

# ROESSLER

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## “CIN-CIN”

WHEN PEOPLE IN ITALY GATHER FOR A CELEBRATION, THE WORDS “CIN CIN” (PRONOUNCED *chin-chin*) CAN OFTEN BE HEARD AMID THE SOUNDS OF CLINKING GLASSES AND LOUD LAUGHTER. IT'S A TOAST THAT'S MADE AS A TRIBUTE TO GOOD HEALTH, OLD FRIENDS AND THE PLEASURES OF FINE FOOD AND WINE.

## ORDERING

In the enclosed order form, you'll find directions to place your order for this inaugural fall release. We'll be doing our best to satisfy your needs, but because of our limited supply, we may need to allocate if necessary. For those of you who plan to continue with us on future releases, we'll be creating a priority system based on prior purchases. In advance, we appreciate your support and hope you'll enjoy our wines for many years to come.

Because our wines are unrefined and unfiltered, we suggest you leave them rest in your cellar for a few weeks to get over their trip to you, before enjoying them.

Our shipping dates are scheduled so that you can receive your wine several weeks in advance of the Holidays. We'll do our best to meet those. All orders must be received prior to December 1.

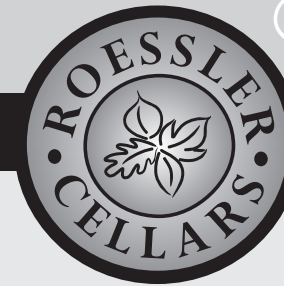
Orders will be filled this year on a first come, first served basis.

An order without payment will not be filled. We're happy to accept your personal checks or your Mastercard or Visa credit card payments.

Because of the various laws regarding shipment, please familiarize yourself with the shipping options that are spelled out on your order form. Our goal is to get the wine from our storage facility to you in the shortest amount of time, to limit any potential problems in shipping.

# ROESSLER

*Cellars*



FALL 2001

## THE INAUGURAL RELEASE

I'd like to say that it's been a life long dream, but I'm not quite sure that would be accurate. But now that's it's arrived, I couldn't be any more excited. The release of our 2000 Roessler Cellars Sangiacomo Pinot Noir, ends the first chapter of what I hope will be an unfolding story of many bountiful harvests, palate pleasing wine tastings and memorable dining experiences with close friends enjoying our hand-crafted wines.

It's been said many times that the art of winemaking is a romantic experience. And, you could certainly make a case for the romance involved in truly memorable dining. To combine both, for me, is a once in a lifetime opportunity.

Having been excited by the restaurant business since I was old enough to make my first pizza! ...this combination seems to be just another step in the journey to enjoy life to the fullest. I never thought anything could compare to the excitement of seeing a full restaurant churning on all cylinders, with smiling faces passing out kudos on the way out the door. But that was before it dawned on me that I could actually bottle my own wine!

This opportunity couldn't have happened without the help of many close friends. I'd like to thank Angelo, Bob, Buck, Mike and Steve Sangiacomo for providing us with the grapes without which this story would not have unfolded. The direction was aided by Susie Selby, Bob Biale, Dan Duckhorn and Al Steele along the way. Many thanks to them also. And to my longtime hobbyist winemaking brother, many thanks for listening to my dream making and becoming a part of Roessler Cellars. Lastly, but most importantly, I'd like to thank our winemaker, Wells Guthrie. His genius, passion and focus on the very best, has given us the opportunity of a lifetime. We couldn't be more excited than to be working with this up and coming winemaker who's skills are quickly gaining notoriety. Look for his "Copain" label at many of the country's finest restaurants and wine stores.

Our goal of producing excellent quality Pinot Noir and Chardonnay will not grow beyond our means to handcraft these wines in small lot. We will maintain sources that are truly exciting to us and if the fruit does not measure up to our expectations, we will not put it in the bottle. Single vineyard designates offer an exciting opportunity to experience the terroir and flavor profile unique to the source. We want you to taste our wines and enjoy the complexities these wines present.

I'll look forward to sharing many wonderful tastings with all the friends out there, who share our love of food and wine.

Cin-Cin....!

Roger Roessler



RICHARD & ROGER ROESSLER  
CO-FOUNDERS OF  
ROESSLER CELLARS  
AT THE SORTING TABLE

In 1951, our father and his brother inherited the Roessler family trucking business in southern Illinois. On our first visit to Anderson Valley, we came across an old truck loaded with wine barrels, which brought a big smile to our faces. The truck was so similar to the one's we knew as kids ... it was like a sign that we were on the right track with the beginnings of a *new* family business. We couldn't help but adopt this image as part Roessler Cellars.





# ROESSLER



## *Sangiacomo Vineyard Carneros Pinot Noir 2000*

We are pleased to offer you our inaugural release of a Pinot Noir from Sangiacomo Vineyard in Carneros. The Sangiacomos have provided us with some great fruit to showcase the purity of the Carneros appellation. The wine is a blend of four different clonal selections, with each one adding different nuances to the final blend. Aromas of tea, cola and ripe red fruits compliment the spicy cherry and raspberry flavors intermingling nicely with herbal overtones on the finish. The wine is round and supple on the mid-palate and finishes with good acidity and should marry well with a wide variety of foods.

