

SHANE

CRAFTED IN SEBASTOPOL, CA

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Welcome 2013! Lots of fun and exciting things on the horizon for Shane Wines and family.

Foremost, my wife and I are expecting our second child in February. We are both extremely excited to become a family of four in the near future.

At the winery, the 2012 vintage was bountiful in both quality and size. Therefore, I will have more excellent wines to share with you. As you may have already heard, the weather in 2012 was sublime. As a result, I was able to produce wines of impressive character and nuance.

I am looking forward to getting in a bit of travel this year, as well. I have been graced with quality sales partners across the country and hope to hold a number of events in order to meet as many customers as possible this year. As is customary with my first release of the year, the Charm Pinot Noir, Ma Fille Rosé,

and Grenache Blanc are featured. An old friend returns too, but in a different package. The Villain Syrah has been reprised but its vineyard sources have moved south to the Santa Lucia Highlands.

Enjoy the wines and as always thank you for your support of Shane Wines.



NEWS AND UPDATES

- NEW JOB. I AM NOW THE WINEMAKER AT LYNMAR ESTATE IN THE HEART OF THE RUSSIAN RIVER VALLEY.
- NEW DISTRIBUTION PARTNERS IN NORTH CAROLINA AND FLORIDA. LOOK FOR MY WINES IN THE LANDS OF BARBEQUE AND SUNSHINE!
- MORE PINOT NOIR TO COME! I PRODUCED 500 CASES OF PINOT NOIR IN 2012. WATCH FOR A FALL 2013 RELEASE.
- DON'T FORGET TO CONNECT WITH ME ON TWITTER: @SHANEWINES OR ON FACEBOOK (SHANE WINE CELLARS)



THE WINES

**2012 GRENACHE BLANC,
CAMP 4 VINEYARD**
SANTA YNEZ VALLEY
275 CASES

The third installment of my Grenache Blanc blends the highlights of its predecessors. The 2012 version has the bright focus and zest of the 2011; at the same time, it retains the vibrancy and exuberance of the 2010. In 2012, I sourced an extra ton of fruit and, thankfully, have more wine to share with you.

My vinification techniques were the same as in the past two years: no new oak, sur lee barrel fermentation, no malolactic fermentation, and no lees stirring. I find these specifications highlight the brightness and minerality of the Camp 4 Grenache Blanc. Furthermore, I feel these techniques help maintain the balance between fragrant aromatics and fresh acidity.

The 2012 Camp 4 Grenache Blanc was picked on the 20th of October at 23.8 brix. It was aged in neutral oak for three and one-half months and bottled after light filtration. 275 cases produced.

MY NOTES

A luminous, pale-straw color focuses this bright wine. The aromatics pop with striking white flower, peach, lemon zest, and seashell notes. Fresh and zippy acidity harness a mélange of anise, beeswax, and pithy stone fruits. The purity of fruit and bright acidity lingers over a tapestry of wet stone.

2011 PINOT NOIR, THE CHARM
RUSSIAN RIVER VALLEY
250 CASES

My third installment of the Charm is sourced from well-known vineyard manager Ulises Valdez. His eponymous property in the heart of the Russian River Valley is comprised of the famed Goldridge soils. These soils accentuate the bright red fruit elements of Pinot Noir and help the vines retain balanced acidity.

As in the past, The Charm is a blend of multiple clones. This edition contains the 777, Pommard, Calera, and Swan clones. The striking bright red fruit elements of the Swan and 777 clones shine throughout the wine; the dark berry and spice of Pommard builds nuance; and the well-heelled structure of the Calera creates a beautiful frame.

Aged in thirty percent new French oak for fourteen months, with fifteen percent whole cluster inclusion, the Charm is a fruit driven Pinot Noir with subtle spice elements, firm structure, and pleasing balance. 250 cases produced.

MY NOTES

A flashy, garnet color in the glass, the 2011 Charm has an immediate aromatic burst of red fruits. The wine is centered on a panoply of cherry, raspberry, and strawberry surrounded by hints of allspice and cola. Elements of pomegranate, blueberry, and fennel-infused vanilla unfurl with well-integrated tannins. The finish exhibits bright elements of brambly fruit, cinnamon, and sandalwood.

2011 SYRAH, THE VILLAIN
SANTA LUCIA HIGHLANDS
100 CASES

Welcome to SLH! My first Santa Lucia Highland's wine is a brawny and seductive Syrah. After years of working with the talented farmers of Garys' and Pisoni Vineyards (during my time at Kosta Browne), I am excited to release a wine from their carefully manicured vines.

The last Villain Syrah was released in 2007. True to the spirit of the 2007 cuvée, the 2011 Villain is raucous expression of Syrah. It demonstrates the pioneering spirit of its growers and releases a surprising amalgam of savory and sweet characteristics.

A blend of Susan's Hill at Pisoni Vineyards (fifty percent), Garys' Vineyard (twenty-five percent), and Soberanes Vineyards (twenty-five percent), fermented with forty percent whole

clusters, and aged for fourteen months in fifty percent new French oak, the 2011 Villain Syrah expresses the perfect balance between spice and fruit. 100 cases produced.

MY NOTES

An inky onyx and purple tinged color, the Villain is densely focused in the glass. Vibrant scents of blackberry, dark chocolate, white pepper, and graphite explode. The gripping tannins give way to molasses, cassis, blueberry, and iodine. Sandalwood, road tar, smoked venison, and huckleberry elements linger on the superbly long finish.

2012 ROSÉ, MA FILLE
SONOMA COUNTY
175 CASES

A stalwart of my line-up, the Ma Fille Rosé always brings a smile to my face. Its scents and freshness remind me of warmer weather in the midst of the winter doldrums. It's also a darn fun wine to drink!

The 2012 Ma Fille Rosé is composed primarily from the saignée of Syrah (ninety percent) with a touch of Grenache (ten percent). Fifty percent of the fermentation was in neutral oak barrels and the balance in stainless steel barrels. The oak barrels provide texture and depth while the stainless steel barrels capture freshness and linearity. Together, I feel they create a sensuous blend.

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, it flashes a fluorescent pink color with light salmon accents. The aromatics evoke scents of cherry pits, light strawberry, fresh watermelon and saltwater taffy. The acidity is sharp and focused. The wine lightly dances on your palette before finishing with hints of raspberry, pomegranate, and orange zest.