



SMALL VINES

W I N E S

FALL 2009 WINE OFFERING

Dear Friends,
Are you feeling the desire to slow down, relax and enjoy the moment?

We too have been busy like the bees this summer but we are also enjoying our friends and family and preparing for the upcoming harvest. I hope you enjoyed summer as much as we did. Now is the time for us to reflect back on the activities of summer, rest up and prepare for the frenetic pace of harvest. Harvest, the culmination of a years worth of hard work, is our favorite time of year. The air is filled with the scent of ripe fruit and has a clean crisp feel to it. There is so much energy with much of nature's bounty coming into maturity.

Life has changed so much for all of us in these remarkable times. That is why it is important to *slow down, find the peace and beauty around us, and appreciate life's little treats.*

For us, this solace, this realness, comes from nature and our participation in it. We LOVE what we do! It is because of you and your enjoyment of fine, hand-crafted, artisan wine that we are able to make our living by growing grapes. **Thank you.** We feel so fortunate to work every day in nature and to play there as well. Life is too short to drink bad wine or to sit in front of the TV on a beautiful evening.

So grab a bottle or two of Small Vines, some good companions, a few nice crystal glasses and sit outside somewhere, take a deep breathe, celebrate today and **stimulate your palate and your heart!** Cheers!

From our family to yours,

Paul and Kathryn Sloan



Paul and Kathryn, photo by Dakota Sloan – AGE 6

Small Vines Wines - 2007 Vintage

You have most likely heard the enthusiasm about the **superb 2007 vintage** and have maybe even tasted some of these magnificent wines already. We are so fortunate to make wine here in Northern California. With the fabulous weather and with all the viticultural and enological advances, we rarely have a "bad" vintage anymore. We could not be more pleased or **excited to share these amazing wines with you.** The 2007 Small Vines Wines are deep, structured, balanced, rich and elegant! We know that the vintage as a whole has been hailed as another "vintage of the century" and we strongly feel that our **2007 Vintage is by far the finest wines we have made to date.** We hope you enjoy them as much as we do!

Order online at www.smallvines.com/order

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FALL 2007 WINE OFFERING



2007 Russian River Pinot Noir: The Russian River runs up and kisses you with raspberry lips. Welcoming rich aromatics with lovely purity of bright fruit. There is impressive structure complemented by commanding dark fruit and black currant. Seductive density and concentration lead to a remarkably long and voluptuous finish. Intriguing elegance and complexity, yet is still powerful. This is a plush and opulent bottling that improves with time while everything is in balance. Russian River to its core.

The crop yields were down in 2007 and there were only 277 cases produced

- VINEYARDS:** 50% Baranoff Family Vineyard, 6 yr old vines, top of ridge above the Laguna de Santa Rosa, Sebastopol; 42% M.K Vineyard, 8 year old vines, East facing ridge above Occidental, 800 ft elevation, 10.5 miles from the coast; 8% Old Mill Vineyard, 6 yr old vines, very low vigor site, heart of the Green Valley, Sebastopol
- FARMING:** Organically farmed by Small Vines Viticulture, Inc.
- SPACING:** 4x4 and 4x meter (2722– 3350 vines per acre)
- SOILS:** Dark Brownish Gray Sandy Loam and Red Sandy Clay Loam
- YIELDS:** ~1.1-2.5 lbs. per vine, naturally, lightly thinned for uniformity
- CLONES:** Dijon 113, 114, 115, 459, 667, 777, and Swan
- HAND HARVEST DATES:** Night picked on September 11, 28 & 29, 2007 Brix: Average range 24.7 – 25.2
- FERMENTATION:** Native yeast fermentation, 17-18 days on the skins including pre and post fermentation macerations, Native ML
- BARREL PROGRAM:** 15 months on fine lees Oak: 50% new French oak, single racking at 10 months, 100% free run, bottled unfiltered & unfiltered January 23, 2009
- CHEMISTRY:** 14.3% alc., 3.78 pH, 0.57g/100mL TA, 0.1 g/L RS
- PRODUCTION:** 277 cases (including 10 cases 1.5L; 7 Bottles 3L)



