

ROESSLER
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 www.roesslercellars.com

“CIN-CIN”

WHEN PEOPLE IN ITALY GATHER FOR A CELEBRATION, THE WORDS “CIN CIN” (PRO- NOUNCED *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.

family affair these days. Wells and his partner Kevin McQuown have become very instrumental in shaping the direction our winery is heading. In addition to the new vineyard development, we’re also looking to acquire a parcel to build our own winemaking facility together. Our goals are very similar and we’ve found that by working together on expanding our businesses, it’s allowed us to achieve things that we wouldn’t be able to do on our own. As I’ve mentioned in the past, Roessler Cellars would be a dream without the winemaking skills of Wells. His recent accolades have included an article in the Lifestyle section of the San Francisco Chronicle and also was featured in a recent article of The Wine Spetator. Both he and Kevin are a big part of our success and we are grateful to have them involved.

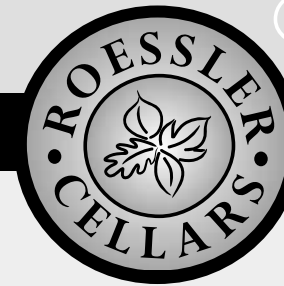
With 1400 cases of exciting new wines from the 2001 Harvest, look for our next release coming this fall. It will include a Sonoma County Pinot Noir, the Sangiacomo Vineyard Pinot and the Searby Chardonnay. These will be followed by the Savoy Pinot and the Dutton Ranch Pinot in early 2003.

Best wishes for an enjoyable summer..... I hope you’ll have a chance to enjoy a bottle of our wine with one of those evening BBQ’s!

Chin Chin.....!

Roger Roessler

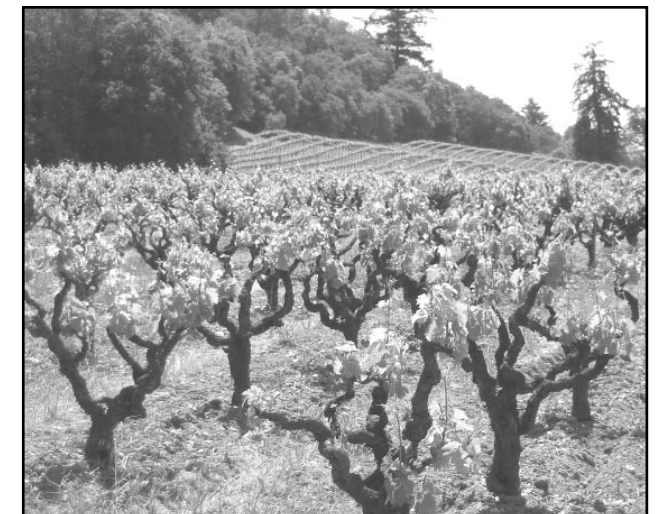
ROESSLER
Cellars



SPRING 2002

A SEASON OF RENEWAL

My first full winter in Sonoma was more of an education than I had expected. The rainy season came early and we had day after day of long slow deliberate rains. In January, they finally subsided and we were blessed with a lot of warm sunny days. Pruning crews wasted no time in getting to their task and as the cover crops came in, the fields took on a whole new look that brought a new appreciation to the never ending beauty they provide. Since I was



spending much of my time working to get our first vineyards established, it was perfect for me to be out looking at the locations, working to get soil analysis done and wells drilled to insure our water supply. The education took on an entirely new look when I was presented with projects such as slope analysis, erosion control and calling for the ever endangered Spotted Owl! Our Annapolis parcel is 40 acres, and is located 6 miles from the ocean northeast of Sea Ranch, which is approximately 30 miles north of Jenner where the Russian River meets the Pacific. The cool climate in conjunction with the reddish sandy loam soils, should provide us with the perfect growing conditions for the Sonoma Coast Appellation Pinot Noir we hope to grow. Because the property is located in a Redwood timber harvesting area, we’ll need to do a use conversion to agriculture before any planting can be done. Much of the timber has already been taken and we’ll only be clearing an additional 4 or 5 acres to create the 13 to 14 acres we hope to plant. If all goes as planned, we’ll be planting vines in the spring of 2003, which means our first grape harvest from the property would be in 2006.

The partnership we’ve forged with Copain, seems to have become more of a

continued on back...



