

SHANE

CRAFTED IN SEBASTOPOL, CA

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When I began Shane Wines in 2006 I was focused solely on Rhône varietals. My experience in the Northern Rhône, Australia, and California had fomented a zealous affinity for Syrah and its brethren.

I grew up, in a winemaking sense, with Syrah as my muse; however, the same year I started Shane Wines I also became the Associate Winemaker at the emerging Pinot noir producer Kosta Browne.

Prior to 2006, and my start at Kosta Browne, I worked with pinot sporadically but never intimately. My stints at Copain Wines and Paul Hobbs provided me with an entrée to Pinot noir, but my focus was obscured by other varietals in each winery's portfolio. That focus changed when I began working at Kosta Browne.

Over the past five vintages I have been immersed in Pinot noir and have become enthralled with the varietal. Its nuance, balance, precision, and

expressiveness have captivated me. As a result, I decided to bottle Shane Wines' first Pinot noir. Adding a new varietal to my line-up is an exciting new venture. I take great pride in knowing I learned from some of California's best Pinot noir winemakers and I hope my rendition measures-up to my mentors' wines.

To be sure, this is a shift from my original vision of Shane Wines, but I believe, and I think you will agree, it is a natural progression for me. I will still focus on Syrah (and look out for a Grenache Blanc soon too!); however, I am confident the addition of Pinot noir will be a success for all.



THE WINES

THE CHARM, 2009 PINOT NOIR RUSSIAN RIVER VALLEY 100 CASES PRODUCED

A blend of two small parcels located deep in the Green Valley sub-appellation of the Russian River Valley, The Charm exhibits heady red fruits and deft balance. Crafted from several clones, The Charm is composed of 23, 667, 777, and Pommard. Each brings its own unique nature to the blend and together they create a stylish yet subtle Pinot noir. The 23 and 667 work in tandem to produce a blast of red fruits; the 777 and Pommard provide spice and structure. It is a Pinot noir highlighted by its vibrant acidity and expressive fruit characteristics.

Aged in twenty-five percent new French oak for ten months, completely destemmed, and bottled without fining or filtration, The Charm packs serious intensity while still maintaining purity and balance.

MY NOTES

The imprint of exuberant and concentrated red fruits is immediate, including the aromatics of fresh raspberry, dark cherries, and ripe strawberry mingled with baking spices and black tea. This is an elegant and balanced Pinot noir. The mid-palate springs forth with cranberry, red apple skin, pomegranate, and Asian spice accents. A juicy core enveloped with bright acidity highlights the mid-palate. The acidity continues to provide a strong backbone to the wine and accentuates the tense mineral components that linger at the finish.



MA FILLE, 2010 ROSÉ SONOMA COUNTY 350 CASES PRODUCED

Like previous vintages, the Ma Fille is composed primarily of Syrah with a touch of Grenache; however, for the first time, I sent some of the Syrah directly to the press and fermented the resulting juice. This is in contrast to previous vintages in which my primary methodology was saignée from the Syrah fermentations.

Due to the extremely cool 2010 growing season and lower sugar levels, I decided to use some of the Syrah strictly for Rosé. The result is our lowest alcohol Ma Fille and one with striking acidity. It is the closest Ma Fille to my archetype of Tavel Rosé. As usual, the Ma Fille was fermented in my oldest barrels (most dating from 2001-2003) and left to ferment sans battonage.

This wine is dedicated to my now three-year-old daughter Stella and is always my favorite wine to make each year. It is a perfect drinking wine and one that suits all sorts of summer cuisine. The Ma Fille always brings a smile to my face.

MY NOTES

Bright, fresh, and inviting; this is a convivial and enticing wine. Imbued with lower alcohol and glycerin than previous vintages, the 2010 Ma Fille is as refreshing as it is complex. The nose exhibits a mélange of cantaloupe, honeydew melon, tangerine, and grapefruit. There is a slight hint of white pepper that intermingles with bright accents of blood orange, rose water, and star anise infused with tantalizing acidity.

NEWS AND UPDATES

- LOOK FOR OUR SECOND 2010 RELEASE THIS SUMMER. I WILL BE OFFERING THE 2009 UNKNOWN SYRAH AND 2010 GRENACHE BLANC.
- GRENACHE BLANC? YES, THE FIRST SHANE WINES' WHITE WINE. I MADE SIX BARRELS (150 CASES) OF GRENACHE BLANC IN 2010 FROM THE CAMP 4 VINEYARD IN SANTA YNEZ VALLEY. NO NEW OAK, NO BATTONAGE, NO MALOLACTIC FERMENTATION. IT IS AN AMAZING WINE.
- VIOGNIER IN THE 2009 UNKNOWN! FOR THE FIRST TIME I AM RELEASING A SYRAH WITH A TOUCH OF VIOGNIER. THE 2009 UNKNOWN HAS 2.5% VIOGNIER FROM THE JEMROSE VINEYARD. I DABBLED WITH THIS COMBINATION IN CÔTE RÔTIE AND DURING MY STINT AT COPAIN. I AM CONFIDENT YOU WILL LIKE THE RESULTS!
- NEW DISTRIBUTION PARTNERS. I AM PROUD TO ANNOUNCE YOU WILL SOON FIND MORE SHANE WINES THROUGHOUT THE COUNTRY. I AM EXCITED ABOUT NEW OPPORTUNITIES IN ATLANTA, CHICAGO, ST. LOUIS, KANSAS CITY, AND EXPANDING COVERAGE IN MINNEAPOLIS AND WASHINGTON DC.
- DON'T FORGET TO CONNECT WITH ME ON TWITTER: TWITTER.COM/SHANEWINES OR ON FACEBOOK.