

SHANE

CRAFTED IN SEBASTOPOL, CA

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“ I hatched my plan to make a career in wine during my stint as an underwriter in Manhattan. My job took me to some of the City’s top restaurants and with that exposure some fine bottles of wine. ”



SPECIAL THANKS

I began to read about wine, befriend local wine merchants, and attend tastings. Suddenly I was obsessed with wine. I found myself frequently looking at an atlas in my Midtown cubicle and wondering what was happening in vineyards across the globe. I felt what was happening in those vineyards had to be better than what I was experiencing. With those thoughts I left New York City in July, 2001. I started new, at 24, and was determined to learn and experience as much about wine as I could.

That September, I began my first harvest job in Sonoma County. I put all my belongings in storage, bought an old and worn car, and rented a room that cost half my monthly salary. I vowed not to dip into my savings, earned over the previous three years in Manhattan, so I borrowed a bike to ride to work and on my days off split a burrito for lunch and dinner. No frills - just work and more grapes than I had ever seen in my life.

My wine odyssey took me around the globe – to Australia, France, and then back to California. I had the good fortune to work with leading winemakers in three continents and have utilized the lessons I learned to build Shane Wines. The inaugural release of Shane Wines marks the culmination of one part of my journey and the beginning of another.

I spent my first ten days at Domaine Pierre Gaillard getting acquainted with a hedge clipper. I moved from vineyard to vineyard, from Côte-Rôtie to Condrieu to Saint Joseph hedging the vines by hand. It might seem like hedging is not the most arduous of tasks, but when you’re navigating rocky 50-70 degree slopes in the blazing summer sun it quickly becomes fatiguing. Unlike California trellising, the vines in the Northern Rhône are on stakes; as a result, when you walk the vines you’re bending down to your ankles and then reaching for the sky. Repeating this chore for eight hours each day redefines “fun in the sun.” My ten day indoctrination to all of Pierre’s parcels was a considerable challenge and afterward I was unsure if I could last for a year; however, this was my dream and I persevered.



Over the next ten months I learned to speak French, cleared more vineyard land than I thought possible, built terraces, moved dirt from the bottom of vineyard hillsides to the top after heavy rainstorms, poured wines at the Paris Four Seasons hotel, went hunting with Pierre’s vineyard manager, and had more adventures than Huck Finn. I tried to absorb as much about syrah and French wine culture as I could. These were invaluable times for me and I treasure them dearly. I would not be the winemaker I am today without the aid of Pierre, his family, his employees, and the kindness of his fellow vigneron. My time in France was special and I firmly believe the essence of my wines is an embodiment of what I learned in the Rhône. Please enjoy Shane Wines’ premier release.

THE WINES



JEMROSE VINEYARD, 2006

SYRAH, BENNETT VALLEY
45 CASES PRODUCED

A hidden gem in the emerging appellation of Bennett Valley, the Jemrose Vineyard produces a supple and elegant syrah. The vineyard is planted to several syrah clones, but our fruit source is the Cardiac Hill block planted to the Estrella River and 174 clones. Truly a low vigor site, the steep and rocky hillside produces an amazing syrah as expressive as it is balanced. Fermented with fifty percent whole clusters, aged in fifty percent new French oak for ten months, and bottled without fining or filtration, the Jemrose is a classic example of cool climate syrah. The vineyard is destined to become one of the appellations best sites.

MY NOTES

Wrapped in white pepper, the bouquet of cassis, blackberries, violets and minerals tickle the nose. The color is as dark as a moonless night and the wine envelops your palate. Sweet tannins provide a gorgeous bridge to the finish woven with a dark chocolate, iron, and grilled meats.

VALENTI RANCH, 2006

SYRAH, ANDERSON VALLEY
70 CASES PRODUCED

In the far northwest reaches of Anderson Valley, Valenti Ranch is nestled among the redwoods high above the valley floor. At 1500 feet elevation the view from the Ranch is as spectacular as the wine it produces. Planted to Shiraz 1, and facing south to southwest to maximize sun

exposure, the Valenti Ranch syrah has the rare combination of power and balance. Located in an extremely cool grape growing micro-climate, the vines are pushed to their limit to ripen each year. As a result, the yields are low and the wine is muscular and nuanced. Fermented with sixty-five percent whole clusters, aged in sixty-five percent new French oak for ten months, and bottled without fining or filtration, the Valenti Ranch syrah is a true force.

MY NOTES

Explosive! The wine looks like motor-oil and delivers like no other. Not flashy, the bouquet is an entrancing amalgam of blackberries, currant, white pepper, anise, and gun flint. It is expansive through the mid-palate and picks up momentum as it moves towards the back end. The gripping tannins buttress a powerhouse wine. The finish holds your attention and leaves an indelible mark.

THE UNKNOWN, 2006

SYRAH, SONOMA COUNTY
125 CASES PRODUCED

The only blend of the release, the Unknown is a flamboyant wine comprised of five different syrah clones: 877, 174, Estrella River, Shiraz 1, and Hermitage. The primary fruit source is Kick Ranch in Santa Rosa, but elements of the Jemrose Vineyard and Valenti Ranch were blended to provide additional depth and nuance. Fermented with fifty percent whole clusters, aged in twenty percent new French oak for ten months, and bottled without fining or filtration, the Unknown is a lurid and voluptuous wine.

MY NOTES

Blueberries, currant, and huckleberry strike you immediately. Imbued with an inky black color the Unknown rests in your glass waiting to be unleashed. It posses a luscious sweet core that slowly evolves into black pepper, violets, and milk chocolate. Firm tannins support a wine of purity and balance.

MA FILLE, 2007

ROSÉ, SONOMA COUNTY
100 CASES PRODUCED

The saignée of syrah from select vineyards, the 2007 Ma Fille is dedicated to my daughter (expected in February). A fun and enticing wine, it boasts brilliant acidity, expressive fruits and freshness.

MY NOTES

In the glass, the neon pink color creates a sense of anticipation. The first whiff uncovers a flashy watermelon, grapefruit, and strawberry nose. Laser acidity and balance make the delicate Ma Fille a pleasure to drink. The mid-palate is soft and expresses hints of pomegranate and passion fruits. The finishes races through your mouth and exhorts you to take another sip.

