

CRUSHPAD

harvest

2009

VINEYARDS

Greetings from Crushpad

This document is the result of more than five years of sourcing the best vineyards in California. Over the past several years we've offered fruit from some of the state's best growers and highest profile sites, this year is no exception. All of these sites are managed by passionate growers – the vast majority having proven track records with wines rated 90+ points by *Wine Spectator* and *Wine Advocate*, and whose retail prices are in the \$40 to \$150 range. We continue to work with growers who are developing exciting new high-density vineyards planted in more extreme areas – vineyards where you have the opportunity to be one of the pioneering winemakers.

You are the winemaker

Going into our sixth harvest, we've found a universal enthusiasm in our client base as wine consumption turns into wine collection and then into wine creation. The experience and satisfaction of creating your own wine and the pride of sharing it with others is what winemakers live for. While most of us would like to quit our jobs, sell our house and take our spouse and children to live on the vineyard, it's just not realistic. Crushpad gives you as much of the winemaker lifestyle as possible, wherever you live. We've got a way to go to achieve our full vision, but we're making progress every year and hope that you will join us.

Take your time reading through this vineyard list. There are a lot of great sites and if you have any specific questions about the vineyards or the process, feel free to contact Dave Gifford at dave@crushpadwine.com or 415-864-4232, x222.

How It Works

Crushpad has a six step process for winemaking that spans anywhere from 6 to 24 months, depending upon the varietal and style of wine.

1 Choose Vineyard

Browse the vineyards in this document and, if you can, try some of the commercial wines made from them. Or just talk to us about the style of wine you like and we'll help you choose the right vineyard.

2 Construct Plan

Every wine has a detailed blueprint that covers the entire process of growing, fermenting, aging and blending. Every year is different and things can change, so you'll be facing some questions along the way.

3 Monitor Vineyard

Throughout the growing season, we'll provide weather updates, pictures and video interviews with growers to give you insight into the ups and downs of an agricultural life.

4 Create Wine

When the fruit comes in, you can come in and help sort, crush, ferment and press your wine. If you can't be here in person, watch us on Crushpad Cams and get real-time updates and educational content on crushnet.com.

5 Design Packaging

When you sign up, you'll receive a Packaging Guide which helps you work with our design team through the process of creating a great label and selecting bottle, cork and capsule options.

6 Finish Wine

The final step in creating your wine is an optional blending process that you can do in San Francisco or at home with a *Fusebox* wine blending kit. We then bottle your wine and then it's off to you to enjoy and watch its evolution.

Pricing

Per barrel pricing (approximately 25 cases) is all inclusive: fruit, materials, winemaking, packaging and oak (new, neutral or a blend; top French or American coopers – your choice). Prices, pre-payment and volume discounts are listed on the last page of this document.

Pinot Noir **5**

Amber Ridge Vineyard, Russian River Valley
 Bohemian Vineyard, Russian River Valley
 Brosseau Vineyard, Chalone (Monterey)
 Doctor's Vineyard, Santa Lucia Highlands
 Floodgate Vineyard, Russian River Valley
 Hayley (Annahala) Vineyard, Anderson Valley
 La Encantada Vineyard, Sta. Rita Hills
 Lone Oak Vineyard, Santa Lucia Highlands
 Split Rock Vineyard (Gap's Crown) Sonoma Coast
 Two Pisces Vineyard, Sonoma Coast

Cabernet Sauvignon **8**

Carrefour Vineyard, Napa Valley (Coombsville)
 Coombsville Vineyard, Napa Valley (Coombsville)
 Fifteen Forty (1540), Napa Valley (Howell Mountain)
 Georges III Vineyard, Napa Valley (Rutherford)
 Godspeed, Napa Valley (Mt. Veeder)
 Ink Grade Vineyard, Napa Valley (Howell Mountain)
 Neal3 Vineyard, Napa Valley (St. Helena)
 Rafael Vineyard, Napa Valley (Oak Knoll)
 Reverence Vineyard, Napa Valley (Coombsville)
 River Run, Napa Valley (St. Helena)
 Stagecoach Vineyard, Napa Valley (Pritchard Hill)

Merlot **11**

Coombsville Vineyard, Napa Valley

Syrah **12**

Alder Springs Vineyard, Mendocino
 Parmelee-Hill Vineyard, Sonoma Valley
 Premiere Coastal Vineyard, Santa Barbara County
 Thompson Vineyard, Santa Barbara County
 White Hawk Vineyard, Santa Barbara County

Zinfandel **14**

Grist Vineyard, Dry Creek Valley
 Teldeschi Vineyard, Dry Creek Valley

Petite Sirah **15**

Eaglepoint Ranch Vineyard, Mendocino
 Teldeschi Vineyard, Dry Creek Valley

Sangiovese **15**

White Hawk Vineyard, Santa Barbara County

Chardonnay **16**

Alder Springs Vineyard, Mendocino
 Durell Vineyard, Sonoma Valley
 Split Rock (Gap's Crown) Vineyard, Sonoma Coast

