

Dear Terroir Exclusives Wine Club Member,

Wildly popular and highly sought after are the new *Terroir Exclusives* Cabernet Sauvignons. Introducing the new 2006 Cabernet Sauvignon, The Loin and the 2006 Cabernet Sauvignon, Nucleus. Both wines hail from fruit grown on the Estelle Vineyard located at the far eastern edge of the Santa Ynez Valley. This 80 acre ranch is home to varieties such as Merlot, Cabernet Franc and Petit Verdot as well as the esteemed Cabernet Sauvignon we use to produce these two *Terroir Exclusives* red Bordeaux-style wines. This year's Cabernet Sauvignon, The Loin is elegant. Sweet toasty oak engulfs the wild blackberry, coffee and vanilla flavors. The Cabernet Sauvignon, Nucleus is a bit richer than it's counterpart. Dark chocolate, red berries and ripe plumb character oozes out from under the oak influence. Both wines are well structured and balanced and both drink remarkably well now, yet will continue to age in a proper cellar for years to come. Production on these wines are limited. We recommend you place your reorders early to ensure availability. Winemaker notes on both wines will be available on line at: babcockwinery.com.

Late last year we introduced the Babcock Vintner's House to our wine club members. The Vintner's House is located in beautiful Santa Barbara County, Montecito, California, and is owned by Bryan and Lisa Babcock. This beautiful Mediterranean style home built in the 1920s offers many amenities including a separate guest cottage! If your looking to get away for a quiet weekend, or want to party with family and friends, the Vintner's House is perfect for most occasions. Check out the house details and pricing on line on our website under the 'Getaway' tab at: babcockwinery.com. Wine club members receive special discounts!

Thank you for your continued support! We hope you enjoy our latest offering.

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>Terroir Exclusives</i> Wine Club					
30% Discount	\$98.74	\$101.74	\$104.74	\$105.74	\$117.74
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

Winery Open House - April 18th & 19th

Please join us at the winery on Saturday, April 18, 2009 or Sunday, April 19, 2009 for our annual Open House event held in conjunction with the Santa Barbara County Vintner's Festival. Featured will be wine tastings of all our current release *Premier* wines, as well as samples from our *Terroir Exclusive* portfolio. Also available are barrel samples of the 2007 Nook & Cranny Syrah as well as a new addition to our *Terroir Exclusives* line up, the 2007 Upper Crust Syrah. We will offer our *Terroir Exclusives* and *Terroir Exclusives PLUS* wine club members a one time opportunity to purchase *Futures* of these Syrahs at substantial savings. There is no need to make reservations for the wine tastings. Wine club members taste for free, limited to 4 people. We will host special hours on Saturday, April 18th of 9:00 a.m. to 5:00 p.m. Our Sunday hours will remain the same as always, open 10:30 a.m. to 4:00 p.m. We hope to see you at the winery.

Please Note: Due to the nature of this event, no persons under the age of 21 years will be admitted on the winery grounds. This includes young children and infants. We thank you for your consideration in this matter.

Open House V.I.P. Tickets-Saturday, April 18th

As part of our Open House activities we are offering a limited number of V.I.P. tickets for Saturday, April 18th only. As a V.I.P. ticket holder you will step up your wine tasting experience with specially prepared food created by Lori Cordova Catering of Lompoc. Ms. Cordova has worked closely with winemaker Bryan Babcock to bring you a food and wine experience you will not soon forget. Wine Club members price for V.I.P. tickets are \$55.00/couple or \$30.00/person. There is no limit on the number of tickets you can purchase. Reservations are necessary for the V.I.P. experience. To order tickets contact the winery directly at (805) 736-1455. The V.I.P. cellar will be open from noon to 4:00 p.m. on Saturday, April 18th only.

Our 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 April release, please contact us and ask to be placed on our *Advanced Shipping Notification* email list.



2006 CABERNET SAUVIGNONS THE LOIN & NUCLEUS

Both from
Estelle Vineyard
Santa Ynez Valley

Winemaker's Notes:

I think both of these wines are great. Having come from sections in the Estelle Vineyard not too far apart, there is definitely a kinship between the two. At the same time they are quite different.

THE LOIN is all about simplicity and isolation. The *loin* is always the leanest and one of the most sought after cuts of meat. It's not usually ground into hamburger. It's pure.

When I first saw the 12 acres of Cabernet Sauvignon that sit on the beautiful little rock showered hillside at the highest point at the Estelle Vineyard, it struck me the same way. It's beautiful, and it needs nothing else to be that way. The soil is shallow and lean, and it produces a very distinctive Cabernet Sauvignon.

NUCLEUS, on the other hand, is more about diversity. It comprises a larger section of the Estelle Vineyard and has four clones of Cabernet Sauvignon, a nice chunk of Merlot, and, starting to mature in 2006, some very special Petit Verdot. Interestingly, NUCLEUS is located in the crux of a turning point of some of Figueroa Mountain's foothills. Along Roblar Avenue, these hills, which represent the first point at which the deep alluvial Santa Ynez Valley floor transcends into mountains, run east-west. Right at NUCLEUS they turn and start to run north-south as they parallel Mora Road. While it is interesting, is it really significant? I don't know. But I do like the idea of geological formations butting up against each other, with all kinds of cool rocks and stuff upwelling at that point. It's like a point of tension, and I like making wines from these kinds of places.

Another part of my concept is that the *nucleus* of a living cell is its headquarters. It's the inspiration, so to speak, that motivates and activates all the operations of the cell, as well as how that cell communicates to all the other cells around it. In Italy, all roads lead to Rome. Historically, Rome was the artistic and cultural center of the universe. Some day, when the first twenty or so years of this century are looked back upon as the beginning of a new epoch in the production of fine Cabernet Sauvignon in the Santa Ynez Valley, I believe it will be the largest section, making the best wine at the Estelle Vineyard, that will be thought of as one of this epoch's epicenters, its motivating force, its nucleus. Nucleus will be then for Cabernet Sauvignon in Santa Ynez what the Sanford and Benedict Vineyard is now for Pinot Noir in the Sta. Rita Hills.

THE LOIN is about the primitive; one Cabernet in one dirt.

NUCLEUS is about design, exploration and the future.

THE LOIN is the answer as to why the French use mostly Cabernet Sauvignon in Bordeaux.

NUCLEUS is the answer as why they blend.

Babcock

WINERY & VINEYARDS

“The Loin “ and “Nucleus” page 2

From the 2006 vintage, both wines are approachable right now. Mixed into THE LOIN'S plum/black cherry nose is an irony, flinty quality. Its super earthy, like you can almost smell those beautiful rocks that are laced into its soil. It also has an exotic allspice and clove expression that I think some day will be recognized as a classic expression of Cabernet that is grown the interior of the Santa Ynez Valley. The tannins are prevalent, but soft and dusty. THE LOIN with a loin would taste real good right now.

NUCLEUS' nose is typically more about boysenberry and violets. There is also a bit of this flintiness that THE LOIN has. If there's spice I'd say its vanilla and maybe a pinch of nutmeg. But the spice seems built around the fruit, as opposed to THE LOIN, whose fruit seems built around its spice and earth. While many wineries blend in Merlot to soften a Cabernet, I think it is interesting to note that the Merlot thus far in NUCLEUS has been very concentrated. It has been perfectly farmed and picked dead ripe. It's the kind of stuff that has been worthy of being bottled by itself. I am not using it here to dilute the Cabernet Sauvignon. Rather, I am blending it in to bring forward my concept of “NUCLEUS”.

Cheers,
Bryan