



  
*Daniel Gehrs*  
CABERNET SAUVIGNON  
CENTRAL COAST

  
*Daniel Gehrs*  
MERLOT  
CENTRAL COAST

  
*Daniel Gehrs*  
SYRAH  
CENTRAL COAST

  
*Daniel Gehrs*  
100% FREE  
CHARDONNAY  
CENTRAL COAST

## CABERNET SAUVIGNON

### *Wine Profile*

VINTAGE: 2009

ORIGIN: Central Coast (95% Paso Robles)

HARVEST: Early October

FERMENTATION: Enclosed stainless steel tank with 3X daily pump overs.

AGING: A combination of stainless steel and French and American oak barrels for 12+ months.

VARIETAL COMPOSITION: 89% Cabernet Sauvignon, 3% Merlot, 8% dry red

### *Tasting Notes*

This vintage shares many of the positives associated with the 2005 vintage. One thing they have in common is the fact that both vintages were larger than average; the '05 because of prodigious winter rains and the '09 for reasons at least partly unknown! At any rate, I no longer have fear of large vintages producing dilute wines. It sounds reasonable that a small vintage will produce the best quality but my experience over the years has failed to verify this theory so I'll have to go with experience. This wine has lots of primary fruit aromas: blackberry, wild strawberry, black currant and cassis. Oak aging of this wine is sufficient for the vintage at 12+ months, finishing off the last 2 months in a 60%-40% combination of new, medium-plus and heavy toast French oak. It has a fine viscosity that coats the palate with correct Cabernet flavors of blackberry, black currant and breakfast tea that echo and deliver on those promised by the nose. The wine is very smooth with just the right amount of fruit and oak tannins to frame and lengthen the finish for a most satisfying experience. Great with classical beef dishes of all stripes! Enjoy this fine vintage over the next four or five years or more or, in the near term with the benefit of an hour or so of breathing. I had it with Beef Stroganoff right after it was bottled. Delicious!

— DRG 2/11

### *Technical Data*

ALCOHOL: 13.9%      WINE PH: 3.82  
WINE ACIDITY: .64      RESIDUAL SUGAR: 0.12%  
CASES PRODUCED: 3,045      UPC: 7 60919 12107 3

## MERLOT

### *Wine Profile*

VINTAGE: 2009

APPELLATION: Central Coast (87% Paso Robles, 13% Santa Ynez Valley)

HARVEST: Mid to Late October

FERMENTATION: Stainless steel with 3x daily pump overs

AGING: 80% older French oak, 20% new French oak, finished in 50% new French oak 30 days

VARIETAL COMPOSITION: 87% Merlot, 9% Malbec, 4% Cabernet Franc

### *Tasting Notes*

Whenever possible I enjoy working with vineyards and vineyard owners with whom I am personally acquainted. Such is the case with this wine which is a rich and enticing blend of three classic Bordeaux varietals featuring, of course, Merlot. It hails from the rolling hills east and north of Paso Robles in the Ranchita Canyon district not far from the mission town of San Miguel and the grapes were grown by Marty and Carol Meeker whom we have known since way back in our Saratoga days. Robin and I actually took part in their "planting party" about 20 years ago! Of the remaining 13% some 9% is Malbec and 4% is Cabernet Franc which is my favorite blender for Merlot. Both were grown in the Valley View vineyard in Santa Barbara County's Santa Ynez Valley appellation by Louis Lucas. Louis and I also go way back. I was the winemaker for Lucas & Lewellen Vineyards brand from its inception in the late '90's through 2007. I know all of their vineyards quite well as a result. In typical fashion this three way blend received its final blending shortly before bottling in December, 2010 when a detailed portrait emerges of each component and their compatibility with one another becomes clear. The in-blending of Malbec and Cabernet Franc adds the complexity of cranberry and blueberry respectively to the ripe, black cherry and tanned leather fragrance typical of Merlot. Delicious, soft, supple; yet lip-smacking tannins give length and structure to the finish. This wine will be showing well by the winter-spring of 2011 but should age and gain quality and stature over 5-8 years. — DRG 1/11

