



WATTLE CREEK WINERY

Wattle Creek wire #37

To our wonderful Wine Club Members: Greetings from Northern California, where it is quickly drying out after a very wet winter. Mother Nature must be trying to balance things with a fantastic 2009/2010 rain-drenched season. After two very dry winters, we have had almost 40 inches of rain, compared to a paltry 21 inches last year. Our ponds are full, the water table is up and spring is in the air! How much better can it get?

Why “Estate” Really Matters

In this “virtual” world that we now all seem to live in, the importance of being an “Estate” Winery has never been more vital. From day one, we have strived to control as much of the grapegrowing and winemaking process as possible (just ask our kids about control!), and with the exception of Mother Nature, we believe we are achieving this. As we approach our (can you believe) 17th vintage, our knowledge of what each vineyard block gives us is very apparent. If you go back and taste some of our older vintages you will not only see great continuity in our wines, you will begin to notice the unique characteristics that each of our estate vineyard plots provide. That’s why we prefer growing and farming our own fruit. If not, we could be at the mercy of a grower whose viticultural practices are not in sync with our philosophy because frankly, quantity is often desired over quality. The economics may not be in favor of growing and farming estate fruit, but the continuity and quality of the vineyards we control will always win out.

In The Cellar

Our ever-enthusiastic winemaker Matt Michael has completed his inaugural harvest at Wattle Creek with some truly outstanding wines. As I reluctantly accept age creeping in, it is wonderful to see and experience some of the newer techniques that these new hotshot winemakers are using. Wine production has of course been around for centuries but the small adjustments and refinements that these young guns are experimenting with is definitely worth the price of admission...or at least the purchase of a bottle or two of Wattle Creek! We are VERY excited about Matt’s new wines in the pipeline. We hope you get to meet Matt either at Wattle Creek or at the Ghirardelli Square Tasting Room in San Francisco, where he spends a reasonable amount of time.

The Family Connection

One of the great joys that Kristine and I have is the opportunity to work alongside our daughter Elise who graduated from college a couple of years ago. She splits her time between our Ghirardelli Square Tasting Room in San Francisco, the Winery, and a number of Wattle Creek sales trips around the country. For some reason, our “younger” wine club members request her far more often for tastings and dinners (go figure!). She is developing a great palate and is an incredibly enthusiastic employee. Look out for her next time you head up to the winery or tasting room!

Creek Club Release

This month’s shipment includes Matt’s first Wattle Creek **2009 Sauvignon Blanc** and we can assure you that it will not disappoint. The April selection also includes one case of the **2007 Chardonnay**. You can order 2 cases or more of your favorite wines or we can ship the spring wine selection that we have chosen for you.

If we do not hear from you by the 23rd April, you will receive the preselected shipment of one case of our highly awarded Sauvignon Blanc and one case of our awesome Chardonnay.