

## Dear Premier Wine Club Member,

What a difference a year makes! We've all witnessed the turn of events our country has taken in 2008. Most folks might say, "not a great year." However, there are always the little things in life to enjoy and cherish and we are often reminded of them when years like 2008 come around. One of those 'little things' for us, is wine. We love making it, we love sharing it, and we love to drink it! So while some people are happy to put the year 2008 behind them, we carried a bit of the old year into the new with the release of a couple of little treasures. Introducing the 2008 Pinot Gris, Naughty Little Hillside and the new 2008 Syrah, Identity Crisis. Once again our Pinot Gris, grown on those, now infamous hillside on our estate, offers a rich creamy character, almost a banana salt-water taffy flavor with a hint of lime and vanilla. Here is one wine you might ask yourself, can it be a Chardonnay? Try it with your favorite seafood, chicken, or pasta and cream sauce dishes. The new Syrah surely has an identity crisis. One look at the bottle and you might not understand it; that is until you pop the cork to discover a Syrah with little color. Now wait a minute, hold on before your imagination runs away with you. This is not a Rosé, nor is it anything like a White Zinfandel. No, this wine is unique in every way. No skin contact with the juice yields a wine with a light coppery complexion. The secondary malolactic fermentation lends a slight buttery character and the delicate hint of nectarine and pomegranate fruit flavors, topped off with a touch of cinnamon rounds the whole package. This wine is darn near irresistible! Try it with Chinese or Thai cuisines. One last thing, both these wines were just bottled. If you have the patience to hold on to them for a few months you'll begin to see their full potential emerge. If you don't have the patience, open them now, but let them breathe for a few hours before you dive in. Winemaker notes on both wines will be available on line at: [babcockwinery.com](http://babcockwinery.com).

We would like to thank you for your continuing 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
Premier Wine Club					
25% Discount	\$47.33	\$50.33	\$53.33	\$54.33	\$66.33
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 February release, please contact us and ask to be placed on our *Advanced Shipping Notification* email list.



**2008 PINOT GRIS**  
**“NAUGHTY LITTLE HILLSIDES”**

*Estate Grown – Santa Rita Hills*

Winemaker's Notes:

I put up with these hillsides. Something always seems to be going wrong on at least one of them. From a farming perspective, they are like bucking broncos that don't want to be ridden. But, while being thrown from the tractor does not feel good, one simple taste of the end product justifies why I continue to farm these two incorrigible little pieces of dirt.

While our most crafted Estate Grown Chardonnay may be called *Top Cream*, these hillsides produce, by far, our vineyard's *creamiest* wine. This year's bottling is extraordinary. Off the bottling line today (1-28-09), it smells like a banana saltwater taffy with a hint of lime and vanilla drizzle. It definitely has the tapioca thing going on like last year, and I get just a whisper of an herb that strikes me as spearmint. The mouth is enormous; a super luxurious texture that finishes on the oily side. What can I say, when a wine sort of smells like the cream soda you used to drink when you were a kid, and on the pallet, it's all about the fat, then the word that it all boils down to is CREAMY. And with its long finish, it's creamy *for days*.

Maybe I just need to change my attitude; admit that these high maintenance hillsides are what they are. With a couple more wines like this one, I just might start looking forward to the problems.

Technical Notes:

VARIETAL COMPOSITION:

100 % Pinot Gris, Babcock Estate, Sta. Rita Hills

VINIFICATION:

Cool temperature/stainless steel primary fermentation,  
100% Malolactic Fermentation.

ELEVAGE: 4 months sur lees in stainless tank; 20% New French Oak.

FINISHED WINE:

pH: 3.62, TA: 6.5/L, RESIDUAL SUGAR: Dry, ALCOHOL By VOL: 13.8%

BOTTLING DATE: January 27, 2009

RELEASE DATE: March 1st, 2009

TOTAL PRODUCTION: 295 cases 12/750ml



## 2008 SYRAH "IDENTITY CRISIS"

*Santa Barbara County*

### **Winemaker's Notes:**

This wine is having a bit of a meltdown. It doesn't quite know what it wants to be. On the one hand, it is Syrah and it is in a dark bottle. So, if you just grab it off the shelf and don't really study it, you might think it's a red wine; until you get it home and pull the cork. That's when you start looking in the yellow pages for a wine psychologist.

What is it? It's not really a rosé. For starters, it's not really pink. And it doesn't exude pink-wine fruit. No, it's more confusing than that, probably due to the complete malolactic fermentation that we subjected it to. You know, with its slightly coppery hue, it does look like a Blanc de Noir, i.e. a Champagne or sparkling wine made from red grapes . . . except . . . there's no bubbles.

Hmmmm. Remember that hideous genera in winemaking that took off about 20 years ago in response to the glut of Zinfandel that was out there? White Zin it was called. The wines were (and still are) sterile, bleached out, thin and sweet. If they had any fruitiness, it was largely due to blending in something aromatic, like Muscat. A couple of the bigger wineries got real good at making them devoid of all color.

Oh my gosh! Is this wine a *White Syrah*!?

Well, not really; it's bone dry, and it has these buttery tones laced into its delicate, perplexing nectarine/pomegranate fruit. And there is a hint of cinnamon, and a lovely soft texture on the palate, and it's all really quite beautiful; but when was the last time you smelled something like this in a Syrah?

I had a buddy in college. He was at McGeorge in Sacramento studying law while I was at Davis studying wine. We'd get together once a week or so and we would both study alcoholic beverages of some sort, but when it came to wine, he would say to me, "Why don't you stop thinking about it and just drink it?"

I think with this wine I'll do just that.

Cheers, Bryan

### **Technical Notes:**

VARIETAL COMPOSITION:

100% Syrah, Estelle Vineyard, Santa Ynez Valley

VINIFICATION:

Stainless Steel Fermentation; 100% Malolactic Fermentation

pH: 3.57; TA: 6.7 g/L; RESIDUAL SUGAR: Dry; ALCOHOL BY VOL.: 13.5 %

BOTTLING DATE: January 2009

RELEASE DATE: March, 2009

PRODUCTION: 1,013 cases 12/750ml