

# SHANE

CRAFTED IN SEBASTOPOL, CA

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Happy 2014! This release is about new beginnings and diversity. My wine portfolio now spans appellations from the Sonoma Coast to Santa Ynez Valley and I believe this variety allows me to explore the best California has to offer.

In addition, I have the opportunity to introduce a new wine I have long been anticipating. These are exciting times for Shane Wines and I look forward to sharing my wines with you.

I am very enthused about our new Sonoma Coast Pinot Noir, La Reine. Over the past few years, I have steadily increased my production of Pinot Noir, but have remained solely in

the Russian River Valley. In 2012, however, I found two exciting Sonoma Coast parcels to add to my lineup. La Reine, our cuvée name, is a classic rendition of Sonoma Coast Pinot Noir and a perfect addition to my portfolio.

For my first five vintages, I sourced grapes exclusively from Sonoma and Mendocino Counties. While it was never my intent to leave the friendly confines of the North Coast,

as Shane Wines evolved I realized vineyard opportunities should not be limited to close geographic proximity. As a result, for the past two vintages, Shane Wines has expanded its reach to some excellent vineyards in the Santa Lucia Highlands and Santa Ynez Valley.

The challenge is not to let distance disrupt my focus. Luckily, I work with growers as passionate as I am about respecting the spirit of each variety and creating wines with a sense of place. I rely on their counsel and value the emphasis they each place on collaboration. What excites me about this release is the chance to demonstrate the strength of these relationships and sites in the bottle.

Please enjoy the wines. As always, thank you for your support of Shane Wines.





## THE WINES

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### 2013 GRENACHE BLANC, CAMP 4 VINEYARD SANTA YNEZ VALLEY, 275 CASES

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Each year the Grenache Blanc gets better. Maybe I understand the variety better after four vintages. Perhaps I've become more familiar with the vineyard. Or maybe my winemaking skills have become sharper. Most likely, the answer includes all three.

Grenache Blanc is a finicky white grape. The clusters are huge and it can be awkwardly tannic if squeezed too hard in the press. Grenache Blanc also needs a good bit of heat to ripen evenly – remember, it is native to the warm, rocky flats of southern France. Finally, the fermentations can be reductive and the juice is often orange for quite some time.

Even with all of these obstacles, the resulting wines are stunningly balanced and nuanced. At the early stages, the Grenache Blanc shows plenty of bright and pleasing fruit. As it ages, it becomes more petrol, honeyed, and waxy. After a few years, the fruit reemerges.

The 2013 Camp 4 Grenache Blanc was picked on the 3rd of October. Similar to years past, the lees were never stirred and malolactic fermentation was blocked. It was aged in one hundred percent neutral oak for three and one-half months and bottled after light filtration. 275 cases produced.

#### MY NOTES

A light straw color frames this effusive wine. The aromatics present an intriguing blend of honeysuckle, guava, lemon zest, and wet stone. Bright and fresh acidity harness a combination of papaya, beeswax, and kaffir lime. Accents of honey, peach, and stone fruits linger at the zesty finish.

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### 2012 PINOT NOIR, LA REINE SONOMA COAST, 350 CASES

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La Reine, or the Queen, is an ode to my wife Barb. Over the past dozen years of my wine journey she has steadfastly supported my efforts. Whether it has been an internship in France, or the three-month and seven day workweeks of harvest, or long sales trips on the opposite coast, she has always been the strength of our family. Shane Wines would not exist without her.

A classic interpretation of Sonoma Coast Pinot Noir and a contrast to the Charm (our Russian River Valley cuvée) La Reine hails from the frigid Petaluma Gap sub-section of the Sonoma Coast appellation. One parcel is near the crest of the western hills of the Petaluma Gap and the other is on the base of the hills. Both fruit sources have the fractured adobe clay soils and are exposed to heavy winds and fog.

