Conn Creek winery is excited to introduce you to our new Assistant Winemaker, Tom Klassen. While he is technically “new” he has been consulting with our winemaking team for both the 2011 and 2012 harvests. Tom grew up in Northeastern Montana, in a region known as “The Hi-Line,” – a nod to the early Great Northern Railway route along the U.S.-Canadian border. “It’s not the end of the world,” says Tom, “but you can see it from the water tower.” This isolated area produces self-reliance and in some, an inclination to see more of the world. Tom acquired quite a bit of both. He received degrees in the Classics and Ancient Greek from The University of Montana and Loyola University Chicago, with an eye toward becoming an archaeologist. However, Tom’s high points from a year (and several summers) spent in Greece studying and excavating usually involved food. Foraging for greens with locals in Crete, eating figs and apricots right off the trees, and partaking in sheep’s milk yogurt with wild thyme honey all made as big an impression as the ancient sculpture and temples. This may have played into Tom’s personal belief that wine is a food group, which is a natural and necessary part of every meal.

After a nod to his Classics background with a short stint in the publishing business, Tom worked up the winery food chain starting on the bottling line, then into the cellar and the lab. His stops on the way to Conn Creek have included Landmark Vineyards, Merryvale, and Dehlinger. Tom sums up his winemaking philosophy this way: “Start by asking the vineyard what it can offer, and try to translate that potential into the best wine possible.”

Sincerely,
Mike McGrath, Winemaker
Club Selections

2010 Cabernet Franc, Napa Valley
100% Cabernet Franc. (19 months in French Oak; 33% new)

RETAIL PRICE: $30.00 MEMBER REORDER PRICE: $21.00

TASTING NOTES

Enticing aromas bring to mind black forest cake with cherries, chocolate, cream, and a garnish of mint. These notes carry over onto the palate and meld with flavors of fresh blueberry, sweet oak and a touch of wild sage. The texture is creamy, yet structured enough to pair well at the dinner table.

VINEYARDS & VINTAGE

A long, cool spring delayed Napa Valley’s grape growing cycle by three weeks in 2010. Bud break, bloom, set and berry softening were all impacted. Vineyard management techniques of shoot and crop thinning, deficit irrigation, and basal leaf removal to expose fruit directly to the sun’s rays were all implemented to ensure maturity. Napa Valley’s grape growing season often includes an expected heat wave that arrives unpredictably. In 2010 it arrived on Aug 17, which hastened maturation.

Cabernet Franc was harvested into the last week of October due to the late start of the growing season. Half of the fruit for this wine is from Stagecoach Vineyard on Atlas Peak. At an elevation of 1420 feet, this vineyard experiences early bud-break yet matures slowly. Floral, red fruit (cranberry-pomegranate) and spice characters were prevalent in 2010 and the fruit from this vineyard displayed its usual firm structure.

Carpenter Vineyard, located just north of St. Helena, contributes the balance of the fruit for this wine. A warmer site with richer soil, it typically matures a couple of weeks earlier than the mountain fruit. The vineyard’s fertile, dense soil is responsible for the chocolate, cherry and mint characters. It also softens and rounds out the texture of the final blend.

WINEMAKING

Ripe fruit was de-stemmed and fermented with 40% whole berries to help promote fruit expression. Pump-over regimes for cap management include rack & returns that reduce high cap temperatures and decrease aggressive tannin extraction. The wine was barrel aged for 19 months in French oak barrels (33% new).

TO ORDER YOUR CLUB SELECTIONS, GO TO CONNCREEK.COM OR CONTACT A CONCIERGE AT (800) 793-7960.
2010 Cabernet Franc, Napa Valley
100% Cabernet Franc. (19 months in French Oak; 33% new)

RETAIL PRICE: $30.00  MEMBER REORDER PRICE: $21.00

TASTING NOTES
Enticing aromas bring to mind black forest cake with cherries, chocolate, cream, and a garnish of mint. These notes carry over onto the palate and meld with flavors of fresh blueberry, sweet oak and a touch of wild sage. The texture is creamy, yet structured enough to pair well at the dinner table.

VINEYARDS & VINTAGE
A long, cool spring delayed Napa Valley’s grape growing cycle by three weeks in 2010. Bud break, bloom, set and berry softening were all impacted. Vineyard management techniques of shoot and crop thinning, deficit irrigation, and basal leaf removal to expose fruit directly to the sun’s rays were all implemented to ensure maturity. Napa Valley’s grape growing season often includes an expected heat wave that arrives unpredictably. In 2010 it arrived on Aug 17, which hastened maturation.

