



# CREW NEWS



Winter 2012

## Calypso's Chop



Dear Friends:

Sometimes to look forward, you have to look back. And if I peer into the rear-view mirror, I see a year that was defined by frequently exasperating weather, from a spring freeze to harvest rains.

Nevertheless, the end result was very promising. Extremely low yields produced richly textured, highly concentrated wines, and I expect great things from the 2011 vintage, which will begin showing up in your shipments in late spring.

The new year will bring a renewed sense of focus here at Curtis Winery. Our new labels for both the Heritage Series and varietal wines will be fully released to the market, and more than every before, these wines will be predominantly made from estate-grown fruit. With our newer plantings coming on line, the sense of place in our wines has never been stronger.

On a similar note, we are fortifying our sense of place from a hospitality standpoint as well. We are putting the finishing touches on a new entertainment area at our adjacent West Ranch, which we will unveil at our Calypso Fest in May. We wanted to give you, our wine club members, a special place to enjoy our wines and good cheer, and we look forward to sharing it with you.

*Chuck Carlson*

## FEATURED WINES



### 2008 Heritage Cuvée - Santa Barbara County

As a traditional Rhône-style blend of Mourvèdre (41%), Syrah (29%) Cinsault (18%) and Grenache (12%), the 2008 Heritage Cuvée pays tribute to the classic table wines of the southern Rhône Valley. At the same time, it also exhibits some decidedly New World qualities that reflect its Santa Ynez Valley origins. The result is a deliciously modern blend with an old soul, offered in a spirit of everyday enjoyment.

- Vineyards:** Curtis Estate, Kingsley Vineyard and Crossroads Vineyard
- Winemaking:** Each varietal hand picked and crafted separately before blending. Aged for 16 months in French oak barrels (40%)
- Aromas:** Plum, juniper, tobacco, clove spice
- Flavors:** Black cherry, raspberry and blueberry with notes of mocha
- Character:** Layered flavors followed by a smooth, polished finish
- Pairings:** Grilled meats, winter stews and artisan pizza
- Cellaring:** Enjoy over the next four years



### 2010 Roussanne - Santa Barbara County

Our 2010 Roussanne hails from the Curtis Estate and the adjacent Firestone Vineyard in the heart of the Santa Ynez Valley. Both vineyards unfold along an elevated mesa, where the terrain's balanced sun exposure and shallow rocky soils are optimal for nurturing the distinctive varietal qualities of the Roussanne grape. Here, a steady marine influence further enhances the complexity and character of the Roussanne fruit.

- Vineyards:** Curtis Estate and Firestone Vineyard
- Winemaking:** Fermented in stainless steel (55%) and French oak (45%) Aged for 10 months *sur lie* for enhanced texture and mouthfeel
- Aromas:** Asian pear, honey, beeswax, orange blossom
- Flavors:** Peach, pear and citrus with mineral accents
- Character:** Round yet quenching, with luscious acidity
- Pairings:** Grilled meats, winter stews and fresh homemade pizza
- Cellaring:** Enjoy over the next two years

# CELLAR SECRETS

## Sur Lie Aging

The 2010 Roussanne featured in this shipment was aged *sur lie*, the French term for “on the lees.” Lees are residual yeast particles and other natural solids that precipitate out of the wine during fermentation and aging. As winemakers, we can choose to rack the wine and remove the lees during aging, or leave the lees in contact with the wine. Contact with the lees shapes the mouthfeel and texture of a wine, so it’s really a stylistic decision. When you taste the Roussanne, you will see why we chose to age it on the lees—there’s an underlying textural richness that balances beautifully with the varietal’s naturally crisp flavors and acidity.

*Chuck Carlson Ernst Storm*



## CREW CORNER

### Wine Club Valentine's Party on February 11

Cupid strikes again as we host Valentines & Wine, our wine club Valentine's party on Saturday, February 11 from 6 p.m. to 8 p.m. The festivities will include light appetizers paired with this shipment's featured wines, the 2010 Roussanne and 2008 Heritage Cuvée. The cost is \$15 per person, \$20 for non-members. Space is limited. To RSVP, contact Crew Captain Elizabeth Dadosky at 805.686.8999 ext.103 or [Elizabeth@curtiswinery.com](mailto:Elizabeth@curtiswinery.com).

### RSVP Now for Calypso Fest on May 19

It's time to get ready for the 2012 Calypso Fest, our annual Curtis Cellar Crew wine club extravaganza. This year, on Saturday, May 19, you can look forward to a rambunctious afternoon at our new pole barn on West Ranch adjacent to the winery. The festivities will include a traditional Santa Maria-style barbecue as well as live music, dancing, prizes, games and

more. The cost is \$35 per member, and \$45 for friends of members (\$10 for youth under 21). And if you are planning to stay overnight in the area, we advise that you book your hotel sooner rather than later! RSVP as soon as you can by contacting Crew Captain Elizabeth Dadosky at 805.686.8999 ext.103 or [Elizabeth@curtiswinery.com](mailto:Elizabeth@curtiswinery.com)

### Sign Up For Holiday Bonus Shipment

Plan to savor something special during your next holiday season by signing up for our optional Cellar Crew Holiday Bonus shipment in November. You will receive a select offering—such as a special magnum or two limited-edition bottles—that can't be included in regular wine club shipments due to their small production. These exclusive bottles will also be signed by winemakers Chuck Carlson and Ernst Storm, and your regular club discount will apply. To sign up for this bonus shipment, contact Crew Captain Elizabeth Dadosky at 805.686.8999 ext.103 or [Elizabeth@curtiswinery.com](mailto:Elizabeth@curtiswinery.com).

## UPCOMING SHIPMENTS

### 2012 Shipment #2

2009 Syrah Crossroads Vineyard and 2009 Grenache  
*To be billed on March 13, with wine shipping on March 19*

### 2012 Shipment #3

2009 Mourvedre and 2011 Heritage Rosé  
*To be billed on May 15, with wine shipping on May 21*

### 2012 Shipment #4

2009 Cabernet Syrah and 2011 Heritage Blanc  
*To be billed on September 25, with wine shipping on October 1*

### 2012 Shipment #5

2009 Syrah and 2011 Viognier  
*To be billed on November 6, with wine shipping on November 12*

## NEWS FROM THE RHÔNE ZONE

### Join Us at Rhône Rangers Tasting, Vintners' Festival

We invite you to join us for two tasty events this spring—the Rhône Rangers Grand Tasting in San Francisco on March 25 and the Santa Barbara County Vintners' Festival in Los Olivos on April 21. The Vintners' Festival will feature more than 100 wineries as well as gourmet treats from local chefs, while the Rhône Rangers Grand Tasting will showcase more than 500 American Rhône-style wines. For

tickets and information to these events, visit [sbcountywines.com](http://sbcountywines.com) and [rhonerangers.org](http://rhonerangers.org).

### Curtis Whites Earn Raves

2010 Heritage Blanc a score of 92 points, with the following description: “Wow. This tastes like an outstanding Chateauneuf blanc...Full and flavorful, yet refined and balanced.” Meanwhile, he also gave the 2010 Viognier a score of 90 points.