



# SMALL VINES

W I N E S

## SPRING 2010 WINE OFFERING

*“There is no time to lose, no time to waste, in rest or play. The life of the earth comes up with a rush in the springtime”* Laura Ingalls Wilder (The Farmer Boy)

Dawn comes calling a little earlier these days. The hills are luminous green and dappled with the colors of early wild flowers. The vines are pruned and there is cotton on the tiny emerging buds. Spring is here and with it, the fourth release of our Russian River Pinot Noir. We are delighted to offer you the **2008 Small Vines Russian River Pinot Noir**.

The pleasure you receive from our wines and the joy they bring into your life is our greatest reward. We are grateful for your continued support and the enthusiasm with which you share our wine with loved ones. This is such a dream come true for the Sloan family. We are hands on from the planting of the vineyards and daily farming through the making of the wine and the writing of this newsletter, but could not create world class wines if it weren't for our Small Vines Team and your dedicated support of our small, family owned winery and these hand-crafted wines.

From our family to yours,

*Paul and Kathryn Sloan*



*Emerging bud in the Old Mill Vineyard.*

### **Notes from the Vigneron - Farming the 2008 Vintage**

A luxurious balance of power and layered complexity, the Small Vines 2008 Pinot Noirs will shine in a vintage that for many growers was quite challenging. The distinguishing quality of our 2008 vintage comes from our ability to **control the entire process from farming to bottle**.

The lack of spring rainfall in 2008, severe frost damage, and extended heat waves during harvest were some of the hurdles growers had to deal with. We marked every frost-affected vine, indicating its damage, and evaluated every plant individually. Some of the stunted vines had all of their fruit dropped. Stronger vines were delayed and needed to be **harvested separately** from the unaffected vines to allow them to fully mature, so the spring frosts diminished our yields –but we did not allow it to impact our wine quality.

In summer, many vineyards were subject to wildfires and smoke taint. Thankfully, all of the Small Vines vineyards escaped fire season with no harm.

*continued on next page...*

Order online at [www.smallvines.com/order](http://www.smallvines.com/order)

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### *Just a few quotes about Small Vines...*

**“You have done a wonderful job with your wines and I love to share them with friends who are not familiar with the great work you are doing.”**

*Greg and Melissa Ohlendorf  
Beecher, IL*

**“A friend of mine shared a bottle of your Sonoma Coast pinot with us last night, and it knocked my socks off!”**

*Cindy Wambeam  
www.meltingteapot.com*

**“Tried another bottle with customers last night. I liked it even better the second time I tasted it. Great stuff!”**

*Harry Fong  
Vintage Wine Merchants*

**“Tried your wines at Pinot on the River on Sunday and loved it!!”**

*David Ruvalcaba  
Vinfolio, Inc.*

***We'd love to hear what you think!***

***There are many ways to share your impressions of the wines:***

***e-mail [info@smallvines.com](mailto:info@smallvines.com);***

***our blog [www.smallvines.com/blog](http://www.smallvines.com/blog);***

***FaceBook; Cellartracker***

**2008 Russian River Pinot Noir:** The majestic saturated color will catch your eye. The violets on the nose will intrigue you and the sumptuous fruit and incredible structure will keep you coming back for more. Dark vibrant fruit, quite firm and fresh. Exotic spices, mouth watering game and bacon features with many earth components. More old-world in profile and therefore age worthy. It is direct, structured, velvety and complex. The tannins are smooth and completely integrated. The morning after (24 hours open) you get more of the red fruits, bright cherry and rhubarb. Give it the time to evolve and its finesse and elegance will amaze you. Drink 2010-2017+.

*452 cases produced*

**VINEYARDS:** 43% Baranoff Family Vineyard; 29% MK Vineyard; 22% Leepin Vineyard; 6% Old Mill Vineyard

**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:** ~1.8-2.5 lbs. per vine, naturally, lightly thinned for uniformity

**CLONES:** 112, 113, 114, 115, 459, 667, 777, and Swan

**HAND HARVEST DATES:** 9/2/2008 to 9/26/2008 Average Brix: 25.3

**FERMENTATION:** 6.5% whole cluster fermentation; on the skins for 16–20 days including pre and post-fermentation maceration; Mostly Native primary and secondary fermentation

**BARREL PROGRAM:** 15 months on fine lees; 39% New French oak; 100% free run juice (no press wine).

**BOTTLING:** Bottled unfiltered and unfiltered January 7, 2010

**PRODUCTION:** 452 cases

### *2008 FARMING continued from first page...*

In late summer, we again diligently thinned fruit for uniformity. We used tiny scissors to remove not just bunches but down to the single green or undesirable berry.

Harvest came on with a fury bringing unusually low humidity and temperatures above 100 degrees for over a week. Our unique **high-density plantings shaded and cooled the delicate clusters and soils** during the harvest time heat spikes. Our ability to “spot pick” small amounts of fruit at optimal ripeness allowed us to capture vibrant fresh fruit and make an elegant wine. 2008 gave us slightly higher sugars as well as high acids producing wines of great structure and balance. The vineyard and vintage shows through our **naturally made wines**.

As Steve Heimoff wrote in the Wine Enthusiast, “there can be significant differences between [2008] bottlings... it all depended on where the vineyard was, and how it was farmed.” Our farming is organic with meticulous attention to detail, very low yields and extremely limited production. With both feet always in the vineyard, we were able to produce a Pinot noir that we are extremely proud of. We hope you enjoy these wines as much as we do!