Viognier **17**

Catie's Corner Vineyard, Russian River Valley

Sauvignon Blanc **17**

Galleron Road Vineyard, Napa Valley (Rutherford)

Marsanne, Roussanne **18**

Alder Springs Vineyard, Mendocino
 Saralee's Vineyard, Russian River Valley
 Westerly (McGinley) Vineyard, Santa Ynez Valley

Payment Options & Volume Discounts **19**

INTRODUCING HALF BARRELS

This year, you can make half barrels with Crushpad. The 110 liter barrels we use yield 12 cases instead of the normal 25 cases. This program is available on a limited number of vineyards, including:

- **RAFAEL VINEYARD CABERNET SAUVIGNON**
- **DOCTOR'S VINEYARD PINOT NOIR**
- **GRIST VINEYARD ZINFANDEL**
- **ALDER SPRINGS VINEYARD SYRAH**
- **SPLIT ROCK VINEYARD CHARDONNAY**

See their entries for more information.

Mendocino

Alder Springs Vineyard
Eaglepoint Ranch Vineyard

1

Anderson Valley

Hayley (Annahala) Vineyard

1

Russian River Valley

Amber Ridge Vineyard
Bohemian Vineyard
Catie's Corner Vineyard
Floodgate Vineyard
Saralee's Vineyard

2

Sonoma Coast

Split Rock (Gap's Crown) Vineyard
Durell Vineyard
Parmelee-Hill Vineyard
Two Pisces Vineyard

2

Dry Creek Valley

Grist Vineyard
Teldeschi Vineyard

2

Napa Valley

Carrefour, Coombsville
Coombsville Vineyard, Coombsville
George III, Rutherford
Godspeed, Mt. Veeder
Ink Grade Vineyard, Howell Mountain
Neal3, St. Helena
Rafael Vineyard, Oak Knoll
Reverence Vineyard, Coombsville
River Run, St. Helena
Stagecoach Vineyard, Pritchard Hill

3

Santa Lucia Highlands

Doctor's Vineyard
Hook Vineyard
Lone Oak Vineyard

4

Chalone

Brosseau Vineyard, Monterey

4

Santa Ynez Valley

Westerly (McGinley) Vineyard

5

Santa Rita Hills

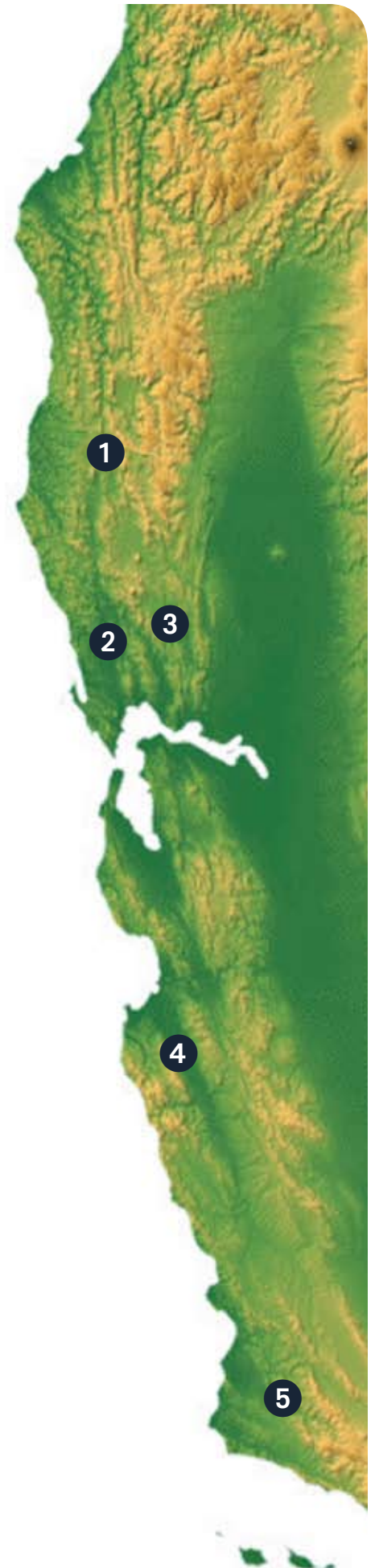
La Encantada Vineyard

5

Santa Barbara County

Premiere Coastal Vineyard
Thompson Vineyard
White Hawk Vineyard

5





WINES YOU SHOULD TRY

Kosta-Brown (\$62/Bottle)
Siduri (\$52/Bottle)