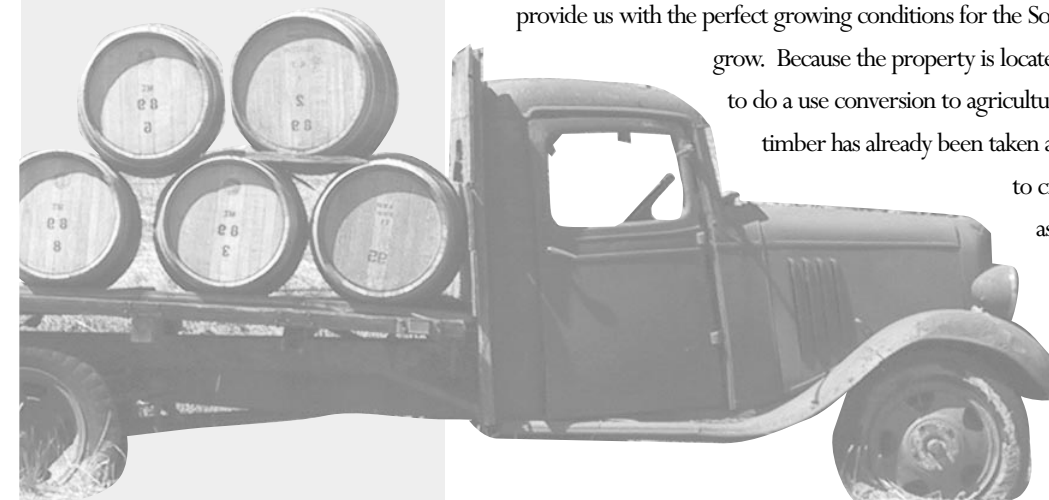
ROGER ROESSLER
 CO-FOUNDER/ROESSLER CELLARS
 EXPLORING NEW TERRITORIES

C O N T E N T S

A SEASON OF RENEWAL
Roger Roessler looks back on the inaugural year of Roessler Cellars

2001 RELEASES
Tasting Notes

ON THE HORIZON
What’s ahead for this new winery





ROESSLER



AN INVITATION

As time permits, I'll be happy to arrange tours and tastings at our facility in Santa Rosa. Since I'm a workforce of one, those times may be limited, but I'll be happy to try to accommodate you if your travels take you to the wine country. Email me at: roger@roesslercellars.com for further information.



Roger Roessler...in the vines.

A WORD OF THANKS

I want to thank each and every one of you for your interest in Roessler Cellars. My passion and enthusiasm would only go so far, unless there were those of you out there supporting us through the purchase of our wines. We'll continue to search out the best possible sources, in addition to creating our own estate vineyards, to insure our ability to create unique and special wines for you to share with family and friends.

2001 RELEASES

2001 SANGIACOMO PINOT NOIR

Once again, this vineyard has given us great some great Carneros fruit. We've focused our attentions on blocks of clone 115 and 114 this year and will farm these blocks by-the-acre starting with the 2002 vintage. This ensures our ability to manage our rows to our specifications and provides us with consistent fruit quality and source. We worked hard with the Sangiacomos this year to lower yields and not over crop the younger vines. The wine has taken on great complexity and finesse. The Bing cherry and spice aromas have a hint of cola and wet soil. These aromas carry well to the palate picking up nuances of vanilla as they blend wonderfully with the soft supple texture. This is not a powerful wine, but with the elegant fragrance and soft tannins, is an excellent bottle for drinking in the next 2 to 3 years. *420 cases produced.*

2001 DUTTON RANCH PINOT NOIR

Our first Russian River Pinot, this wine jumps at you with black cherry and raspberry scented aromas mixed with rose petal and toast. The ripe blackberry fruit flavors intermingle with floral, spice and mineral undertones. The unctuous full bodied mouth feel extends with a long lingering finish. The acidity and structure will be a classic with Roasted Leg of Lamb or Salmon off the grill! This wine should age gracefully for those of you who can hold on to a bottle or two. *478 cases produced.*

