



CHARLES CREEK
VINEYARD

TECOLOTE TIMES

March 2011



1st Quarter Wine Club Tecolote Selections

Double-Gold Medal Winning 2009 Charles Creek
“Saralee’s Vineyard” Chardonnay (as promised)!

Spring is springing! Birds are singing! In addition to the seriously delicious wine selections below we should remind you of the **Spring-a-licious Pinot Grigio, Dry Rosé** and **Dry Riesling** that are a must for the warmer weather that will inevitably follow (bear with me here if you’re still shoveling snow in your part of the world). Use your re-order offer to build a case of these refreshers (or any CCV wines) with this **special freight deal**:

Re-Orders: In addition to your **Clubbers’ case discount of 25%**, the **freight** cost on re-orders of a case or more will be **capped at \$12.00** (that’s a **buck-a-bottle per box**)! Just email me at alan@charlescreek.com or call 707/935-3848

If you choose to re-order online I will adjust freight costs after the order is placed (before your credit card is charged)

Next (Q-2) shipment: May 2011.



Your 1st Quarter wines:

2007 Cabernet Sauvignon

“La Sonrisa Del Tecolote” ~ Napa Valley

While the season heated up in the latter part of August, the 2007 vintage was, for the most part, made up of an early bud break and moderate temperatures, allowing for lengthy hang time and concentrated flavors in the fruit. With yields that were relatively low due to loose clusters and small berries, the overall quality was exceptional.

Continuing our winning string of Napa Valley appellation **Cabernet Sauvignon**, this 2007 edition of “**La Sonrisa Del Tecolote**” offers deep fruit components reminiscent of black cherry and plum, accented with hints of herb and cedar. Oak derived vanillin, caramel and spice flavors meld with the dark fruits to lend a slight bittersweet chocolate note. Fine tannins will allow cellaring (at least 3-5 additional years) while the youthful flavors offer attractive near-term drinking.

The usual red wine suspects, red meats, such as beef, lamb or duck (magret; seared rare) pair well with this firm yet food friendly Cabernet Sauvignon.

100% Cabernet Sauvignon

100% Napa Valley ~ 35 % Diamond Mountain;
33% St Helena; 32% Rutherford

23 months maturation in new and seasoned French and American oak cooperage

The Stats:

Alc: 14.7% ~ TA: 0.63 G/100ml, ~ Ph: 3.67, ~ RS: nil

Bottle: \$30.00

Members Price: \$25.50

Members Case price (per Bottle) \$22.50

Tasting Room and Gallery
483 First Street West (on the plaza) ~ Sonoma, CA 95476
Telephone 707 935-3848 ~ Facsimile 707 935-6906 ~ tastewine@charlescreek.com ~ www.charlescreek.com

2009 Chardonnay
Saralee's Vineyard ~ Russian River Valley

A long, near-perfect growing season with mild to warm temperatures and very few heat-spikes resulted in a textbook 2009 vintage-(at least for the early ripening varieties such as our Chardonnays and Pinot Gris). The cool temperatures in the Russian River Valley ensured bright, lively acidity and well developed fruit characteristics.

Our first vintage from a legendary property, this classic Chardonnay from the justly famous **Saralee's Vineyard** in **Sonoma's Russian River Valley** is a plush, richly fruited, moderately oaked gem. Ripe apple, pear, nectarine and spice aromas lead to somewhat confectioned flavors of tree fruits and pie spice with hints of oak-derived butterscotch and vanillin enlivened by cool-climate acidity.

Richly flavored pork (with fruit compote?), poultry or seafood dishes (and cream sauces) or flavorful but mildly spiced Asian cuisine would pair admirably with this juicy, fruit-driven wine.

A note: This bottling is finished with a Stelvin (screw cap) closure to ensure the integrity of the wine is not compromised. In future vintages many ~ if not all ~ **Charles Creek releases** will be under twist-off cap. What is your feeling about the **cork v screw cap debate**? Let us know at info@charlescreek.com

Double Gold Medal
2011 SF Chronicle Wine Competition
100% Chardonnay ~ 100% Barrel fermented ~ 50% Malolactic fermentation
100% Sonoma County ~ Saralee's Vineyard - Russian River Valley
Production: A mere 209 cases
The Stats: Alc: 14.78% ~ T.A.: 0.64 G/100ml ~ pH: 3.33 ~ RS: nil
Bottle: \$32.00
Members Price: \$27.20
Members Case price (per Bottle) \$24.00



2006 Cabernet Sauvignon
"La Sonrisa Del Tecolote" ~ Napa Valley

Rich and ripe, the aromas of black and red berries are accented with vanillin and exotic spice notes. Round and polished in the mouth, the tannins are fine grained and well proportioned supporting flavors that open with dark berry, cherry and plum. The oak contribution of toast, caramel and brown spice marries well with the rich fruit component in this flavorful and deeply pleasurable **Cabernet**.

Roasted or braised beef, game or duck would serve admirably with this classic "**La Sonrisa Del Tecolote**" Napa Valley Cabernet Sauvignon.

75% Cabernet Sauvignon, 15% Cabernet Franc, 10% Syrah

100% Napa Valley

22 months in French & American Oak Cooperage
The Stats: Alc: 14.9% ~ Total Acidity: 0.62 G/100 ml ~ pH: 3.60 ~ RS: Nil

Bottle: \$30.00

Members Price: \$25.50

Members Case price (per Bottle) \$22.50



Addendums (if not erratums):

Our **WHITES ONLY** clubbers will receive a consecutive vintage pair of the delicious "**Las Patolitas**" Chardonnays (from the **94 point 2008** and the spanking new **2009**) in addition to the aforementioned **2009 Saralee's Vineyard Chardonnay**.

REDS ONLY: Our "solamente vino rojo" members will enjoy a trio of vintages of the perennial Napa Valley favorite **Cabernet Sauvignon** ~ "**La Sonrisa Del Tecolote**" from **2006, 2007** & the brand spanking new **2008!**

More info on these (and other CCV wines) at <http://www.charlescreek.com/>

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