WS 95

WS 91

AMBER RIDGE VINEYARD *SOLD OUT*
RUSSIAN RIVER VALLEY

This hillside site is located immediately adjacent to the famed Gary Farrell Starr Ridge Vineyard in Windsor. Amber Ridge was planted in 2000 with clones 115, 667 and 777 on 101-14 rootstock and was adopted by several high-end wineries for its inaugural harvest in 2003. This cool climate vineyard, now under the ownership of Far Niente, is farmed by seasoned veterans who practice sustainable agriculture in conjunction with other viticultural techniques that put us at ease.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

David Bruce (\$40/Bottle)

WS 89

BOHEMIAN VINEYARD *SOLD OUT*
RUSSIAN RIVER, SONOMA COAST

One of our goals is to provide very cool climate Pinot sources that extend the hang time of this traditionally early-ripening varietal. We found the vineyard we were looking for in the Freestone area on the border of the Sonoma Coast and Russian River AVAs. Contrasted to some of the warmer, "in your face" Pinot regions, Freestone produces more refined and subtle Pinot Noirs favored by Burgundy fans. The 7-acre vineyard is planted with Dijon clones 115, 667 and 777 on 101-14 rootstock adjacent to vineyards planted by Marimar Torres and Joseph Phelps.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

Loring (\$46/Bottle)
Dain Wines (\$42/Bottle)

WS 92

RP 92

BROSSEAU VINEYARD *SOLD OUT*
CHALONE, MONTEREY

This vineyard is located at an elevation of some 1600 feet in the Gabilan (AKA Gavilan) Mountain Range and produces tremendous Chardonnay and Pinot Noir. Located next door to the vineyard planting that helped make California famous in the 1976 Paris tasting, Chalone features limestone soils which results in stressed vines that produce concentrated, long-lived wines. We have a very small allocation of clone 115 from this steep hillside property.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

Lucienne (\$45/Bottle)

DOCTOR'S VINEYARD
SANTA LUCIA HIGHLANDS, MONTEREY

Marine influenced mornings and afternoon breezes coming off Monterey Bay are the foundation for Santa Lucia Highlands Pinot. This year, we were thrilled to secure fruit from this eastern-facing site that sits near Pisoni Vineyard on the western side of the Salinas River Valley. The 194 acres of Pinot Noir are situated just above the fog line to take advantage of ripening morning sun. Doctor's Vineyard features a variety of clones, spaced at 7' x 10', and planted in sandy-loam top soils with extremely rocky, well-draining subsoils. The loose, nutrient depleted foundation makes vines struggle to produce wonderfully complex fruit flavors with vibrant acidity.

Barrel Price: \$8,300 (\$27.66/Bottle)

Half Barrel Price: \$5,100 (\$34.00/Bottle)



WINES YOU SHOULD TRY

Donatiello (\$57/Bottle)

WS 93

**FLOODGATE VINEYARD
RUSSIAN RIVER VALLEY**

Floodgate vineyard is located near the town of Forestville, right where the Russian River heads west out to the Pacific. Originally planted 35 years ago, our section was replanted to clone 777 in 2002 and enjoys a steep, west-facing exposure that makes it one of the earliest ripening parts of the vineyard. Well-drained, alluvial soils and the early morning fog of Russian River make this an exciting new site for us.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

Goldeneye (\$52/Bottle)

WS 93

**HAYLEY (ANNAHALA) VINEYARD
ANDERSON VALLEY**

The fog and cool temperatures that push in from the Pacific make Annahala Vineyard an ideal location for growing Pinot Noir. Located halfway between Boonville and Philo in Anderson Valley, this 34-acre site is planted to Dijon clones 115, 667 and 777 along with small amounts of Pommard and Martini. In 2007, management of the vineyard was taken over by Premier Pacific Vineyards, a spare-no-expense viticulture team we are proud to be affiliated with.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

Alma Rosa (\$49/Bottle)

WS 91

**LA ENCANTADA VINEYARD
STA. RITA HILLS**

Located on the cooler west side of Sta. Rita hills, La Encantada was planted in 2001 by Richard Sanford – the “Godfather” of Santa Ynez Pinot Noir. Here, the mountains run east to west, funneling troughs of chilly temperatures and fog in from the coast. La Encantada, the first certified organic site in Santa Barbara, is planted to a range of Dijon clones on devigorating rootstock that produce tiny clusters with yields hovering around 2 tons per acre. The result is dark cherry, earth and spice – everything you’d want out of Sta. Rita Hills Pinot.

