



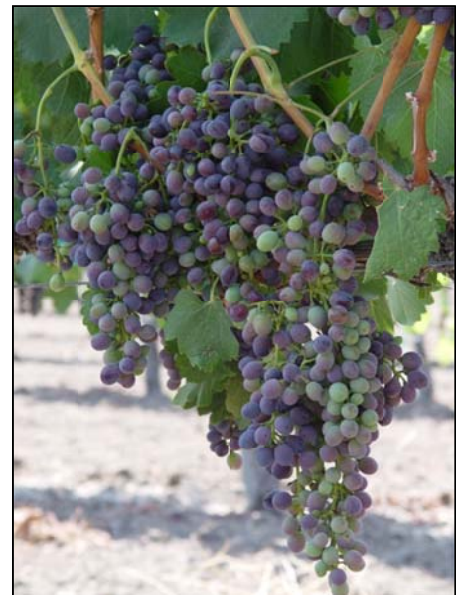
Koehler

July 2010

Dear Koehler Wine Club Members,

The substantial rainfall we experienced following the start of the New Year continued well into May. The tail-end of May, and June into the beginning of summer saw a smorgasbord of cool, hot, humid, dry, lightning strikes, almost everything but fire and flood. A few days ago there was even a warm, heavy, morning downpour. As we write this we are well into the *diēs caniculārēs*, with 100 degree afternoons and 60 degree nights.

In the vineyard, the vines are very healthy, and with the cool weather that has ruled the first half of the growing season, look just spectacular right now. The vineyard crew is busy pulling leaves to expose more of the fruit and to help add more sunlight into the canopy. Vineyard manager Felipe Hernandez said *véraison* (when the colors of the grape berries change as they transition from growth to ripening) should begin about mid-August, and harvest should start 30-45 days after that. The November newsletter will discuss our 2010 harvest.



Clone 877 Syrah undergoing *véraison*.

IN THIS SHIPMENT

Two of the four wines in this shipment are new releases from winemaker Olivier Rousset's first vintage here. Taste, and then give us your impressions.

The 2009 White Quartette is a blend of 55% Sauvignon Blanc, 30% Chardonnay, 10% Viognier, and 5%

Grenache Blanc. It has wonderful tropical notes of mango and honey. A rich mouth feel with a long velvet finish makes this a wonderful wine to accompany Smoked Salmon served on a bed of wild grain rice.

Our 2009 Dry Riesling is a first for us here at Koehler. We have been making

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a popular off-dry Riesling for years, but Olivier wanted to try a traditional German-style Dry Riesling. Similar in flavors to Sauvignon Blanc, the 2009 Dry Riesling has hints of pear and grapefruit on the nose with a slight green apple finish. This wine will accompany any meal, or just sit around the pool or patio and enjoy a glass as the sun sets on a wonderful afternoon.

Our 2005 Cabernet Sauvignon Reserve is dark and intense, with hints of coffee, spice and morello cherries. On the palate, nibs of chocolate integrate into black raspberry notes, and the rich tannins leave your mouth on cloud nine. If you have the patience, this wine will age for another ten years. If not, try to cellar a bottle or two for at least three years. Pair with Rib Eye

Steak that has been grilled over wood, Twice Baked potatoes, and a mixed green salad drizzled in an onion vinaigrette dressing.

The 2006 vintage of our Super-Tuscan blend Magia Nera is 65% Sangiovese and 35% Cabernet Sauvignon. We detected amazing scents of cocoa, dried cherries, lavender and lilac. These delightful aromas progressed into layered flavors of crushed dark berries, light oak, and a touch of spice. The structured yet balanced finish will surely please all. This wine should drink well for many years to come. Pair with a wonderful Pan Fried Potato Gnocchi surrounded by a Sage Brown Butter Sauce, with a wild beet and green bean salad drizzled with a Champagne Dressing. Yum!

COMING EVENTS

The annual Celebration of Harvest from the Santa Barbara County Vintners Association will be held October 9th from 1pm to 4pm at Rancho Sisquoc. Please contact the



SBCVA for more info and tickets at sbcountywines.com or call the association at 805-688-0881.

Enjoy the rest of summer and do stop in at our tasting room!

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