

Brewer - Clifton

The Santa Rita Hills appellation is an amazing place to make chardonnay and pinot noir. While this might sound like an obvious statement, we at Brewer-Clifton are reminded each year how blessed we are to produce wine in this area. As we hear each harvest about the cataclysmic weather of other regions, we are thankful for the opportunity to live and work where we do. While every growing season is unique and brings challenges, the conditions here remain quite nearly ideal. With the coolest, mildest and longest growing season of any appellation in California, it is no wonder that the Santa Rita Hills are experiencing a period of growth and evolution. Over the next three to five years, we anticipate the appellation doubling in planted acreage. We are both honored and proud to be a part of this time as our burgeoning region swiftly comes into the light.

The 2007 harvest was remarkable in many ways, not the least of which was the opportunity to produce wines in our newly completed facility. Still located in Lompoc and only blocks from our previous facility, our new building has afforded us both the design and additional space necessary for greater organization and efficiency and ultimately better control. We are also proud that the new winery allows us the opportunity to receive guests in a more focused and serene environment dedicated to presenting our wines. We invite you to schedule an appointment when planning a trip to the area.

We have chosen over the past few years to break the offerings up into two distinct newsletters, one in the fall as well as this opportunity in the spring. This decision was made not only to alleviate the burden of choosing from over a dozen different wines, but also to allow more time in bottle for those we feel need that attention. As we taste through the individual vineyards over the course of the year, it becomes obvious that some of them express a structure that requires a more patient approach in order to realize their full potential. While this may only be a matter of a few months on the part of us here at the winery, we suggest that you consider the spring offering with this deliberation. While it is always difficult to categorize products made with passion, we feel that the selections from this offering possess ultimately the greatest potential for secondary and tertiary evolution from this particular vintage. Interestingly, the selection of vineyards for each offering changes every year as each growing season expresses its individuality. Our methods remain unaltered and each wine is treated in an identical fashion thus solidifying our overriding philosophy that it is within the rows of the vineyard that wines are made.

Our Spring newsletter featured chardonnay from Sweeney Canyon and the newly named Courtney's chardonnay (formerly known as Ashley's). Pinot noir in the Spring is represented by the newly named Lindsay's (also formerly Ashley's), Huber, Clos Pepe, Cargasacchi and Melville.

With the Fall offering we were proud to present chardonnays from Rancho Santa Rosa, Seasmoke, and Mount Carmel as well as pinot noirs from Zotovich, Rio Vista, Rancho Santa Rosa and Mount Carmel.

Fall 2007 Newsletter – Wine Notes

2006 Rancho Santa Rosa chardonnay 1,440 bottles produced

This is the first of two offerings in this newsletter from the extreme Rancho Santa Rosa property owned by Bill Foley. This block, located at the upper elevation of the vineyard, is planted solely to clone 76 on a steep slope of limestone-rich soil which is unique for our area.

Bright aromas of lime, honeysuckle and sage followed by flavors of apricot, tangerine and minerals. Very precise with a drying, saline impacted texture.

2006 Seasmoke chardonnay 5,184 bottles produced

We are extremely fortunate to have the opportunity to work with the rare chardonnay from this prestigious vineyard that is planted predominantly to pinot noir. We have access to a three acre parcel from which we receive dijonnaise clones 76, 95 and 96. The block is in Metz loamy sand and is situated on a small mesa immediately above the Santa Ynez River.

Aromas of cherimoya, key lime and flint followed by flavors of white pepper, tapioca and dried green apple. Full bodied yet maintains tremendous precision.

2006 Mount Carmel chardonnay 3,456 bottles produced

This release marks the second growing season of this illustrious site under our complete management. Originally planted in 1991 by Ron Piazza and Paul Albrecht, this monopole vineyard is now in the hands of our brilliant vineyard manager, Francisco Ramirez. Of the twenty two acre parcel, six are planted to Wente clone chardonnay on a steep, wind-beaten slope of botella clay and limestone.

Aromas of agave nectar, brie rind and papaya followed by flavors of citrus, ricotta cheese and brioche. Very noble and seamless on the palate.

2006 Zotovich pinot noir 4,896 bottles produced

This exciting vineyard project is owned by Steve Zotovich and is under the vineyard management of Krska farming. Our four acre section is planted in sandy loam soils to clones 113, 114 and 115.

