



Hello

In the pauses between rain showers, the flowers have pushed through and are now in full bloom. The fruit trees have put forth their blossoms, so the air is fragrant and rich with heady spring aromas. The vineyards are bouncing back to life after a good winter season, and we're starting to spend more time outside enjoying the sunshine. Happy spring!

APRIL 2017

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CARTOGRAPH-VALETTE "MEET THE MAKERS" DINNERS



We've teamed up with our Center Street neighbor, Valette restaurant, to create a unique wine and food experience. Our "Meet the Makers" dinner series gives you the opportunity to taste the winemaker's and the chef's creations, and to talk with them about their work, how the wines pair with the meal and the choices they made to craft the menu and the wine. Every dinner features a one-time-only special menu.

Seats are limited for this spring's three dinners: We have two seats left for the April 27 dinner, three seats for the May 28 dinner and one seat for the June 8 dinner. Please contact the tasting room at [707-433-8270](tel:707-433-8270) or [email Serena](mailto:Serena) to reserve your seats.



NOTES FROM THE CELLAR

2012 Russian River Valley Pinot Noir

The 2012 Russian River Valley Pinot Noir was our third vintage of this blend. Alan sourced its fruit from two vineyards that year: about 70 percent of the grapes came from Floodgate, and the rest from Leonardo Julio. Two vineyards may not sound like a lot,

but there are six different clones of Pinot noir in the bottle, which show in the complex layers of this wine. The chalky tannins that were present on release have softened and created a silky finish.

Tasting notes: The primary red-fruit characteristics that were present on the nose at first have softened, and now mingle with a nice scent of dried fall leaves and a slight hint of pine resin. On the palate, this is a Pinot at my favorite point in maturing. The individual aromas and flavors that pop out at you when a wine is young have all pulled together into a wonderful, harmonious experience that opens up slowly — but at the same time, there's a lot going on. Cranberry and strawberry fruit flavors are lifted by bright acidity with a lush, silky mouthfeel. The long finish evolves through a series of earthy flavors and aromas that remind me of an early morning walk in the woods.

Recipe pairings: You can find this wine at Café Lucia in downtown Healdsburg, where we love to pair it with the Sea Bass Filet or with the Portuguese dish Bacalhau no Forno, a traditional casserole of salt cod, potatoes, onions and olives.

When we first released this wine, we paired it with a [Coffee-Rubbed Grilled Pork Tenderloin](#). That's still a great pairing, but now that it's spring and we're doing more grilling, other recipes we like to pair it with include a [Goat Cheese with Grilled Eggplant and Roasted Red Pepper Sandwich](#) and [Grilled Salmon with a Peach, Burrata and Arugula salad](#).

You can purchase this wine via our [webstore](#) or in the tasting room. Please [contact Serena](#) if you have any questions.



FROM THE WINEMAKER

Budbreak in the Estate Vineyard

What a difference a year makes. Most of you have probably heard that California is just wrapping up an amazing drought-buster of a winter rainfall season. At our home in Healdsburg, we've seen more than 67 inches of rain since October. And close to 600 inches of snow has fallen in the Sierra Nevadas! All of you who were praying, or dancing, for rain: You can stop for the time being.

This cold, wet winter has been tough to ride out, but it has really hit the reset button in the vineyard and we're now on a much more "typical" schedule. Last year, we were talking about how crazy it was to have budbreak in the vineyard on February 2. This year, that same block pushed the first buds out on March 16 — nearly six weeks later. The photo below left shows last year's growth on March 25; the photo on the right is this year's growth on that same day.



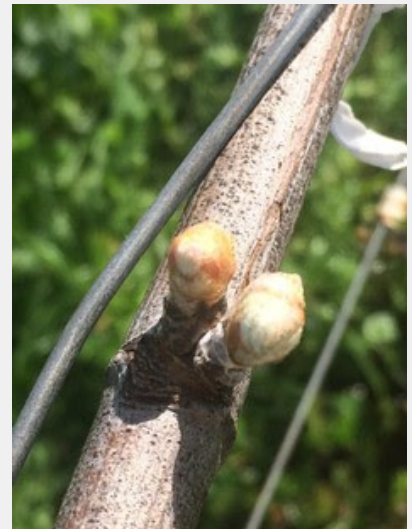
We've had some nice warm days since budbreak, and the vineyard is showing more green all the time. Another positive thing is that we're seeing a lot of double buds — two buds pushing out where we'd normally see a single bud.

When growth is far enough along, we'll be able to choose canes that we can see are sprouting two potential clusters. This allows us to have more control over the number of canes and the crop load on each. I always feel like I need to knock on wood for luck when talking about things to come, but we're feeling very good about how things look this year.

We're getting ready to ship the spring wines and are very excited to have some new things to offer. Cartograph Circle members, keep your eyes peeled; everybody else, come visit us in Healdsburg for tastes.

Cheers,

Alan



RETURN OF THE ROSE

We have two new Rosés for you — and for the first time in several years, there are no bottle limits! Our [North Coast Rosé](#) is the same Rosé of Pinot Noir we've made for the past six years; we increased production and have about 250 cases for this spring. Look for it on tap in the tasting room in May.

Our new Rosé is the [Cartograph Estate Rosé of Pinot Noir](#) which is our geekiest Rosé yet, featuring one clone of Pinot noir that we picked from our estate vineyard and pressed directly for Pinot. Bottle orders are exclusively for Cartograph Circle members, but we'll have it on tap in the tasting room beginning April 8.



BACK TO WORK WE GO

Back to the vineyard we go: It's time to mow between the rows and get all the good green cover crop mulched into the soil.

Cheers,

Alan and Serena