Barrel Price: \$8,900 (\$29.67/Bottle)



WINES YOU SHOULD TRY

Lucienne (\$45/Bottle)

**LONE OAK VINEYARD
SANTA LUCIA HIGHLANDS, MONTEREY**

This 146-acre vineyard is planted on an east-facing slope near the center of the Santa Lucia Highlands (between Garys’ and Rosella’s). It was planted in 2001 to 6’ by 6’ spacing. Clones 115, 667 and 777 were grafted onto a mix of 5C and 101-14 rootstocks in Chualar Loam soils with a bit of clay that helps retain warmth during the brisk mornings and chilly evening winds off Monterey Bay. Pinots created from Lone Oak will retain much of the palate weight of the warmer, southern part of the Highlands balanced with the vibrant acidity and spice of the north.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

Harrington (\$45/Bottle)
Kosta-Browne

WS 92

**SPLIT ROCK VINEYARD
SONOMA COAST**

Split Rock is located in the Sonoma Coast growing region on the west side of Sonoma Mountain. Its rocky soils combine with winds from the Petaluma Gap to create a challenging growing environment, but one that consistently produces great fruit. Most of the vineyard has optimal southwest exposure and is densely planted with over 2000 vines per acre. Wines from this cool climate site are very dark, feature dark cherry and have an excellent tannin and acid backbone required for aging.

Barrel Price: \$9,000 (\$30.00/Bottle)



WINES YOU SHOULD TRY

De La Montanya (\$38/Bottle)

**TWO PISCES VINEYARD
SONOMA COAST**

This 10-acre biodynamically farmed vineyard sits on the southwestern edge of Petaluma. In this section of Sonoma, very chilly ocean breezes and fog are funneled through the Petaluma Gap, keeping temperatures up to 15 degrees cooler than the rest of the county. The moderate rainfall totals and cooler weather conditions are idyllic for growing high-quality Pinot Noir. This rolling hillside property features a variety of Dijon clones planted on 101-14 and SO4 rootstocks.

Barrel Price: \$8,900 (\$29.66/Bottle)



WINES YOU SHOULD TRY

New Vineyard

CARREFOUR VINEYARD **SOLD OUT** NAPA VALLEY, COOMBSVILLE

Carrefour is located in Coombsville, an area that has developed a well-deserved reputation for growing cooler climate Cabernet Sauvignon in Napa Valley. The moderate temperatures lengthen the growing season to produce wines with evolved tannins and the well-integrated classic herbaceousness notes associated with Cabernet. The 18-acre site is primarily planted to clone 337 and features well-drained volcanic soils.

Barrel Price: \$9,600 (\$32.00/Bottle)



WINES YOU SHOULD TRY

Caldwell Cab 2004 (\$100/Bottle)

WS 94

COOMBSVILLE VINEYARD **SOLD OUT** NAPA VALLEY, COOMBSVILLE

East of the town of Napa, Coombsville Vineyard is cooled by the fog and breezes blowing off San Pablo Bay. The 65-acre site is planted to Bordeaux varietals on gently sloping terrain. The cooler climate allows for a nice long growing season and produces a fleshy, more opulent interpretation of the grape. Planted to clones 4 and 337 on 110R rootstock, the clusters here are smaller due to slightly distressed soils and lower precipitation totals in this section of Napa.

Barrel Price: \$10,900 (\$36.33/Bottle)



WINES YOU SHOULD TRY

Schrader (\$150/Bottle)

WA 98

GEORGES III VINEYARD NAPA VALLEY, RUTHERFORD

Cabernet Sauvignon plays the starring role in Rutherford and this 300-acre site is firmly grounded in Napa Valley lore. Grapevines had been cultivated on the property since the 1800s before Beaulieu Vineyard founder, George de LaTour, replanted in 1928. Sixty years later, Andy Beckstoffer took over the location and updated with a variety of Cabernet clones better suited to the gravelly loam soils. If you seek Rutherford "dust", look no further.

Barrel Price: \$13,900 (\$46.33/Bottle)



WINES YOU SHOULD TRY

New Vineyard

GODSPEED VINEYARD NAPA VALLEY, MT. VEEDER

At an elevation of some 1500 feet, near the top of Mount Veeder, sits Godspeed Vineyard. Planted primarily to Cabernet and Chardonnay, this 22-acre vineyard has steep slopes, weak soils and excellent sun exposure to create small, intense berries with lots of mountain tannins. The vines are mostly clone 8 (with some 338), planted on 110R and healthy (non-phylloxera) AXR-1 rootstock. To manage the tannins, we have the vineyard team make extra passes to remove less ripe fruit and tend to let clusters hang a bit longer than typical. This results in solidly structured and intense fruit-driven wines that will be among the longest lived that we make.