Cabernet Franc was harvested into the last week of October due to the late start of the growing season. Half of the fruit for this wine is from Stagecoach Vineyard on Atlas Peak. At an elevation of 1420 feet, this vineyard experiences early bud-break yet matures slowly. Floral, red fruit (cranberry-pomegranate) and spice characters were prevalent in 2010 and the fruit from this vineyard displayed its usual firm structure.

Carpenter Vineyard, located just north of St. Helena, contributes the balance of the fruit for this wine. A warmer site with richer soil, it typically matures a couple of weeks earlier than the mountain fruit. The vineyard’s fertile, dense soil is responsible for the chocolate, cherry and mint characters. It also softens and rounds out the texture of the final blend.

WINEMAKING
Ripe fruit was de-stemmed and fermented with 40% whole berries to help promote fruit expression. Pump-over regimes for cap management include rack & returns that reduce high cap temperatures and decrease aggressive tannin extraction. The wine was barrel aged for 19 months in French oak barrels (33% new).

2009 Anthology, Napa Valley, Red Wine
51% Cabernet Sauvignon (9 AVA’s), 16% Malbec, 15% Merlot, 10% Cabernet Franc, 8% Petit Verdot

RETAIL PRICE: $55.00  MEMBER REORDER PRICE: $38.50

WINEMAKER’S NOTES
“Rich aromas of black fruits reminiscent of Loganberry pie nestle among toasted spices, fennel, and beeswax. Juicy dark berries drive the flavors with added notes of cream, vanilla, and spice. Fine grained tannins form a luxurious structure that supports the lingering mouth-filling finish.”
– Mike McGrath, Winemaker

VINEYARDS & VINTAGE
Undoubtedly the superhero of 2009 was Mother Nature. Few frosty spring mornings and late spring rains, along with a warm June, helped regulate vine growth and vigor. We only encountered five days over 100°F temperatures during the growing season, thus avoiding raisins and sunburn. Yields were slightly lower than normal and smaller berries added color intensity and concentration.

Sourcing grapes from nearly all of Napa Valley’s appellations provides us with many options when it comes to crafting our flagship wine. The 2009 Anthology includes vineyard lots selected from the following appellations:

Cabernet Sauvignon: Atlas Peak (Stagecoach), Calistoga (Surber & Frediani), St. Helena (Collins), Spring Mountain (Crowley)
Cabernet Franc: St. Helena (Carpenter), Atlas Peak (Stagecoach)
Merlot: Atlas Peak (Stagecoach)
Petit Verdot: Yountville (Tall Trees)
Malbec: Yountville (Herrick)

WINEMAKING
A blend of all five Bordeaux varietals, selected from 27 separate vineyard lots. Vineyard lots were vinified and aged separately. Only the best barrels from each lot were selected for the final blend. Aged in barrel for 21 months in 40% new French oak.

FOOD PAIRINGS
Herb encrusted Prime Rib of Beef. Grilled Lamb Chops with port and blackberry reduction.
Conn Creek winery is excited to introduce you to our new Assistant Winemaker, Tom Klassen. While he is technically “new” he has been consulting with our winemaking team for both the 2011 and 2012 harvests.

Tom grew up in Northeastern Montana, in a region known as “The Hi-Line,” – a nod to the early Great Northern Railway route along the U.S.-Canadian border. “It’s not the end of the world,” says Tom, “but you can see it from the water tower.” This isolated area produces self-reliance and in some, an inclination to see more of the world. Tom acquired quite a bit of both.

He received degrees in the Classics and Ancient Greek from The University of Montana and Loyola University Chicago, with an eye toward becoming an archaeologist. However, Tom’s high points from a year (and several summers) spent in Greece studying and excavating usually involved food. Foraging for greens with locals in Crete, eating figs and apricots right off the trees, and partaking in sheep’s milk yogurt with wild thyme honey all made as big an impression as the ancient sculpture and temples. This may have played into Tom’s personal belief that wine is a food group, which is a natural and necessary part of every meal.

After a nod to his Classics background with a short stint in the publishing business, Tom worked up the winery food chain starting on the bottling line, then into the cellar and the lab. His stops on the way to Conn Creek have included Landmark Vineyards, Merryvale, and Dehlinger. Tom sums up his winemaking philosophy this way: “Start by asking the vineyard what it can offer, and try to translate that potential into the best wine possible.”

Sincerely,

Mike McGrath, Winemaker