

Spring 2008



MACROSTIE

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SPRING GREETING FROM STEVE

Dear Friends,

Spring is in the air. At our Wildcat Mountain Vineyard, that air is usually cool and a little damp this time of year as the wind blows in off the Pacific across our hillside vineyard.

To the casual observer, there sometimes doesn't seem to be a whole lot happening in the vine rows in late winter and early spring, but that's far from the truth. For weeks now, we have been meticulously pruning the vines, cutting away almost 99 percent of last year's growth in preparation for the start of a new season. As we shape the vines, we are working to create overall balance (an idea that also guides our approach to winemaking).

As I am writing this, bud break is just around the corner, and with it the beginning of a new cycle of growth. Though I have been doing this for decades now, it is still an exciting time—a time filled with optimism and a feeling of having your finger on nature's pulse. Ultimately, every year brings something new. But of course, that's what makes doing this so much fun.

Best wishes,

A SNEAK PEEK AT THE 2007 VINTAGE

With all the buzz surrounding the 2007 vintage, we thought we would check in with our winemaker Kevin Holt to see how things are shaping up in the barrels:

Our 2007 Chardonnay is currently resting unblended in barrel after going through malolactic fermentation and a period of lees stirring. Once these lots of Chardonnay have time to settle and age, we will begin the blending process in early May. As for the reds, we have begun finalizing the 2007 Pinot Noir blends—blends that will be assembled in the last weeks of March. Once they are assembled, these blends will go back into barrel for further aging. Our Pinot Noir is already showing the benefits of new methods of fruit handling, including new sorting equipment, a new destemmer, and a new, gentle “pump-free” process of getting our Pinot Noir into the fermentors. All in all, now is a wonderful time to get a sense for the style and quality of the vintage.

Barrel tastings of our 2007 Chardonnay lots are already quite impressive. In fact they are showing much more richness, complexity and depth of flavor at this

relatively early stage in their development than I have seen in past vintages. In addition, individual lots are displaying beautifully delineated differences. Some are spicy, some are floral, and others offer lush, pure fruit. As a winemaker, this gives me brighter, more vivid colors to paint with during the blending process.

The Pinot Noir is equally compelling. Our new handling techniques are adding a lush, soft texture to fruit that naturally possesses amazing richness and depth of flavor. The alcohols are right where they should be, and the acidity is excellent. Simply put, the 2007 growing season was close to perfect, and the wines in the barrels are more than promising—they are spectacular!



Kevin Holt



A FOCUS ON SYRAH

For most, it was no surprise when we planted Chardonnay and Pinot Noir on our Wildcat Mountain Vineyard in 1997. As a winery known for crafting cool-climate incarnations of these great Burgundy varietals, we knew Wildcat's strong, cold winds and sparse soils were perfectly suited for these grapes. But we also saw an amazing potential for Syrah.

Syrah is a versatile grape that can be grown in a wide spectrum of climates, ranging from France's northern Rhône to Australia's Barossa Valley. In each, it finds its own unique personality. We took our inspiration for planting Syrah from the great wines of the northern Rhône, where a climate influenced by the cool

Mistral wind brings out a beautiful, spicy sophistication in the varietal.

The winds at Wildcat (combined with several other important factors), do something similar, producing more Old World-layers of earthy pepper, spice and game. But because this is California, we also get voluptuous fruit, with elements of rich raspberry, and boysenberry jam. In the winery, we strive to preserve this marriage of styles with a variety of techniques, from warm open-top fermentation to punch downs and regular racking. To maintain the wine's fresh fruit notes, and to limit oak influence, we bottle our Syrah after approximately 10 months, and then allow it to continue aging for an additional 18 months.



THERE'S GREEN IN OUR TARTAN *Part 2*

Being good stewards of the land isn't a one-step process—it's part of an ongoing program that's capable of adapting and evolving. With this in mind, we assessed our sustainable farming practices in late 2007 to see what we were doing right, and where we could improve.

We assessed ourselves using a voluntary survey prepared by the Wine Institute and the California Association of Winegrape Growers, entitled the "Code of Sustainable Winegrowing Practices." This survey featured 16 sections and more than 200 questions. With sections focusing on such topics as viticulture, soil management, water management and wine quality, the assessment goes beyond

eco-friendly buzz words to analyze the nitty gritty of a winery's environmental impact.

The survey showed that we compared favorably against many wineries our size, and that our vineyard excelled in several areas of sustainability. Its point-by-point analysis also gave us numerous ideas for improving our green program. As a result, we have expanded our sustainable techniques in the vineyard and the winery, doing such things as planting insectary mix floral crops to promote beneficial insects and maximizing our recycling efforts. In the years ahead we will continue to refine our techniques, and will reassess ourselves within five years to gauge our overall progress.