Barrel Price: \$10,900 (\$36.33/Bottle)



WINES YOU SHOULD TRY

Behrens & Hitchcock (\$65/Bottle)

RP 95



WINES YOU SHOULD TRY

Try their neighbor:

Hourglass (\$110/Bottle)

RP 98

WS 92



WINES YOU SHOULD TRY

New Vineyard



WINES YOU SHOULD TRY

Caldwell Cab 2004 (\$100/Bottle)

WS 94

Paul Hobbs Napa Valley Cab (\$75/Bottle)

INK GRADE NAPA VALLEY, HOWELL MOUNTAIN

East of Calistoga, Ink Grade stands atop the Vaca Range on the eastern side of Howell Mountain. The high elevation causes daytime temperatures to be cooler and evening temperatures to be slightly warmer than the Napa floor. Planted in 1990, Ink Grade stretches across 200 acres of terraced mountainous terrain. The site, planted to a quad trellis, ekes out between 2 and 2.5 tons per acre. The iron rich red clay and decomposed volcanic ash, are poor in nutrients and have difficulty retaining water. This combination stresses the vines to produce small berries with deeply structured spicy notes and robust tannins. This is one of the more technologically advanced sites, using “stress modules” to determine ripening and enables us to do multiple picks for optimal ripeness.

Barrel Price: \$9,600 (\$32.00/Bottle)

NEAL3 NAPA VALLEY, ST. HELENA

Neal3 is owned by Mark Neal, a meticulous grower who oversees vineyard management at Ink Grade and numerous other high-quality sites. This St. Helena vineyard sits adjacent to Hourglass Vineyard, where Bob Foley does his magic. Like its next door neighbor, Neal3 is planted to the “See” clone – an older clone of unknown origin that creates deep, structured wines. The rocky/gravelly soils are extremely well draining and produce small berries on very small clusters. This results in deeply colored wines with sturdy tannic structure.

Barrel Price: \$9,600 (\$32.00/Bottle)

RAFAEL VINEYARD NAPA VALLEY, OAK KNOLL

Rafael Vineyard is a sloping hillside property in Oak Knoll. Being in the southern part of the valley, the temperatures are moderated by the weather patterns coming off San Pablo Bay. These cooling breezes and morning fogs help the grapes retain assertive acids that warmer growing spots can't match. The vines at Rafael are planted in porous sands and gravel, which forces the roots to work deep into the ground in search of water. This natural devigoration helps produce smaller berries with balanced concentrations of tannins and acidity.

Barrel Price: \$10,900 (\$36.33/Bottle)

Half Barrel Price: \$6,300 (\$42.00/Bottle)

REVERENCE VINEYARD NAPA VALLEY, COOMBSVILLE

Reverence Vineyard is situated in southern Napa's Coombsville/Tulocay area. The 12+ acre vineyard sits on shallow, rocky-gravel soils and is solely focused on growing cooler climate Cabernet Sauvignon. The microclimate, influenced by the cooling breezes and fogs off San Pablo Bay, help grapes assert the classic Cabernet acid/tannin profile. Reverence Vineyard was planted to a variety of clones primarily on 110R rootstock in 2002. The meticulous sustainable farming techniques and obvious care that have gone in the property's development have us truly excited.

Barrel Price: \$10,900 (\$36.33/Bottle)



WINES YOU SHOULD TRY
New Vineyard

**RIVER RUN VINEYARD
NAPA VALLEY, ST. HELENA**

River Run is located just west of the Napa River on Zinfandel Lane. Planted in the mid-1990s, this 6-acre certified organic vineyard features gravelly soils and plenty of sun, making for intensely complex interpretations of Cabernet. Mark Neal's viticultural hand oversees farming on this meticulous property planted to clone 8. Stylistically, River Run is similar to our other St. Helena sites, with plenty of fruit characters to complement the soundly structured tannins.

Barrel Price: \$9,600 (\$32.00/Bottle)



WINES YOU SHOULD TRY
Paul Hobbs (\$170/Bottle) **RP 94**
Jean Edwards (\$50/Bottle) **WS 92**

**STAGECOACH VINEYARD *SOLD OUT*
NAPA VALLEY, PRITCHARD HILL**

One of the largest and best known vineyards we source from, Stagecoach climbs between 900 and 1700 feet up the southern face of Pritchard Hill. The site is planted to a wide range of varietals and rootstocks and features several distinct microclimates. We source our Cabernet from a small, steep block near the top of the site. This section, planted to clone 341, is lower-yielding than most of the vineyard and emphasizes serious Asian spice and dried herbs on top of a core of black currant.

Barrel Price: \$9,600 (\$32.00/Bottle)

**WINES YOU SHOULD TRY**

Caldwell Cab 2004 (\$100/Bottle)

WS 94

**COOMBSVILLE VINEYARD
NAPA VALLEY, COOMBSVILLE**

East of the town of Napa, Coombsville Vineyard is cooled by the fog and breezes blowing off San Pablo Bay. The 65-acre site is planted to Bordeaux varietals on gently sloping terrain. The cooler climate allows for a nice long growing season and produces a fleshy, more opulent interpretation of the grape. The Merlot clusters here are smaller due to slightly distressed soils and lower precipitation totals in this section of Napa, resulting in ink-black wines.

