



*I*n review of 2010, it was an exciting and busy year for 32 Winds Wines; We had a great harvest for our 2010 vintage, changed up our labels, and released our 2007 vintages. The 2007 vintage Chardonnay, Pinot Noir and Cabernet were received with much acclaim and it was very satisfying to see considerable amounts unsolicited praise from the press.

2010 was also a year in which demand for our wines grew considerably and we gained representation in several new states including New York, Texas, Minnesota, Illinois, and California.

2011 has started off with a bang for us as Steve has been hitting the road and 32 Winds has already been featured in wine dinners at some exclusive locales such as Vintage Club in Palm Desert, Blue Mound Golf & Country Club in Wisconsin, Southern Hills Country Club in Tulsa, and of course Roaring Fork Club in Basalt, Colorado

32 Winds was the wine selection along with food from Wolfgang Puck Bistro for the exclusive Patron Party for the Carnivale event in Tulsa just this month. The Carnivale party raises over \$600,000 for the Mental Health Association.

Steve, Robin, and Ehren also hosted a sold-out wine dinner for the Chris Klug Foundation back in December. This was a fabulous event that we were happy to be a part of for our Olympian friend Chris and his wonderful foundation, which is dedicated to promoting lifesaving donations and improving the quality of life for donors, donor families, organ transplant candidates and recipients.

You can now track us on Facebook, where you will find postings on our upcoming events and news on our wines. Look us up under "32 Winds Wine" and add us to your "Like" pages.

Back to wine, we are very excited to be getting our first crop this year from the vineyard out on the wilds of Sonoma Coast that Ulises Valdez planted for us 4 years ago. The Pinot Noir was planted using clone Calera/Swann and the Chardonnay using Clone Old Wente, both on 101-14 rootstock. We are very excited about this additional grape source.

We are proud to be offering you our 2008 Chardonnay and Pinot Noir. We will be releasing our 2008 Cabernet in the fall, however we do have a little 2007 Cabernet left to offer - it was a magnificent vintage, so please stock up!

Please see the reverse page for Tasting Notes and an overview of the 2008 growing season.

We have included an order form for you to fax back to us at (707) 635-8124 or scan and e-mail to [steve@32windswine.com](mailto:steve@32windswine.com). As always you can also order from our website at [www.32windswine.com](http://www.32windswine.com). If you prefer to just call us, feel free to do so. Steve's number is (970) 309-7253 and Mia's is (918) 636-5150.

Cheers!

*Steve, Ed, and Mia*

*32 Winds*

*The* 2008 growing season was one of dramatic extremes. The year started off with early intense storms with powerful winds and rain, and this was followed by a long extended drought that spawned many wildfires. The spring was the driest on record for much of California resulting in a statewide drought being declared for the first time in over a century.

This very dry spring led to the vines awakening early from their winter slumber and starting their vegetative growth cycle. Unfortunately this coincided with the deepest and longest period of frost in over three decades, which resulted in a substantial loss of crop for many of our growers, some losing as much as 80% of their vineyard for the year.

Mother Nature then began to cooperate a little and a cooler than average summer ensued, with near perfect fruit-ripening weather of warm days and cool nights. This allowed the vines to focus upon ripening their smaller crop in an unhurried manner. The combination of the decreased yields and the perfect summer weather resulted in very concentrated and extremely high quality wines, with excellent flavors and phenolic ripeness.

As a result of Mother Nature's curveballs, our yields, and thus our production, were dramatically reduced. We only made 71 cases of chardonnay and 500 cases of pinot noir, these wines (especially the chardonnay) will sell out fast so please do not hesitate in getting your order back to us.

### *2008 "Monument Tree Vineyard" Chardonnay, Anderson Valley*

The fruit for this wine comes from the Monument Tree Vineyard, a wonderful cool climate site at an elevation of 300 feet on the eastern edge of the Anderson Valley. The organically-farmed grapes were hand harvested and then whole-cluster pressed into French oak barrels, approximately 35% of which were new. Both alcoholic and malolactic fermentation occurred naturally in the barrel, and the resultant wine possesses a beautiful balance of vibrant natural acidity and mouth-coating viscosity

The wine displays notes of white pears, quince and honeyed citrus, all underlain by a lovely minerality. This wine will drink well for 3-5 years.

### *2008 Pinot Noir, Sonoma Coast*

As with the 2007 pinot, the 2008 is a blend of approximately 70% Hirsch Vineyard Fruit and 30% Keefer Vineyard Fruit.

The Hirsch Vineyard is located on a rugged ridge close to the Pacific Ocean at an elevation of 1500 feet, in a zone above the marine fogline. The high elevation vineyard sees approximately 14 hours of sun versus 10 hours at below the fogline, thus allowing long hours of unmitigated sunlight late in the season when tannins are evolving. The Keefer Ranch lies in the Green Valley, a cool appellation characterized by regular intrusion of cooling fog from the nearby Pacific Ocean.

Both of these great cool-climate vineyards add distinctive components that help shape the final blend. The grapes were hand-harvested in a few different passes, destemmed into open-top fermenters, with daily manual punch-downs. This form of handling is the best method to gently extract flavor and supple tannins from the grapes.

The wine demonstrates flavors and aromas of red cherries, pomegranate and forest floor, with lovely spice notes on the finish. This wine will drink well for 3-5 years.

