



*Koehler*

November 2009

Dear Koehler Wine Club Members,

Fall is a special time of year. We have finished the harvest, and the ground between the vine rows is about to be sowed with grasses to retain moisture from the winter rains, prevent soil erosion, and help supply nitrogen for next year's vine growth. The vines are starting to turn on their cornucopia of fall colors as they approach winter dormancy. Olivier, our winemaker, is busy putting all the new vintages to barrel, and making sure that the previous vintage has had enough time to age in the barrel. Once March arrives, the annual cycle of the vine and vineyard will have started all over again.

The harvest of 2009 got off to a brisk start around Labor Day, and we picked the last fruit on October 26<sup>th</sup>. A nice storm came through the Santa Ynez Valley in mid-October, dropping about two inches of rain on the vineyard. By that time we had picked everything except some Sangiovese and Grenache. Having tasted some of the newly fermented wines, I can report that the quality of the new vintage is outstanding. We all look forward to bottling time.



Winemaker Olivier Rousset, left, and vineyard manager Felipe Hernandez taste the new vintage upon the completion of Crush 2009.

### **IN THIS SHIPMENT**

This shipment includes our best Reserve Cabernet Sauvignon ever, as well as an exciting new varietal for us at Koehler, the 2008 Grenache Blanc.

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

*(over)*

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.

Grenache Blanc originated in Spain, and still plays a role in the wines of Rioja and Navarre. It spread from Spain to France, and has thrived in the vineyards of the Rhône valley and Châteauneuf-du-Pape. It is the fourth most commonly planted white grape

variety in France, comprising over 37,000 acres in Roussillon alone.

The opening scents of fresh white spring blossoms hint at the pleasures to come. On the nose you will find aromas of peach, pineapple and guava with a hint of floral essences. Your palate will indulge in the same peach flavors with an addition of honeysuckle, citrus and grapefruit with an extremely elegant finish.

### COMING EVENTS

As we write this, we are holding our Holiday Open House in our tasting room. For our members fortunate enough to have attended this event, I hope it provided an excellent opportunity to taste some of our new releases. Check our website at [koehlerwinery.com](http://koehlerwinery.com) for information about new events at Koehler.



Next year's events include the Santa Barbara County Vintners' Association's 2010 Vintners' Festival, scheduled for Saturday, April 17<sup>th</sup> at River Park in Lompoc. Visit

[sbcountywines.com](http://sbcountywines.com) or call 805-688-0881 for information and tickets.

Join us Saturday, June 26, 2010 at the next Santa Barbara Wine Festival. About seventy wineries are set to participate in this very popular annual festival, held at the picturesque Santa Barbara Museum of Natural History. Visit [sbnature.org/about/495.html](http://sbnature.org/about/495.html) for more information and to order tickets.

Be sure to also check the Foxen Canyon Wine Trail website at [foxentrail.com](http://foxentrail.com) for information about events at Koehler and the other wineries of the Trail.

We do hope to see you at the tasting room over the holidays!

Dan Zurliene, Wine Club Manager  
805-693-8384  
[danz@koehlerwinery.com](mailto:danz@koehlerwinery.com)