2007 MK VINEYARD Sonoma Coast Pinot Noir: The 2007 MK Vineyard is a wine that we'll be talking about for a long time. There is no doubt in our minds that this is Small Vines' best offering to date. A superb, single vineyard wine with a complex, full and rich nose that bursts forward. A structured wine with powerful density leads to red fruits followed by darker notes and earth tones. This gem has everything and will age 15+ years.

Act fast on this limited release of only 147 cases produced

- VINEYARDS:** 100% M.K Vineyard, 8 year old vines, East facing ridge above Occidental; 800 ft elevation, 10.5 miles from the coast
- FARMING:** Organically farmed by Small Vines Viticulture, Inc.
- SPACING:** 4x4 (2722 vines per acre)
- SOILS:** Dark Brownish Gray Sandy Loam
- YIELDS:** ~2.5 lbs. per vine, naturally, lightly thinned for uniformity
- CLONES:** Dijon, 114, 115, 667, 777
- HAND HARVEST DATES:** Night picked on September 11, 2007 Brix: 24.7
- FERMENTATION:** Native yeast fermentation, 17 days on the skins including pre and post fermentation macerations, Native ML
- BARREL PROGRAM:** 15 months on fine lees Oak: 66% new French oak, single racking at 10 months, 100% free run, bottled unfiltered & unfiltered January 23, 2009
- CHEMISTRY:** 14.3% alc., 3.68 pH, 0.60 g/100mL TA, 0.6 g/L RS
- PRODUCTION:** 147 cases (including 9 cases 1.5L; 7 Bottles 3L)

The smaller the vine, the better the wine.™

Small Vines in Stephen Tanzer's International Wine Cellar

2007 Pinot Noir Russian River Valley Deep red. Highly expressive bouquet of black raspberry, sandalwood, dried flowers and Asian spices. Round, fleshy red and dark berry flavors show impressive depth but aren't heavy. An exotic floral pastille quality builds with air and carries through the long, sappy finish. **Pure and alluring pinot. 92.**

2007 Pinot Noir MK Vineyard Sonoma Coast Saturated red. Deep, smoky aromas of black raspberry, potpourri and incense. Weighty red and dark berry preserve flavors coat the palate, with velvety tannins adding back-end grip and focus. Becomes spicier with air and finishes with excellent clarity and lingering sweetness. **There's the structure here to age, but the fruit is very appealing right now. 92.** *Josh Reynolds*

Vineyard Happenings

The fruit has been thinned and the bird netting that protects the ripening fruit is now on, signaling the "calm before the storm". Our crews have started to prepare the harvest bins, trucks and the batteries in the headlamps for night picking. We've counted harvesting scissors, harvest trays and washed everything twice. Most of the hand vine care is done for the time being, but we continue to carefully monitor soil moisture in the vineyards. It is a time of anticipation as well as preparation. Quick! It's time to pack all of summer into these last few weeks before the craziness ensues. Camping trip, check. Dinner on the beach, check. Canoe down the Russian River, check. Great! We are well on our way through a rich and rewarding summer, so when we work those endless harvest hours, we know our loved ones can remember who we are and reflect on sweet summer memories. Actually, we try as much as we can to make harvest a family affair. The kids get up at dawn to help pick and the grandparents come and join us as well in the vineyards for three generations to share in the excitement!

For more about what happens in the vineyards at Small Vines see our blog at www.smallvines.com/blog

Please JOIN us and share your comments on FACEBOOK

Escape to the Sonoma Coast

Did you know our viticulture office is about 15 minutes from the ocean?

We love visitors! Would you like a casual walk through a vineyard, a brief viticulture lesson and then wine tasting? Bring your group to our farming office for a vineyard tour followed with a wine tasting – by advance appointment only.

