

spring 2003

HOW TIME FLIES!

...it was worth the wait...

It seems like just yesterday I was writing the Fall Newsletter advising you of our decision to hold off on releasing our 2001 wines. We have shown patience and now we're ready to take full advantage of those efforts! The wines are showing beautifully and by the time they reach you and are given a couple weeks to get over the journey, they will be perfect to share with your first spring bar-b-que.

The 2001 Dutton Ranch "Searby" Chardonnay has been receiving great reviews and there is still ample availability at the time of this writing. But with only 60 cases remaining, we can't guarantee your orders will be filled, if our distributors take all their allotments in the next few weeks.

Our two single vineyard designated Pinot Noir releases, as well as the Sonoma County Pinot Noir have all shown substantial changes since bottling in August. This year's Sangiacomo Pinot Noir is a step up in intensity from the 2000 and would be a perfect accompaniment to Grilled Salmon or Pan Roasted Chicken. With heartier flavorings, such as an Asian-spiced Roasted Duck, you might try the Sonoma County Pinot Noir which shows more complexity from the blend. The more jammy, toasted spice notes of the Dutton Ranch Pinot would pair well with a great Roasted Leg of Lamb served with some roasted potatoes and braised spring vegetables. It has the structure to stand up to the lamb and make it a perfect match.

The 2002 wines are all resting comfortably in the barrels at this stage, and appear from all indications to be a really exciting vintage. Of the last three vintages, most comments seem to concur that 2002 should be the best yet, not only for our wines, but the vintage as a whole. The many clonal components of the Savoy Vineyard all appear to indicate another wonderful bottling from that vineyard, and three barrels harvested from the Pisoni Vineyard, have us all anxiously awaiting the final product. The wine shows excellent structure, deep color and intensity with great balance and a really lengthy finish. Once again...our patience will be tested as both these wines will be held back until the Fall of 2004!

The plants are now ordered and the contract signed for the 3 acre planting to be done in Annapolis this spring. We're working on irrigation, fencing and all the other components to insure our precious plants will be well taken care of during the summer ahead. You can keep abreast of the progress by visiting our website at www.roesslercellars.com. We've done a major overhaul on the site and it will be lots of fun to use as a tool if you're interested in keeping up with our growth.

Look for the annual Fall Newsletter to bring you more updates and, at that point, the long awaited release of the 2001 Savoy Vineyard Pinot Noir. With just 192 cases in inventory, you'll want to make sure to get your orders in, in a timely fashion.

Thanks for your continued support.

Cin Cin...

Roger

WINEMAKER'S *tasting notes*

2001 DUTTON RANCH "OLD VINE" CHARDONNAY *Release Date: Fall 2002*

This vineyard, which was planted in the late 60's by Warren Dutton, is one of the oldest Chardonnay Vineyards in the Russian River Appellation. With the help of viticulturist Al Steele, we were able to handpick these grapes from several locations in the vineyard to create the right mix of mature fruit. The resulting wine has aromas and flavors of lemon curd, minerals, hazelnuts and lightly honeyed apricots. The crisp acidity balances the plush texture and delineates all the flavors on the long lingering finish. *92 cases produced*

2001 SONOMA COUNTY PINOT NOIR *Release Date: Spring 2003*

Our first "Sonoma County" release, this wine is an assemblage of all three of our 2001 picks. It shows great complexity and balance, moving more towards the jammy, plum and spice flavors, intermingling with the spicy forest floor undertones. The lengthy finish and full mouth feel clearly indicate this wine will hold up nicely to lot's of roasted meats and game. *276 cases produced*

2001 SANGIACOMO PINOT NOIR *Release Date: Spring 2003*

Classic Sangiacomo with lot's of Bing Cherry and spice aromas with 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. Not a powerful wine, but with elegant fragrance and soft tannins, is an excellent bottle for drinking the next 2 to 3 years. Attention was focused on working in the vineyard to attain proper crop loads and establish farming techniques which we feel will give a consistently great quality wine from this vineyard. As opposed to the 2000 Sangiacomo which included Martini and Pommard clones, this vintage contains only fruit from the "Green Acres" Block from Dijon clones 114 and 115. *302 cases produced.*

2001 DUTTON RANCH PINOT NOIR *Release Date: Spring 2003*

Our first Russian River offering, 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. *242 cases produced.*

2001 SAVOY PINOT NOIR *Release Date: Fall 2003*

All of our expectations appear to have been met with this true expression of pinot noir from Anderson Valley. Lot's of fruit concentration from the meticulously farmed vines 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 the cellar. *192 cases produced.*