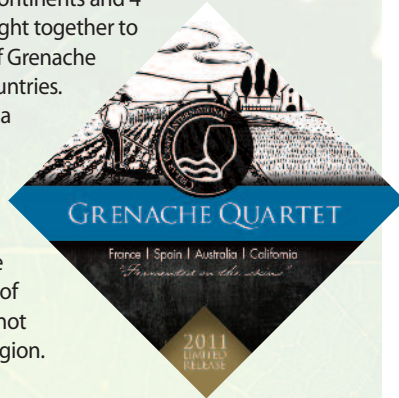
The finished wine is bursting with aromas and flavours suggestive of fully ripe cherries, raspberries and plums. The 2 stage oak process beautifully counterbalances and holds all the fruit in check with its contribution of vanilla and toast.

### Ageing:

You will be enjoying this wine a couple of weeks after bottling, but do set some aside for 1 to 2 years to experience the refinement that comes with ageing.

### Food Pairings:

The wine pairs well with most beef, lamb and pork dishes and roasted chicken or turkey.



February 2011 Limited Release

## CHATEAU DU PAYS

Reserve Cuvée

2.6 Litre Crushed Grape "Super-Pack"

(Made using over 17 lbs of whole grapes)

After working with the red grapes that we sourced from the Rhone Valley and seeing how terrific they were, it was immediately clear that we had the foundation for a very special Reserve Cuvée version of Chateau du Pays that could closely replicate the great reds from the most famous appellation in the Southern Rhone. This is that special wine.

### The Wine:

Syrah, Grenache and Mourvedre juices from Gard, France, in roughly equal proportions, are the stars of this blend. California Syrah and Spanish Garnacha have supporting roles.

The base blend is fermented on a Super-Pack of virgin crushed grapes made with very special Red Mountain Syrah (clone sourced from Chateauneuf du Pape), Yakima Syrah, and Spanish Garnacha. Two-stage Hungarian oak treatment is the final element in this unique blend.

Syrah and Grenache create the main structure of this wine providing vibrant notes of red and black fruit plus an enticing spice note. The smaller quantity of Mourvedre adds the hallmark notes referred to as game or meatiness, savoury or Sauvage as the French call it. With ageing, this becomes more refined and suggestive of leather, forest floor or even truffles. It also contributes additional spice tones. An intriguing element for sure.

### Ageing:

The wine should be held for a minimum of 6 months but can be cellared for at least 2 years.

### Food Pairings:

This is a big, complex wine that is a natural for big, rich dishes. Beef, lamb and game roasts or stews. Bean and root vegetable casseroles or Cassoulet. Works well whenever mushrooms are used.



March 2011 Limited Release

## MARSANNE-VIOGNIER-ROUSSANNE

RHONE STYLE

Washington & California vineyards

18 Litre Format

Our first release of a Rhone-style white was our Yakima Synergy II, released in March '09. This new blend of Marsanne from California, and Marsanne, Viognier and Roussanne juices from Washington is presented in an 18 litre format. With this format, we have been able to increase total juice content by nearly 30%, imparting even more natural character to the finished wine.

### The Wine:

Both Marsanne and Roussanne now have a larger, more defining role while Viognier is scaled back, delivering fruit complexity without over-powering the Marsanne/Roussanne profiles.

Co-fermentation of the feature varietals creates a wine that shows pear, melon, white peach, subtle tropical notes, a hint of citrus, a delicate nutty suggestion, and an over-riding floral impression. All of this is wrapped within a lush, almost creamy texture that defines the style. The wine finishes completely dry, with just enough acidity to define the lengthy finish.

If you enjoyed Synergy II, see what a difference more juice and a shift in varietal weighting makes.

### Ageing:

Shows well after a couple of months but does age better than most whites and can be cellared for up to 2 years.

### Food Pairings:

It is a great sipper to savour on its own while also being incredibly complimentary to a wide variety of foods.