Call 707-823-0886 or e-mail me Kathryn@smallvines.com



Newlywed visitors Cody and Holli Short, Waco, TX

Just a few quotes about Small Vines...

"I just drank my first bottle of Small Vines and WOW! this is great stuff."

Kevin Baker, Richmond VA

"It has such an expression of its "place," a masterpiece and a truly intellectual pinot."

Steven Rigisich, Pinot Days

"There was complete agreement that your Pinots ranked 1 - 2 - & 3 in all the Pinots we tried over the weekend. And we tried a BUNCH. "

Doug Conley, Las Vegas NV

Share your story and you could WIN a signed Magnum!

Do you have an experience with Small Vines Wines that you would like to share? How about a special moment or celebration?

Send your comment to us and be entered to win a signed Magnum of Small Vines!

Send entries to: Kathryn@smallvines.com by 10/15/09

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FALL 2009 WINE OFFERING



So... you want to own a vineyard? *Part three*

This story is the continuing account of a love affair with a piece of ground, a very old farmhouse and a window into a vineyard development (the down-to-earth side of the wine business).

Paul and I started planting and farming high-density vineyards for land owners and wineries over ten years ago. Small Vines Viticulture, Inc. is what we call our wine-growing company which specializes in the installation and farming of high-density, environmentally responsible vineyards. In 2007, we purchased our very first piece of ranch land (previously in apples) and started a new chapter of our lives, our own Estate Vineyard. All (but one) of the other vineyards that go into Small Vines Wines are leased back from the land owners and all were planted and are farmed by us.

This past January, we had a “planting of the vines party” and invited friends and family to plant their very own vine. Nearly 100 excited well-wishers took nearly all day to plant about 50 vines. Then, in almost 8 days, our crew planted about 29,000 plants (420-A rootstock) on 8 net vine-acres of our Small Vines Estate vineyard. We secured the finest plant material almost a year in advance, then hand-selected the healthiest vines at planting. After the vine was placed in the ground, we secured a plant carton or tube-like structure around the tender young vine to keep the warmth in and little critters out.

Spring of 2009 was very mild compared to the harsh spring of 2008 but we still had our elusive dance with frost. The protective cartons placed over the plants held up very well and we only lost about 0.5% of the vines to the cold. Mother Nature continues to remind us, that really, she is in charge of everything we do! The vines are now out of their cartons and growing lush and green.

Late spring brought us, thankfully, about 4.5 inches of rain. As a farmer though, it is my job to complain about weather, so here it is. The late spring rains left so much water in the soil that the weeds grew fast and the organic weed removal expenses grew even faster. We made pass after pass through the vineyard to remove the competitive weeds and allow the young vines the water and nutrients needed to prevail. Summer had us worrying about potential lack of water. So, we continue to fight the weeds organically, still increasing costs, for water conservation.

Prior to planting, and during the process of testing the flow rate of our existing 65 year old well, it completely collapsed. You got it, no well - no water. Add another \$50,000 that wasn't in the budget. Then in June, the well drillers moved in their huge equipment for the task of a new agricultural well. Our famous Sebastopol Sandy Loam soil is fantastic for world-class wine grapes, but not so fantastic for drilling wells. Before the drillers could finish, well #2 had also collapsed. You know what they say “Silt happens!” We are now in line again to have well #3 drilled on the Estate property soon. Luckily, Mother Nature has been very good to us and the vines have needed little to no water so far. They look fabulous, healthy and are growing like weeds! Weeds? *To be continued...*



Important Reminders

- **Small Vines Wines pick up date** Your wine is available for pick up on October 17th, 2009 by appointment. Please RSVP by phone 707 823 0886 or e-mail kathryn@smallvines.com
- March 2010 – Spring Release of Small Vines Russian River 2008
- End of April 2010 – Small Vines Wines **Open House** – date to be announced soon