CELADON

Located in the historic Napa Mill, Celadon has been hailed by the *San Francisco Chronicle* as a “wonderful combination of laid-back and glamorous,” and by Zagat as “an ideal neighborhood café.” Known for his inspired and award-winning take on global comfort food, renowned chef/owner Greg Cole’s seasonally influenced menu is always a delicious treat. For your enjoyment, we asked Greg to pair one of his original recipes with our 2005 Wildcat Mountain Vineyard Pinot Noir.

CELADON

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GRILLED BEEF SATAY WITH SPICY PEANUT SAUCE AND PAPAYA, CUCUMBER AND GARI SALAD

Satay Marinade

- 2 each Lemons (*zest and juice*)
- 1 stalk Lemongrass, sliced
- 1 tsp. Cayenne
- 1 ½ cups Olive oil
- 1 Tbsp. Salt
- 2 Tbsp. Curry powder
- 2 Tbsp. Garlic, chopped
- ¼ cup Coriander seed (*toasted and crushed*)
- Combine the above ingredients and mix

Spicy Peanut Sauce

- 1 cup Peanuts, unsalted
- 1 cup Peanut butter (*natural unsalted is the best*)
- ½ cup Soy sauce
- ½ cup Rice wine vinegar
- 1 Tbsp. Garlic, finely chopped
- ½ tsp. Salt
- 1 tsp. Hot chili oil (*or to taste*)
- ¼ cup Cilantro, chopped
- In a food processor, chop the peanuts until they are smooth
- Add the remaining ingredients with the exception of the cilantro
- Process until well combined
- Add the cilantro and mix until combined

- 36 each 1 oz. pieces of beef filet tips
- Soak bamboo skewers in water overnight (to prevent them from burning)
- Toss the beef with the marinade and refrigerate for six to eight hours
- Weave the strips of meat onto bamboo skewers
- Cook on a preheated grill or barbecue

Green Papaya, Cucumber and Gari Salad

- 1 each Green papaya, peeled and diced
- 1 each English cucumber, peeled and diced
- 2 cups Gari (*Japanese Pickled Ginger*) diced
- 1 cup Gari juice (*rice wine vinegar from pickled ginger*)
- 1 Tbsp. Sesame oil
- 2 tsp. Salt
- ½ tsp. Black pepper
- Serve salad alongside satays and spicy peanut sauce

RECIPE CONTEST

Like most wine lovers, all of us here at MacRostie are always on the lookout for great new wine and food pairings. To this end, we thought we would hold our first-ever recipe contest.

Here's how it works: We invite you to submit a short original recipe to pair with one of the three featured wines in this issue. Submit your recipe before June 30, 2008, and tell us in a few lines why you think your recipe is a natural alongside the wine you have chosen.

The winning recipe—as selected by our hungry team—will be featured in an upcoming newsletter. The winner will also receive a private barrel tasting for two, led by our winemaker, Kevin Holt. Submit recipes via e-mail to info@macrostiewinery.com, or by snail mail to:

MacRostie Winery and Vineyards Recipe Contest P.O. Box 340 Sonoma, CA 95476

HIGH PRAISE FOR OUR WINES...

Wine Spectator Online James Laube, December 10, 2007

2004 Wildcat Mountain Vineyard Syrah 90 POINTS

Tasting Highlights: California Rhône

"Syrah and Grenache lead a selection of 16 outstanding Rhône varietals and blends from California."

"Vivid, sharply focused wild berry, blackberry and blueberry flavors are intense and concentrated, with lively acidity and firm tannins, ending with a long, complex finish and a touch of gaminess."

Decanter Linda Murphy, January 2008

MacRostie Winery and Vineyards

"MacRostie produces Chardonnay and Pinot Noir from various Carneros plantings, but the gems are the Wildcat wines. The tropical **2005 MacRostie Wildcat Mountain Vineyard Chardonnay** has a whiff of minerals and crunchy acidity; the **2004 Wildcat Mountain Vineyard Pinot Noir** has bright red fruits, a subtle leafiness, Asian spice and good grip."

The Washington Post Andrew Dornenburg and Karen Page, January 23, 2008

Carneros Pinot Noir - 2004 and 2005 vintages

Andrew Dornenburg's "Pick of the Week"

"During our Peking duck tasting, Andrew found his pick of the week in the 2004 and 2005 MacRostie Carneros Pinot Noir. Each sip-and-bite provided different experiences.

