

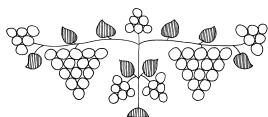
## Dear Premier Wine Club Member,

This new release from our *Premier* portfolio comes to you just in time for the holidays. Introducing the new 2008 Chardonnay, Santa Barbara County and the 2008 Chardonnay, Grand Cuvee. Both wines are beautifully balanced yet distinctly different from one another. The Chardonnay, Santa Barbara County showcases a crisp mouth watering pineapple character backed with a hint of minerality. Serve this wine with a variety of foods or simply enjoy a glass or two by itself. The Chardonnay, Grand Cuvee is one of our best. Produced from grapes grown on our estate and the Loma Verde Vineyard in Los Alamos Valley, the wine exhibits creamy unctuous fruit reminiscent of pear, mango and pineapple. At the back of the palate you can almost swear you taste a hint of sweet cr me brul e. In a word, delicious! This is one wine that is sure to be the highlight on your holiday table. Winemaker notes on both wines will be available on line at: [www.babcockwinery.com](http://www.babcockwinery.com).

As a member in the Babcock *Premier* wine club program you receive anywhere from four to five shipments of new released Babcock *Premier* wines in a calendar year. This November shipment will be the last wine club release we will ship you in 2009. You can expect your *Premier* wine club shipments to resume sometime in early Spring 2010. In the meantime we love to offer you **Monthly Specials** via email. Keep your eyes peeled for this month's special offering. Here's a hint.....Purchase a case, (12 bottles or more) of these new release *Premier* Chardonnays and receive a 30% discount on your order! Details to follow in our upcoming *November 2009 Monthly Special* email. Not getting your emails? Contact us ASAP to get on board!

We hope you enjoy our latest offering and wish you and your family all the best for the 2009 Holiday Season!

Sincerely,



*The Babcocks*

Please note the amount your credit card was charged according to your wine club program and where your package was shipped.

	Calif.	West	Central	East	AK & HI
<i>Premier</i> Wine Club					
25% Discount	\$55.79	\$58.79	\$61.79	\$62.79	\$74.79
2 Bottle Shipment					

Wines are shipped via United Parcel Service. All California addresses are shipped via UPS Ground. All other states are shipped via UPS 3-Day Select

## Babcock Vintner's House & Guest Cottage

Make your next getaway to the beautiful Santa Barbara Riviera memorable and stay at our very own Babcock Vintner's House & Guest Cottage. This enchanting 1920s Mediterranean style home is located in the affluent community of Montecito and is owned by winemaker Bryan Babcock and his wife Lisa. Only minutes from downtown Santa Barbara, beautiful beaches, and world class dining and theater, this home offers guests the perfect environment for private parties, weddings, family reunions or a simple quiet weekend for two away from the hustle and bustle of everyday life. Main house sleeps up to 8 guests while the separate Guest Cottage sleeps an additional 4 people. For more information, pictures, and current rental rates please visit our website at: [www.babcockwinery.com](http://www.babcockwinery.com) and click on the 'getaway' button located at the top of the page, or call the winery at: (805) 736-1455 to book your next memorable experience. See enclosed card for further details.

## Our Wine Shipping Policies

Babcock Winery ships via United Parcel Service and will ship to all California addresses using the UPS Ground Service promising delivery within 2 days from ship date. All other states are shipped using UPS 3-Day Select Service. We will guarantee our wines when shipped using our recommended UPS services and will ensure your replacement, or money back should you find the wine to be damaged. This guarantee is only good when you take receipt of the wine upon the first delivery attempt. Babcock Winery & Vineyards can not guarantee our wines if you miss your first delivery attempt, as your package will be returned to the shipper's warehouse until delivery can be accomplished. Please make every effort to have an adult, (21 yrs. of age or older), available to sign for the release of your wine packages on the first day of delivery.

## Shipping Notification Available by Email

Provide us with your email address and we will be happy to send you emails approximately two weeks prior to each wine club shipment. This service provides you information on what wines are being released and when you can expect them to be delivered. It also gives you the opportunity to change your ship date should you require it. If you did not receive an email informing you of this November release, please contact us and ask to be placed on our *Advanced Shipping Notification* email list.