Barrel Price: \$8,500 (\$28.33/Bottle)



WINES YOU SHOULD TRY

Pax (\$75/Bottle)

RP 96

Behrens & Hitchcock (\$65/Bottle)

RP 94

ALDER SPRINGS VINEYARD MENDOCINO

Located over three hours north of San Francisco, Alder Springs relies on elevations as high as 2700 feet for a cooling effect. There's so much to say about this vineyard, but even more to say about the owner Stu Bewley – smart, nice and passionate about what he does. The vines are planted on steep hillsides of decomposing sandstone with a combination of Scott Henry and Smart Dyson trellising systems with vine density as much as 3300 vines per acre. The phenomenal Syrah, planted to a variety of clones, has very few peers in California. It's hard to contain our excitement about this vineyard because it represents a combination of people, site, viticulture practices and a track record with wineries we're honored to be sharing fruit with.

Barrel Price: \$8,200 (\$26.00/Bottle)

Half Barrel Price: \$5,100 (\$34.00/Bottle)



WINES YOU SHOULD TRY

Saxon Brown (\$36/Bottle)

WS 92

PARMELEE-HILL VINEYARD SONOMA VALLEY

Parmelee-Hill Vineyard sits immediately adjacent to Durrell Vineyard in Sonoma Valley. Bordering Carneros, the 55-acre property benefits from a pattern of cooling morning fogs that give way to ripening mid-day warmth. Coastal afternoon winds then stir off San Pablo Bay to cool the fruit and ensure a healthy acid profile. Owner and vineyard manager, Steve Hill planted clone Shiraz 1 atop Schwarzman rootstock in nutrient-depleted rocks and gravel. The vines are spaced 6' x 8' and growth is restricted to a single cluster per shoot to create fruit with incredible depth and complexity.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

Try wines from neighbor White Hawk

PREMIERE COASTAL VINEYARD SANTA MARIA VALLEY

Premiere Coastal Vineyard sits in the cooler northern section of Santa Barbara County. Here, the east-west orientation of California's coastal range brings cooling morning fog and ocean breezes, which give way to warm afternoon sun. The sandy soils provide excellent drainage and limit vigor - the trick to producing small berries. Premiere Coastal is our only vineyard featuring the "Syrah Noir" clone – a loose-clustered grape that tends to produce ink-black wines. Working closely with vineyard manager, Kevin Merrill, we have selected a small block, farmed with an extremely high level of attention. Kevin, who lives on the property, promotes sustainable viticulture and also oversees management of nearby White Hawk Vineyard. The wines exhibit the same core of acidity balanced by meat and blackberries flavors found at White Hawk.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

Ojai (\$62/Bottle)

RP 96

Copain (\$45/Bottle)

RP 94

THOMPSON VINEYARD SANTA BARBARA COUNTY

Just a mile away from White Hawk Vineyard, Thompson is a somewhat different beast. Chunky and fruit-driven in its youth, a few years in bottle bring out complex animal notes and subtle Indian spices. The 37-acre vineyard climbs up steep hillsides and is planted with a southern facing exposure to ensure ripeness. Thompson's viticulture, under the watchful eye of Larry Finkle, is amazing. The soils are depleted of nutrients so the vines rarely bring in over 2.5 tons per acre, even in the most robust of years.

Barrel Price: \$7,800 (\$26.00/Bottle)



**WHITE HAWK VINEYARD
SANTA BARBARA COUNTY**

White Hawk Vineyard sits on the southern facing slope of Cat Canyon some 21 miles from the Pacific and 2 miles north of the tiny town of Los Alamos. The marine influence causes cool, early morning fogs to envelop the site before giving way to bright sun. It's planted at an elevation of 900 feet on pure sands that immediately drain off water and nutrients forcing the vines to work extra-hard to survive. The Syrah has a strong core of acidity complemented by elements of meat and blackberries. White Hawk is custom-farmed using sustainable and primarily organic viticulture methods. The yields here are miniscule and the berries intense.

Barrel Price: \$7,800 (\$26.00/Bottle)

WINES YOU SHOULD TRY

- Clos Mimi (\$72/Bottle)
- Ojai (\$62/Bottle)
- Sine Qua Non

RP 94

RP 95



WINES YOU SHOULD TRY

Turley (\$50/Bottle) **RP 95**

**GRIST VINEYARD
DRY CREEK VALLEY**

Located 1000 feet above the Dry Creek valley floor, this certified organic vineyard adds a bit of mountain structure and spice to the traditional Dry Creek brambly red fruits. The vines are head pruned and sit in iron-rich volcanic soils that stress the vines into low yields and concentrated wines. Crushpad was thrilled with the beautiful fruit delivered from Grist this past harvest and we eagerly await the day the wine is ready for bottling.