### *Technical Data*

ALCOHOL: 14.1%      WINE PH: 3.46  
WINE ACIDITY: .60      RESIDUAL SUGAR: 0.14%  
CASES PRODUCED: 1,068 750ml, 10 cases 1.5L  
Magnums, 6 bottles 3L double magnums  
UPC: 7 60919 01061 2

## SYRAH

### *Wine Profile*

VINTAGE: 2009

ORIGIN: Central Coast (100% Edna Valley)

HARVEST: Early October

FERMENTATION: Enclosed tank with 2X daily pumpovers.

AGING: 13 months in French oak barrels

VARIETAL COMPOSITION: 85% Syrah, 6% Grenache, 6% Petite Sirah, 3% Viognier

### *Tasting Notes*

This rich, dark and smooth Syrah comes from the cool micro-climates of the Central Coast's Edna Valley appellation. It combines the best of the New and the Old World expressions of this most ancient of grapes. With ripe and juicy black stone fruit flavors and a luxurious, silken texture it glows like the California sun on the palate. The relatively modest alcohol level, by California standards, and the deft use of heavy toast French oak used for finishing accents an earthy complexity with emerging aromas of sizzling bacon fat reminiscent of the classic wines from the steeply sloped appellations of the northern Rhone Valley of France. This is a highly drinkable Syrah and I recommend it wholeheartedly with Mediterranean-style foods and grilled meats. It is drinking extremely well now as evidenced by the fact that it is one of the best selling wines in our family winery's tasting room. It will also benefit from 2-3 years or more of bottle aging, gaining an even more complex bouquet fit for any special occasion.

— DRG 1/11

### *Technical Data*

ALCOHOL: 13.7%      WINE PH: 3.54  
WINE ACIDITY: .62      RESIDUAL SUGAR: 0.14%  
CASES PRODUCED: 729      UPC: 7 60919 11880 6

## CHARDONNAY

### *Wine Profile*

VINTAGE: 2009

ORIGIN: Central Coast (79% Monterey County, 21% Santa Barbara County)

HARVEST: Early to mid October

FERMENTATION: Enclosed temperature controlled stainless steel tank

AGING: Temperature controlled stainless steel for 15 months

VARIETAL COMPOSITION: 100% Chardonnay

### *Tasting Notes*

In evolutionary terms, my Chardonnay winemaking style over the past 10 years has become simply more naturalistic. I strongly believe that a new day has dawned in the consumer's taste preferences and appreciation for this classic grape. When so much of the focus used to be on oak and, to a significant degree, malolactic "secondary fermentation" with sur lees aging giving that "buttery" aspect, there was, necessarily, less of an honest focus on the Chardonnay grape itself; those fruit and terroir aspects that are the real underpinnings of the entire wine. It was more about fashion, willful winemaking and a "style" which was imposed. When I stripped away those extraneous elements, I found that I could clearly focus on what really mattered. It has been liberating. 2009 is really a lovely vintage for Chardonnay. The growing season was classic; not too hot and not too cold. Perfect, in fact, for the thin skinned, sunburn prone Chardonnay grape. This wine has the lemon zest, apple freshness and structure of Monterey and that wonderful Santa Barbara tropical fruit aroma with clear elements of pineapple, mango, guava and papaya which turn toward fresh, golden apple and butter cream on the palate. It all adds up to complexity; the best compliment a wine can have.

— DRG 2/11

### *Technical Data*

ALCOHOL: 13.9%      WINE PH: 3.33  
WINE ACIDITY: .69      RESIDUAL SUGAR: 0.14%  
CASES PRODUCED: 2,530      UPC: 7 60919 31453 6

Ask about our full line of Super Premium wines including dry Chenin Blanc, Riesling, Gewurztraminer, Pinot Noir, Zinfandel, Grenache and our Ultra Premium one-of-a-kind blends.