

# Brewer - Clifton

As we enter into a new decade, all of us here at Brewer-Clifton have been filled with a newfound enthusiasm and energy. We celebrate the opportunities to grow our business and to pursue our goals of uncompromised quality. We have spoken a great deal about our farming team and their abilities. They continue to amaze us at every turn and provide us the opportunity to push our wines to new levels.

This January we celebrated with our first ever Open House here at the winery. It was an opportunity for our clients to pick up wines, taste the new releases and for us to open some older vintages from large format bottles. It was wonderful to find chardonnays reaching back to 1999 still incredibly crisp and fresh and even exhibiting a greenish hue inferring many additional delights in years to come. Pinot noir from 2000 and 2004 were equally inspirational showing only primary evolution and notable complexity. Our good friends at New West Catering provided fantastic pairings for the wines from Ahi to duck. We all enjoyed the opportunity to meet new friends and spend time with all of those we have gotten to know over the years. We enjoyed it so much that we have decided to do it again this spring on Sunday, April 18th from 11a.m. - 2p.m. We encourage everyone to join us for an afternoon of food, wine, conversation and fun.

For those of you who cannot join us here at the winery, we would love to invite you to one of the many events we are doing in our different markets across the country. From Los Angeles and San Francisco to New York, Chicago, Atlanta, Dallas, Boston, Washington D.C and Oklahoma City, we have a power-packed schedule of dinners and events that we will be participating in this spring and summer. We will be diligent in updating our list of events on both our website [www.brewerclifton.com](http://www.brewerclifton.com) and facebook page. Please try to join us for any and all of the events in your area.

As for our time here at home, we continue to dedicate ourselves solely to our beloved Sta. Rita Hills appellation. One of California's smallest at just over seven miles long and four miles wide, this amazing location allows for incredible diversity within its borders while maintaining unrivaled (in our opinion) consistency of quality. We remain equally inspired, humbled and awed by the opportunity to work in such a blessed place to produce chardonnay and pinot noir. With five locations now under our own farming, we feel more confident than ever in the wines we are able to produce.

2008 was a year that allowed for incredible elegance while creating wines of extreme complexity. Although the growing season was challenging for some low lying sites due to unusual frost patterns, most all of our locations thankfully came out virtually unscathed. Traditionally our spring offerings represent those wines that we feel may require more time in bottle to show their ultimate potential. This representation definitely maintains that model. From the obvious power and personality of Sweeney Canyon chardonnay to her tightly focused Sea Smoke counterpart, the chardonnays of 2008 remain some of our favorites. Equally the Ampelos, Clos Pepe, and Melville pinot noirs make a handsome stable of age worthy reds. Please read on for more detailed descriptions.

As always we sincerely thank you for your consideration and continued support.



# Brewer - Clifton

Wine is sold on a first come, first served basis and is subject to availability. Wine must be purchased in quantities of **3, 6** or **12** bottles. There are no limitations on ordering any amount of a specific wine. Orders will be shipped out the week of **April 5, 2010** weather permitting.

<u>chardonnay</u>	<u>Per Bottle</u>		<u>Quantity</u>	<u>Total \$</u>
Sea Smoke	\$52	x	_____	_____
Sweeney Canyon	\$56	x	_____	_____
 <u>pinot noir</u>				
Clos Pepe	\$52	x	_____	_____
Ampelos	\$52	x	_____	_____
Melville	\$56	x	_____	_____
 <u>Available Mixed 6-Bottle Packs</u>				
<b>6-Pack Mixed chardonnay</b> (3 Sea Smoke, 3 Sweeney Canyon)	\$324	x	_____	_____
<b>6-Pack Mixed pinot noir</b> (2 Clos Pepe, 2 Ampelos, 2 Melville)	\$320	x	_____	_____

**Total Purchases** \_\_\_\_\_

**Sales Tax** \_\_\_\_\_

**Sub-Total** \_\_\_\_\_

**Shipping** \_\_\_\_\_

**Total** \_\_\_\_\_

Sales Tax is now required for several states. The rates follow:

(AZ 5.6%, CA 8.75%, CT 6%, GA 4%, HI 4%, ID 6%, IL 6.25%, MI 6%, NC 7%, ND 7%, NV 7.75%, NY 8.875%, OH 5.5%, TN 9.25%, TX 6.25%, VA 5%, WA 6.5%, WI 5%, WY 12%)

Please Circle One

Pick-Up Day | Ground | 2nd Day | Overnight

(April 18)

(Important! For details regarding shipping costs and restrictions please see the last page.)

**Billing Address** (include shipping address if different)

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ St \_\_\_\_\_ Zip \_\_\_\_\_

Telephone \_\_\_\_\_

Email \_\_\_\_\_

**Shipping Address** (cannot ship to P.O. Boxes)

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ St \_\_\_\_\_ Zip \_\_\_\_\_

Telephone \_\_\_\_\_

**Payment Methods** (Your credit card will be charged at time of order to reserve inventory.)

Credit Card: **Visa** or **Mastercard**

Check: Payable to **Brewer-Clifton**

Number \_\_\_\_\_ exp. \_\_\_\_\_

Signature \_\_\_\_\_

Security Code \_\_\_\_\_  
(3 digit code on back of card)

I would like to receive an email version of this newsletter only.

## Shipping & Ordering Details

- Orders will be processed, allocations secured and credit cards processed upon receipt. Orders will be shipped out the week of **April 5th, 2010**, weather permitting.
- Please select if your order is to be shipped Ground, 2nd Day, Overnight or 'Pick Up' on or by April 18th at our Open House. If you indicate Pick-Up we will follow up with you via email. If you do not make the Pick-Up party, we will charge your card and ship your wines to you on April 26th.
- If you select to have wines shipped Ground outside of California, please note that we will not be responsible for any damage resulting from the increased transit time. We encourage you to select 2nd Day or Overnight outside of California to protect the integrity of the wine.
- Wines must be shipped to a physical address where an adult (over 21 years of age) will be available to sign for the package. We will not ship to a P.O. Box. Wines may only be sold to persons who are at least 21 years of age.
- We regret that we can only ship to reciprocal states listed below.

AK, AL, AZ, CA, CO, CT, DC, FL, GA, HI, IA, ID, IL, MI, MN, MO, MT, NC, ND, NH, NM, NV, NY, OH, OR, TN, TX, VA, WA, WI, WY

### Shipping Costs

#### **California**

##### 3 packs

Ground	\$15
2nd Day	\$20
Standard Overnight	\$30

##### 6 packs

Ground	\$20
2nd Day	\$30
Standard Overnight	\$40

##### 12 packs

Ground	\$30
2nd Day	\$40
Standard Overnight	\$55

#### **Other States**

##### 3 packs

Ground	\$25
2nd Day	\$40
Standard Overnight	\$50

##### 6 packs

Ground	\$30
2nd Day	\$55
Standard Overnight	\$65

##### 12 packs

Ground	\$50
2nd Day	\$85
Standard Overnight	\$95