Barrel Price: \$8,200 (\$27.33/Bottle)
Half Barrel Price: \$5,100 (\$34.00/Bottle)



WINES YOU SHOULD TRY

Carlisle (\$33/Bottle) **RP 94**

**TELDESCHI VINEYARD
DRY CREEK VALLEY**

This vineyard produces Zinfandel, Syrah and Petite Sirah from vines that are up to 115 years old. Like most great Zinfandel sites, these vines are head pruned, yields are low and the grapes are packed with flavors of cherry, blackberry and boysenberry. If you're a Zin fan, you've undoubtedly had some of this stuff. The Petite Sirah is also pure, dark, wild Dry Creek in style. If you like your wines big, this is the vineyard for you.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

Sean Thackery (\$60/Bottle) **RP 96**

**PETITE SIRAH
EAGLEPOINT RANCH VINEYARD
MENDOCINO**

This 82-acre vineyard is situated at an 1800-foot elevation that keeps temperatures down 5 to 10 degrees cooler than Mendocino's flatlands. Hillsides of decomposed sandstone with veins of red loam keep vigor in check. While the Zinfandel initially made the vineyard famous, innovative wineries have recently been wowing the wine world with Syrah, Petite Sirah and Grenache bottlings. The Grenache is one of California's better examples, creating wines with a raspberry and herb core and notes of strawberry. As great as the Syrah and Grenache are, it's the Petite Sirah that sends this vineyard into the stratosphere. With blackberry, blueberry and floral aromatics combined with graphite and mineral elements, this Petite is truly something special. We provide moderate amounts of all grapes from this site for those who want to make a vineyard blend.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

Carlisle 2005 (\$36/Bottle) **RP 95**

**PETITE SIRAH
TELDESCHI VINEYARD
DRY CREEK VALLEY**

This vineyard produces Zinfandel, Syrah and Petite Sirah from vines that are –up to 115 years old. Located on the valley floor, Teldeschi is a well-drained vineyard that experiences the full warmth of Dry Creek Valley. The Petite Sirah creates dense, dark and wild wines, and Petite Sirah's traditional tannins are tamed by the excellent levels of ripeness that this vineyard is able to consistently achieve. If you like your wines big, this is the vineyard for you.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

East Valley Vineyards (\$36/Bottle)

**SANGIOVESE
WHITE HAWK VINEYARD
SANTA BARBARA COUNTY**

White Hawk Vineyard sits on the southern facing slope of Cat Canyon some 21 miles from the Pacific and 2 miles north of the tiny town of Los Alamos. The marine influence causes cooling, early morning fogs to envelop the site before giving way to bright sun. It's planted at an elevation of 900 feet on pure sands that immediately drain off water and nutrients forcing the vines to work extra-hard to survive. The Sangiovese is wonderfully dark with notes of sweet strawberry and plum. White Hawk is custom-farmed using sustainable and primarily organic viticulture methods. The yields here are miniscule and the berries intense.

Barrel Price: \$7,200 (\$24.00/Bottle)



WINES YOU SHOULD TRY

Patz & Hall (\$55/Bottle)
 Roessler (\$38/Bottle)

RP 94
 WS 90

**ALDER SPRINGS VINEYARD
 MENDOCINO**

Located over three hours north of San Francisco, Alder Springs relies on elevations as high as 2700 feet for a cooling effect. There's so much to say about this vineyard, but even more to say about the owner Stu Bewley – smart, nice and passionate about what he does. The vines are planted on steep hillsides of decomposing sandstone with a combination of Scott Henry and Smart Dyson trellising systems with vine density as much as 3300 vines per acre. Alder Springs is planted primarily to Dijon clones 76, 96 and 95. It's hard to contain our excitement about this vineyard because it represents a combination of people, site, viticulture practices and a track record with wineries we're honored to be sharing fruit with.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

Kistler (\$90/Bottle)
 Chasseur (\$62/Bottle)

RP 96
 RP 94

**DURELL VINEYARD
 SONOMA VALLEY**

Bordering Carneros in the southwestern foothills of Sonoma Valley, Durell Vineyard receives cooling influences from San Pablo Bay as well as from the fog and breezes that descend from the hills west of the vineyard. Steve Hill has been expertly farming this ranch for close to three decades, and knows its nuances and microclimates well. We're sourcing the Wente clone from the vineyard's Vella block, a unique section of the property with shallow, rocky soils, which give the fruit excellent concentration.