2008 CHARDONNAY "GRAND CUVEE"  
*Santa Barbara County*

Winemaker's Notes:

In Chardonnay and Pinot Noir, *Grand Cuvee* is the designation on our nationally distributed reserve wines. In Chardonnay, we have had a Grand Cuvee (almost continuously) since the 1986 vintage. Probably the biggest difference in the newer generations of these wines is that I no longer insist that they conform exclusively to an Estate Grown formula. Back in the earlier vintages, my ranch was the only one growing the kinds of grapes that I would use for a reserve Chardonnay or Pinot. There was really nothing else to draw upon. But now, I can build reserve blends of Chardonnay from great vineyards like TOP CREAM (estate) and OASIS (Los Alamos Valley). Pinots can be constructed from vineyards like OCEAN'S GHOST (estate) and DÉJÀ VU (Paso Robles). As a result, my Grand Cuvees have taken on more artistic license. While my Terroir Exclusives portfolio is still an attempt to isolate and master great soils, the Grand Cuvee portfolio is now an attempt to master great blends from those soils.

One thing that has not changed is that this Cuvee is quite complex. Shortly after being bottled, it's giving impressions of pineapple and crème brûlée. There are some other fruits in there too which have not quite yet materialized as anything distinct. But if I had to guess, I'd say we will be getting a little mango and pear in a few months. From TOP CREAM's contribution to the blend, I'd also expect to find some of that familiar Sta. Rita Hills lemon-lime. Largely attributable to OASIS, the wine is sweet and has a real luxurious texture. At the same time, it is by no means flabby. Its heft is reined in by brisk acidity. While last year's wine was more slender and showed more minerality, this year we are back to a cuvee with little more butter and fat.

Cheers,  
Bryan

Technical Notes:

VARIETAL: 100% Chardonnay

67% Babcock Estate, Sta. Rita Hills

33% Loma Verde Vineyard, Los Alamos Valley

VINIFICATION: 100 % barrel fermented; 100% malolactic fermentation

TIME IN BARRELS: 8 months; 33% new French oak barrels, medium toast

FINISHED WINE: Residual Sugar: Dry, TA: 6.6 g/L, pH: 3.40, ALCOHOL: 13.7 %

BOTTLING DATE: May 2009

CASES PRODUCED: 668 cases 12/750 ml

RELEASE DATE: November 2009



2008 CHARDONNAY  
*Santa Barbara County*

Winemaker's Notes:

Over the last few years, labor has gotten significantly more expensive, and many input costs have gone through the roof. On top of this, my Chardonnay blocks consistently present me with early battles with mildew, late skirmishes with bunch rot, and low yields overall. So, eventually I was confronted with two choices; either continue making a basic Chardonnay based on Estate Grown fruit and take the price upwards toward \$30 a bottle, or purchase some good local Chardonnay that someone else can grow more efficiently than me, and keep the price closer to \$20. When I realized that Tavo Acosta, the viticulturalist at Loma Verde (Los Alamos), could not only grow Chardonnay more efficiently than me, but, for all practical purposes, grow it at the same quality level as me, then it was a no-brainer. Especially these days in this rough economy, the \$20 suggested retail for this stuff is the ticket.

So, you might wonder, are any of my grapes still in this wine? Of course there are, and, for the foreseeable future, what ever measly amount of fruit my vines want to produce, it will go into a Santa Barbara County bottling as well. The blends have been nice. You get the brisk acidity and minerality from our fruit and the varietal character and flesh from the Loma Verde fruit. With a nose of pear and lemon meringue, it's hard to resist. There's a pinch of a tapioca thing going on in there as well. The mouth is *very* succulent.

Good grapes; good wine.

Cheers,  
Bryan

Technical Notes:

VARIETAL COMPOSITION: 97.5% Chardonnay, 2.5% Pinot Gris

VINEYARD SOURCES:

67% Babcock Estate, Sta. Rita Hills

33% Loma Verde, Los Alamos Valley,

VINIFICATION: 100 % stainless fermentation

pH: 3.37. TA: 6.6 g/L; RESIDUAL SUGAR: Dry; ALCOHOL: 14.0%

BOTTLING DATE: March 2009 RELEASE DATE: November 2009

PRODUCTION: 5720, 12/750ml cases