2001 SAVOY PINOT NOIR

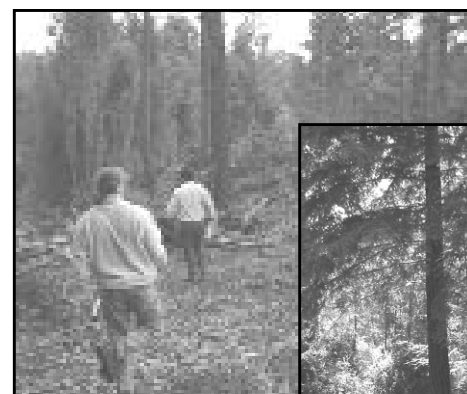
This wine reveals what we feel is the true expression of pinot noir from Anderson Valley. We have extracted a fantastic wine from the meticulously farmed fruit of Richard Savoy. The wine boasts a deep saturated ruby color in addition to a sensational bouquet of sweet black fruits, plums, Asian spice and light soy. The mouth reveals layers of complexities ranging from violets, smoke, minerals and more sweet black fruits. The finish is firmly structured with great acidity and coating but supple tannins. This wine screams for Peking duck or venison and should last you a good ten years or more in cellar. *453 cases produced.*

2001 SEARBY CHARDONNAY

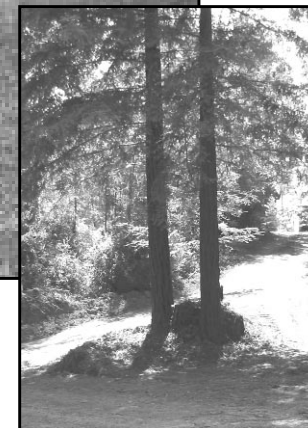
This vineyard, which was planted in the late 60's by Warren Dutton, is one of the oldest Chardonnay Vineyards in Russian River. With the help of Al Steele, we were able to handpick these grapes from several locations in the vineyard to create the right mix of mature fruit. The finished wine has aromas and flavors of lemon curd, minerals, hazelnuts and lightly honeyed apricot. The crisp acidity balances the plush texture and delineates all the flavors on the long finish. *228 cases produced.*

ON THE HORIZON

Annapolis Property



Above: Hiking the Annapolis property. Right: Twin redwoods guarding the entrance to the vineyard.



At first glance, it seemed too much to ask to transpose this 40 acre parcel of Redwood and

Fir into the Sonoma Coast Appellation vineyard, I'd hoped to create. But after more time spent, and the opportunity to see another vineyard just a mile away in similar conditions, I was sold on the idea. Wells and I walked every inch, calculating which parts of the property would yield the exposure and allowable terrain for planting. Many of the slopes were above 60% which were definitely unsuit-

able for planting. But there were enough in the 15 to 30% range, and several small sites that were steep but we agreed they could be farmed by hand. We would run the rows up and down the hills, instead of terracing and would utilize erosion control procedures to insure proper drainage. Three separate blocks of between 3 and 5 acres should generate approximately 12 to 13 plantable acres. Each will offer distinct options for soil and exposure, all of which will be south and west. The 600 to 800 foot elevation and close proximity to the ocean, (5 miles) are the finishing touches on what should prove to be a wonderful vineyard site. Clearing the initial planting area is currently underway. We'll keep you posted on the progress.

New Vineyards

We are always looking for exciting new locations to acquire fruit from and there are currently some really great options on the horizon. In just the past few weeks, we've finalized discussions with Martinelli Vineyards, to acquire both Pinot Noir and Chardonnay in 2002. The vineyards are located in the Russian River appellation, and have in recent years been producing some exciting bottlings by their winemaker Helen Turley. Her influence on vineyard management and clonal selection in their new plantings is really starting to show its impact. We feel very fortunate to be a part of their future plans.

ONE LAST CHANCE

If you passed up the opportunity to purchase our first release this winter, you have one last chance today. Since the release of the wine to our distributors is now complete, we have a hand full of cases left for shipment to those of you who might want to make a purchase. Call or e-mail with order or for more information. Phone: 707/933-8513.

THE MAGNUM ROOM

For those of you who travel to, or live in the Albuquerque area, our Seasons restaurant there is now in the process of putting the finishing touches on our new private party facility donned "The Magnum Room". It will accommodate parties of up to 80 people for private functions of all types. With state of the art audio/visual equipment and first class furnishings, it will be Albuquerque's premiere banquet facility. Call 505-766-5100 for details and reservations.