The locations allow for slow and mature ripening. Yields are kept low and the small berry clusters are meticulously sculpted. La Reine is a blend of multiple clones: 828, 777, and 115. The 828 provide savory elements as well as a firm tannic structure. The 777 and 115 impart dark berry flavors and mid-palate definition.

Aged in twenty-five percent new French oak for fourteen months, with ten percent whole cluster inclusion, La Reine is a dark fruit and spicy Pinot Noir with a firm backbone and ample acidity. 350 cases produced.

#### MY NOTES

A dark garnet color in the glass, the 2012 La Reine has a refined aromatic mélange of dark fruits and spice. The wine is focused on a panoply of ripe plum, dark cherries, sage, and black tea. Elements of allspice, cola, blueberry, and dark chocolate meld with refined tannins. The finish exhibits dark elements of tarragon, elderberry, and sandalwood.





## THE WINES

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### NEWS AND UPDATES

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- I'LL BE HITTING THE ROAD THIS SPRING. LOOK FOR ME IN WASHINGTON D.C., CHICAGO, LOS ANGELES, AND MINNEAPOLIS.
- WATCH FOR A FALL 2013 RELEASE. THE 2012 CHARM PINOT NOIR AND UNKNOWN SYRAH WILL BE FEATURED.
- DON'T FORGET TO CONNECT WITH ME ON TWITTER: @SHANEWINES OR ON FACEBOOK (SHANE WINE CELLARS)

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### 2012 SYRAH, THE VILLAIN

SANTA LUCIA HIGHLANDS, 150 CASES

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The brooding character of our second installment of the Villain defines the name. The wine makes it easy to understand why the Santa Lucia Highlands can seriously stake a claim to being California's premier Syrah region. The high winds and heavy fog toughen the Syrah skins and moderate the ripening curve. These factors allow even maturity and an abundance of nuance flavors.

Furthermore, the soulful and attentive farming of Mark Pisoni and Gary Francioni is a winemakers dream. Every time I visit their vineyards my fruit and vines are in pristine condition. The Villain is a true testament to passion, stewardship, and partnership.

A blend of Susan's Hill at Pisoni Vineyards (fifty percent) and Garys' Vineyard (fifty percent), fermented with forty-five percent whole clusters, and aged for fourteen months in fifteen percent new French oak, the Villain Syrah expresses the perfect balance between savory and seductive. 150 cases produced.

#### MY NOTES

A deep onyx and violet infused color, the Villain is evocative and chewy. Forward elements of blackberry, dark chocolate, iodine, and kirsch spring forth. The rustic tannins blend with blueberry, green peppercorn, cassis and graphite. Sandalwood, grilled meats, and brown sugar accents linger on the finish.

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### 2013 ROSÉ, MA FILLE

SONOMA COUNTY, 175 CASES

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Along with the Unknown, the Ma Fille Rosé is the longest tenured wine of my lineup. As I often mention, it is my favorite wine to make and share.

Over the years, the Ma Fille has taken on many different compositions. In the early vintages, it was one hundred percent Syrah. The last two years have seen bits of Grenache Noir blended with the Syrah. This year, Pinot Noir brightens the primarily Syrah blend. Even with all these changes, the Ma Fille's spirit remains focused on freshness and balance.

The 2013 Ma Fille Rosé is composed primarily from the saignée of Syrah (ninety percent) with a touch of Pinot Noir (ten percent). Thirty percent of the fermentation was in neutral oak barrels and seventy percent in stainless steel barrels. The oak barrels provide definition while the stainless steel barrels harness brightness and focus.

The Ma Fille Rosé was taken off its primary lees at dryness and sulfured early to block malolactic fermentation. It was bottled after three months in barrel and light filtration. 175 cases produced.

#### MY NOTES

In the glass, the Ma Fille is a neon pink color. The aromatics flow with scents of rainier cherries, passion fruit, and watermelon. The acidity is crisp and bright. The wine is energetic and finishes with accents of grapefruit, pomegranate, strawberry and star anise.