Though the 2004 is a bit earthier and spicier and the 2005 a bit softer and fruitier, both vintages are excellent. MacRostie was known for its chardonnay before it started making pinot noir in 1992, but it obviously has mastered blending pinot noir grapes from vineyards on both the Napa and Sonoma sides of Carneros to achieve an alluring complexity."

Food & Wine Ray Isle , April 2008

2004 Keltie Brook Merlot

“67 Best American Wines (\$15 & Under)”

“For some time, insiders have known that the wines on Steve MacRostie’s primary label, MacRostie, offer great quality for their price. Keltie Brook, his even more affordable second label, gives more of the same value with wines like this refined, cherry-and-black-currant-inflected red.”

Sky Magazine Paul Pacult, October 2007

2004 Napa Valley Merlot 4 OUT OF 5 STARS: SUPERB—HIGHLY RECOMMENDED!

“Textbook Napa Valley merlot, this one. A bit more tannin than usual helps the bouquet seem markedly tobacco- and cedar box-like. In the mouth phase it’s tony, ripe and wonderfully similar to cassis.”

Wine & Spirits Magazine Joshua Greene, April 2008

2004 Wildcat Mountain Vineyard Pinot Noir 91 POINTS

“Year’s Best Pinot Noirs”

Wine & Spirits Magazine Joshua Greene, February 2008

2003 Wildcat Mountain Vineyard Syrah 91 POINTS

“Year’s Best Syrahs”

Wine Review Online Michael Apstein, January 15, 2008

2004 Wildcat Mountain Vineyard Syrah 91 POINTS

Wine Review Online Gerald D. Boyd, September 11, 2007

2004 Wildcat Mountain Vineyard Pinot Noir 92 POINTS

“From the small, intensive grapes, MacRostie fashioned a sumptuous fruit-forward Pinot, with intense, deep black cherry and spice aromas, rich texture and complex flavors, including black fruits and pepper. It is supple and smooth through the finish.”

NEW RELEASES

2004 *Wildcat Mountain Vineyard Syrah* \$34



This wine is worthy of a moment of contemplation even before you take the first sip. A beautiful inky purple color segues to blueberry preserve and mocha aromas—aromas that build in complexity with a swirl of the glass, revealing layers of black pepper and sweet wood smoke. On the palate, this Syrah is full, fruity and rich, with a plush texture and a silky smooth finish.

2005 *Napa Valley Merlot* \$28



This is a traditional Merlot blend, made up of 91 percent Merlot from Beckstoffer's acclaimed Las Amigas Ranch, and 9 percent Cabernet Sauvignon from Bennett Vineyard. Perhaps the most complex and structured Macrostie Merlot to date, this lush and flavorful wine is enjoyable now, but built for a long life. From its ripe black currant, vanilla and spice box aromas to its inviting blackberry jam, espresso and bittersweet chocolate layers, this is a serious Merlot.

2007 *Pinot Noir Rosé, Carneros* \$16



Happily, you no longer have to blush when you order a rosé. After years of struggling beneath a sweet stereotype, dry pink wines seem to have achieved a tipping point. And why not—there may be no better summer sipper. Filled with vibrant strawberry, watermelon and orange zest aromatics, and fresh fruit flavors, this wine is perfect for *al fresco* dining, pairing seamlessly with an amazing array of fresh, seasonal fare.

UPCOMING EVENTS

APRIL IN CARNEROS
MACROSTIE WINERY, SONOMA
APRIL 19 & 20, 2008, 10AM - 4PM

MacRostie is proud to once again be one of the many wineries participating in this year's **April in Carneros** open house weekend. As you may know, this is one of only two times a year we open our winery to the general public—so we always look forward to it. April in Carneros is also an amazing opportunity to explore this acclaimed region's finest wines. As one of the participating wineries, we will be pouring several delicious new releases. Hosted by Steve, Kevin and our entire team, we hope you will be able to join us at this great event! For access to all the day's events and tastings, simply purchase a signature tasting glass at the first winery you visit. For more information, please visit: www.carneroswineries.org.

3RD ANNUAL CARNEROS HERITAGE FESTIVAL:
WINES, VINES, WOOLIES & WETLANDS
MAY 30 & 31, 2008, 12PM - 4PM

We are pleased to take part in this annual celebration of Carneros winemaking. Featuring live music, entertainment, a young chef's competition and many of the area's top wineries, this event makes a great weekend getaway. Be sure to visit Kevin and Steve at our MacRostie booth, and taste some of our great Carneros wines. To learn more, visit www.carneros.com.



MacRostie Winery and Vineyards

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