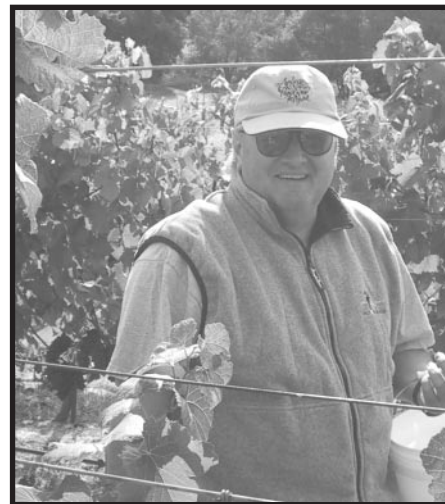


*Angelo, Buck and Bob Sangiacomo  
at their "Home Ranch" Vineyard*



## *2001 Vintage*

The 2001 Vintage will include another Sangiacomo Vineyard Pinot Noir from Carneros, as well as Pinot Noirs from the acclaimed Dutton Ranch in Russian River Valley and another from Savoy Vineyard in Anderson Valley. It has been our goal, to locate excellent sources for the varietal in these three appellation. The opportunity to take the same focused winemaking artistry and apply it to these terroirs, will give us a unique profile of flavors for those interested in sampling all three appellation, which are considered some of the finest in California for Pinot Noir.



*Roger Roessler sampling grapes in Anderson Valley.*

Another addition for 2001, will be the Dutton Ranch Russian River Valley "Old Vine" Chardonnay. The Dutton Brothers are famous for the Chardonnay they provide for many notable winemakers. This particular fruit comes from the Searby Vineyard close to Occidental on a cool bench overlooking Green Valley. The vines were planted in 1967 and qualify as "Old Vine". We picked the fruit at 23.5 brix and it already displays wonderful aromas of tropical fruits, peach and melon. The flavors of mango and papaya blend nicely with green apple and citrus, and provide what we feel will be a nicely balanced wine. By combining the excellent quality fruit with barrel fermentation in 50% new French oak, it will age gracefully in your cellar. There will only be 100 cases of this inaugural Chardonnay release and we hope you'll have an opportunity to sample it.

## ESTATE VINEYARD

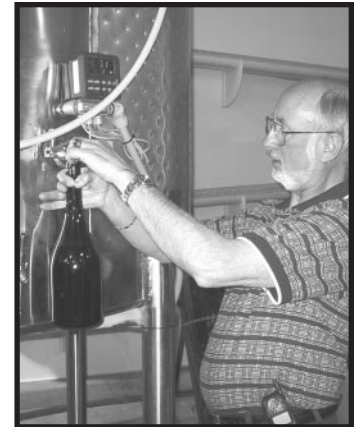
Our future goals include the development of an Estate Vineyard. Our interest has been focused primarily on two specific areas. Anderson Valley, located in Mendocino County, is one of the most up and coming regions for the planting of Pinot Noir. The natural beauty combined with the dominant flavors, has captured our hearts and we have been diligently searching for the right parcel. One particular parcel was under contract for an extended period, but for reasons beyond our control, didn't materialize. During that period, our interest has only increased and we'll continue to focus our attention primarily in this area.

The other area of interest is located southwest of Anderson Valley along the Sonoma County coastline. Defined as the "Sonoma Coast" appellation, this area has become a hotbed of activity with many noted winemakers planting Pinot Noir and Chardonnay. Vineyards such as "Hirsch" are commanding top dollar for their grapes from those few who are able to acquire them. We will continue to focus additional interest in this area for possible planting and also grape sources if one becomes available that would meet our criteria. With our dedication to quality, we're concerned about vineyard management and available clonal selections, as well as terroir. Vineyard owners need to be as focused as we are, on creating the best possible product.

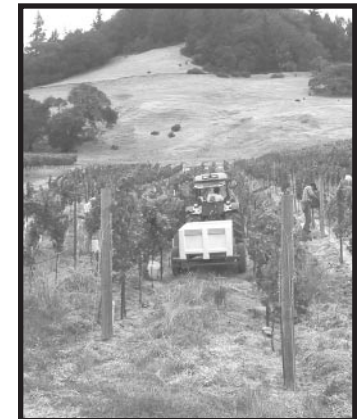
Our goal to produce the finest quality Pinot Noir and Chardonnay dictates that we maintain excellent quality grape sources. By creating our own Estate Vineyard, we guarantee the long term availability of that source. However, our interest in maintaining vineyards with exciting potential from other appellations is one that will continue as well.



*Savoy Vineyard - Anderson Valley*



*It's a First!  
Richard Roessler with our  
first bottle of 2000 Pinot Noir.*



*Harvest Day. Savoy Vineyards.  
September 11, 2001*



*Pinot on the vine.  
Dutton Ranch / Russian River Valley*