Order online at [www.smallvines.com/order](http://www.smallvines.com/order)

## Vineyard Vignettes

Small Vines Wines are made from **Estate farmed fruit**. All of this fruit is grown to Grand Cru standards. No corners are cut and the wine is enhanced by the blending of the vineyards. Our appellation wines are given the **same exacting treatment as a vineyard designate wine**. The 2008 Russian River Pinot Noir is made from four of our favorite vineyards that we planted in our high-density style.



**Baranoff Family Vineyard:** 3 acres. Planted in 2001. Located in Sebastopol on the crown of a ridge top above the Laguna de Santa Rosa with the cooling influence from the fog ebbing and flowing daily. This vineyard is extremely sandy with bright red clay soils. Baranoff provides the structure and masculine elements to the wine, or the “broad shoulders.”

**MK Vineyard:** 1.3 acres. Planted in 1999. An east facing slope on a ridge above Occidental that is surrounded on all sides by rich oak woodlands and lush redwoods. At almost 800 ft in elevation and about 10.5 miles from the coast, it is our most moderate climate location. MK brings the structure, complexity, lush elegance, earthiness and forest floor to the Russian River blend. (Organically farmed since 2006, biodynamic practices added in 2007).



**Leepin Vineyard:** 1.3 acres. Planted in 2001. The coolest site of the four vineyards. Located lower in the plain southeast of Sebastopol, it is very susceptible to spring frosts. Heavier clay influence in the soil provides the meatiness and gaminess to the wine—bacon makes it better! (Organically farmed since 2006, biodynamic practices added in 2007).

**Old Mill Vineyard:** only .66 of an acre. Planted in 2001. Located in the heart of the Green Valley at our farming offices in Sebastopol. This is an extremely low vigor site. Over one hundred years ago, this hillside was cut to build a lumber mill drying lot, exposing the sub soils. We have been rebuilding the structure of the soil over the years through biodynamics. It is one of the most challenging sites we have ever farmed. The payoff is wonderful floral notes, softness and elegance to the wine. (Organically farmed since 2005, and biodynamic practices added in 2007).



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

*This 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 eleven years ago. Small Vines Viticulture, Inc. 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 the Small Vines Wines (we lease back from the land owners) were planted and are farmed by us.*

The saga of the well is over! It is finally drilled and provides over 200 gallons per minute - "well" worth the wait. As it turned out, the newly planted vines did not need any water

this past summer, which is a great indication that we will be able to dry farm in temperate years like 2009. The farm's flock is doing well, losing only a few to predators (including the two legged kind). As we expand, we would like additional animals to create a complete and vibrant farm system. With the new well, we are looking forward to planting biodynamic vegetable and fruit gardens later this spring.

Here we are in early spring. Truly the most eventful time of year for us! When the earth wakes up, we had better be ready. This May, we will be grafting the Estate vineyard to carefully selected clones of Pinot Noir and Chardonnay. The root-stock planted last January has had plenty of time to develop intricate root systems and get settled into its new home.

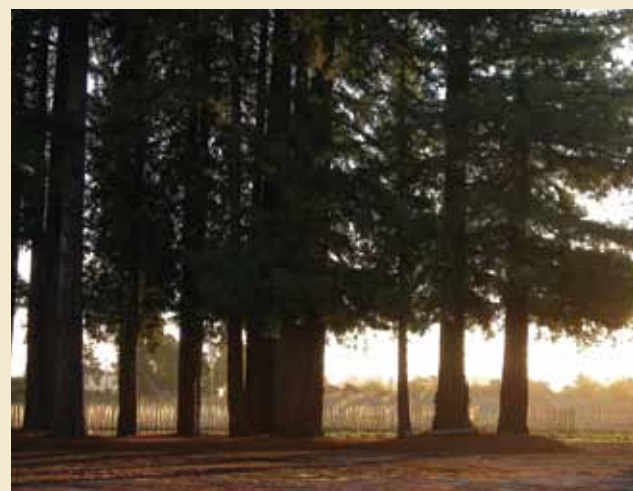
Frost season is upon us and seems a little early this year. The long rains kept the soils warm and plants are waking up. This makes all of the farmers nervous because we know a cold snap is right around the corner. There are various types of frost systems to protect the tender, young grapevines in spring. A frost alarm is a sensor in the vineyard that signals the farmer with an electronic phone call. The farmer sets the alarm temperature, usually at a few degrees above freezing in order to have enough time to wake up, get warmly dressed, drive to the vineyards and turn on or check the frost protection devices such as fans or sprinklers.

At the Estate Vineyard, this will be our first year with a SIS Wind machine, our alternative to sprinklers. It works by sucking the cold air from ground level and blowing it hundreds of feet in the air, allowing warmer air to settle over the vines. This machine saves precious water resources that California is in dire need of.

Frost season has us biting our nails. If the machine does not work, the plant is damaged and cannot be grafted this year. In extreme cases, the vine could die.

So, come and join us for frost season; it is very exciting! Although, we will not be drinking much wine due to the fact that we may have to get up in the middle of the night to attend to frost. And people tell me they want to retire to the wine business because it is so relaxing...

*to be continued*



### Important Reminders

- Small Vines Wines **Spring Pick up Date: Sunday April 18th, 2-4:30pm** at COPAIN Custom Crush
- FALL 2010 – Release of the 2008 Small Vines MK Vineyard Sonoma Coast Pinot Noir
- If you would like a private **Small Vines Winemaker dinner** for your home, company or club please call us at 707.823.0886