Aromas of strawberry and rhubarb followed by flavors of sweet stone fruit, alfalfa and milk chocolate. The most tender and docile texture of our current pinot noir stable.

2006 Rio Vista pinot noir 9,504 bottles produced

Owned by the Thorne family and managed by Buona Terra Farming, this vineyard is on the far eastern edge of the appellation. This bottling is a combination of clones 777, 667 and 2A planted on a gentle west facing slope in sandy, clay-loam soils.

Aromas of lavender, dried wild strawberry and nutmeg followed by flavors of earth, dark plum and hard spice. Pliant mouthfeel with persistent silky, drying tannin.

2006 Rancho Santa Rosa pinot noir 2,880 bottles produced

Adjacent to the chardonnay parcel mentioned above, this block of clone 667 pinot noir is planted on a steep south facing slope replete with limestone.

Aromas of thyme, pink peppercorn and pomegranate followed by savory flavors of meat, soy and plum. Very rich and firmly structured on the palate.

2006 Mount Carmel pinot noir 5,472 bottles produced

This spectacular and challenging site consistently delivers fruit that we find particularly compelling and difficult to describe. Very steep slopes of botella clay, diatomite and limestone planted to clone 115 and the Mount Eden selection.

Aromas of violets, stone fruit and black tea followed by flavors of chocolate, clove and dried fruits. The most noble texturally with tremendous intensity matched with silky grace.

Spring 2008 Newsletter – Wine Notes

2006 Courtney's chardonnay **1,728 bottles produced**

(formerly Ashley's) This parcel of chardonnay is one of the most windswept in our area. Planted entirely to the Mount Eden selection on a very elevated mesa in sandy, clay-loam soils overlooking the appellation.

Aromas of blood orange, almond skin and marzipan followed by flavors of prickly pear and agave. Very generous and opulent with persistent mouthfeel.

2006 Sweeney Canyon chardonnay **2,592 bottles produced**

One of the oldest chardonnay sites in the appellation, as well as one with which we have worked since our inception. Planted on its own roots to a Wente selection and dry farmed in a combination of river silt and diatomaceous soils.

White flower blossom, spearmint, kafir leaf and ginger aromatics followed by flavors of dried apricot and ginger snap. Powerful yet very graceful and streamlined.

2006 Huber pinot noir **576 bottles produced**

Along with Sweeney Canyon, this vineyard is one of the oldest in the appellation planted in very sandy soil. We assumed the management of Huber with the 2007 growing season which will become a much more significant source of both chardonnay and pinot noir in future years.

Aromas of rose petal, bing cherry and chrysanthemum followed by flavors of peach skin and guava. Tender and delicate with brisk acidity.

2006 Lindsay's pinot noir **4,896 bottles produced**

(formerly Ashley's) Now owned by Bill Foley, this relatively large site is planted on a multitude of blocks in predominantly sandy clay loam soils. Our blocks are comprised of clones 114, 115 and Pommard selection.

Pomegranate, cured pork and cayenne truffle aromas followed by cranberry and kirsch flavors. Very savory and brambly on the palate with dry, gripping tannins.

2006 Clos Pepe pinot noir **1,728 bottles produced**

This thirty acre vineyard is owned and farmed by the Pepe and Hagen families. Our section is planted solely to clone 5 (Pommard selection) on a gently sloping knoll in the center of their property impacted by strong maritime breezes.

Raspberry, holiday spice and floral aromatics followed by flavors of strawberry glaze and pomegranate. Very complete matching tender pliancy with a firm mid-palate.

2006 Cargasacchi pinot noir **4,896 bottles produced**

Peter Cargasacchi owns and farms this dynamic sixteen acre site planted in the late '90s entirely to clone 115. Very stark soil profile of predominantly diatomaceous earth on the western edge of the appellation.

Aromas of asian spice, cured meat and wild strawberry followed by flavors of saddle leather, beets and chicory. Very savory in the mouth with broad structure.

2006 Melville pinot noir **2,592 bottles produced**

The Melville family planted this wind swept mesa in 1997 to clones 114 and 115. The clay-loam soil, cold winds and conscientious farming consistently deliver a wine which harmoniously delivers richness, power, structure and grace.

Rhubarb, spice and wild strawberry aromatics followed by roasted root vegetable, wet tree bark and blackberry flavors. Very closed and reserved with firm, drying tannins.