Barrel Price: \$7,800 (\$26.00/Bottle)



WINES YOU SHOULD TRY

Flowers (\$38/Bottle)

**SPLIT ROCK VINEYARD
 SONOMA COAST**

Split Rock is located in the Sonoma Coast growing region on the west side of Sonoma Mountain. Its rocky soils combine with winds from the Petaluma Gap to create a challenging growing environment, but one that consistently produces great fruit. Most of the vineyard has optimal southwest exposure and is a very high density planting with over 2000 vines per acre. Chardonnay clones 95 and 76 from this cool climate vineyard blend to create a complex, complete wine with concentrated fruit and excellent natural acidity.

Barrel Price: \$7,200 (\$24.00/Bottle)
Half Barrel Price: \$4,500 (\$30.00/Bottle)



WINES YOU SHOULD TRY

Copain (\$31/Bottle)

RP 90

**VIIGNIER
CATIE'S CORNER VINEYARD
RUSSIAN RIVER VALLEY**

Located in the Russian River Valley, this cool climate site is planted on 110R rootstock with an unnamed Condrieu clone. We work closely with the grower, Saralee Kunde, to custom farm a block using organic viticulture and keep yields extremely low by dropping nearly half the fruit to create extremely intense wines. Wines from the vineyard, named after Saralee's daughter, offer pronounced citrus and floral characteristics balanced by vibrant acidity.

Barrel Price: \$6,300 (\$21.00/Bottle)



WINES YOU SHOULD TRY

New Vineyard

**SAUVIGNON BLANC
GALLERON ROAD VINEYARD *SOLD OUT*
NAPA VALLEY, RUTHERFORD**

As in Bordeaux, Sauvignon Blanc tends to do extremely well where Cabernet grows. Rutherford, in the heart of the Napa Valley, has sustained many of the region's most renowned wineries and produces some incredible Cabernet. The soils are a mosaic of gravelly loam and sand along with volcanic and marine sediments that provide excellent drainage. This vineyard was the source of our inaugural Sauvignon Blanc back in 2006. The wines display crisp citrus notes of grapefruit and lemon-lime, combined with minerality and herbaceous hints.

Barrel Price: \$5,700 (\$19.00/Bottle)



WINES YOU SHOULD TRY

Pax Nepenthe (\$65/Bottle)

WA 94



WINES YOU SHOULD TRY

Arrowood (\$30/Bottle)

RP 91



WINES YOU SHOULD TRY

Westerly Vineyards (\$32/Bottle)

RP 90

MARSANNE, ROUSSANNE ALDER SPRINGS VINEYARD MENDOCINO

Located over three hours north of San Francisco, Alder Springs relies on elevations as high as 2700 feet for a cooling effect. There's so much to say about this vineyard, but even more to say about the owner Stu Bewley – smart, nice and passionate about what he does. The vines are planted on steep hillsides of decomposing sandstone with a combination of Scott Henry and Smart Dyson trellising systems with vine density as much as 3300 vines per acre. The cooler temperatures allow the fruit to hang longer without sacrificing the naturally vibrant acidity levels. It's hard to contain our excitement about this vineyard because it represents a combination of people, site, viticulture practices and a track record with wineries we're honored to be sharing fruit with.

Barrel Price: \$7,500 (\$25.00/Bottle)

MARSANNE, ROUSSANNE SARALEE'S VINEYARD RUSSIAN RIVER VALLEY

Two white varietals of France's northern Rhône, Marsanne and Roussanne have found surging popularity in California. Given the high demand for Rhône whites, it's extremely difficult to find top-quality fruit. The moderate temperatures and precision farming at this Russian River site make for a perfect match for these varietals. Planted in 2002 in well draining sandy-loam soils, Saralee's is a high density site, with vines spread just 4 feet apart. They're cropped to a single cluster per shoot, the same aggressive viticulture practices we use for the Russian River Viognier. For extra aromatics, we can blend in a bit of Viognier.

Barrel Price: \$5,700 (\$19.00/Bottle)

ROUSSANNE WESTERLY (MCGINLEY) VINEYARD SANTA YNEZ VALLEY

Westerly Vineyard (now known as McGinley) was the first vineyard to plant grapes in Santa Ynez's Happy Canyon area back in 1995. Warm days are tempered by a nightly cooling maritime influence that pushes in from the coast to ensure a long growing season. Sitting at an elevation of 800 feet in well-draining sandy soils, the terraced site is perfect for Rhone varietals such as Syrah and Roussanne. The Roussanne's complex aromatics, lively acidity and depth show why it's the white wine for red wine lovers.

Barrel Price: \$6,900 (\$23.00/Bottle)

MARSANNE, ROUSSANNE

PAYMENT OPTIONS & VOLUME DISCOUNTS

Installment payments are 1/3 at time of signing, 1/3 October 1st and the final 1/3 February 1st 2010. Payment is due within 10 days of contract signing to secure fruit source.

VOLUME DISCOUNTS

- 5% discount for 2 or 3 barrels
- 10% discount for 4 to 7 barrels
- 20% discount for 8-20 barrels