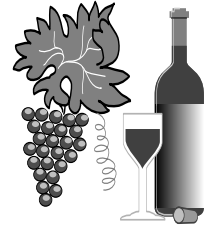




CONNOISSEURS' Series



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With no more than 600 or so cases produced of any of these three outstanding reds, Connoisseurs' Series members are surely receiving a very special issue this month. A cult red from Napa, an outstanding cool climate Syrah, and a one-of-a-kind Petite Sirah from Howell Mountain are waiting for your pleasure. Salud!

RETRO CELLARS 2003 "Old Vine, Howell Mountain" Petite Sirah

As a boy, Mike Dunn used to hike through an old property on Howell Mountain where today he sources the fruit for the single vineyard wine he produces, the Retro Cellars Petite Sirah. Mike's stepdad, Randy Dunn, sold the grapes from the rocky, east-facing vineyard to Storybook Mountain, Stags Leap and others, but it would be many years before Mike would ask Randy to sell him the grapes, and a couple of years before Randy agreed to do so. "At first, he didn't understand how important it was to me," Mike says of the delay. Working side-by-side Randy making Dunn Vineyards wines since 1999, Mike learned to appreciate big Cabs, and the boldness of the Petite Sirah from the old vines of the Park-Muscataine Vineyard proved irresistible.

As the son of a wine icon like Dunn, Mike is making his own way with Retro Cellars. His wife, Kara, is also from a winemaking family (Pecota), and both enjoy the idea of their own venture. "All we have is Cab here at Dunn Vineyards, so it's nice to taste something else," Mike laughs. "Randy gives me grief because I'm doing certain things with the wine that he wouldn't, like cold-soaking, using a different yeast (he likes a yeast that won't get stuck), different wood (mine is Cadus and Billon) and less time in the barrel. But in the end, the vineyard really determines how the wine turns out." Mike is gradually replanting the rocky site. "I'm pulling out each vine as they die and using budwood from the vineyard."

CONNOISSEURS' GUIDE REVIEW (July 2006)

2 stars, 91 points Retro Old Vine Howell Mountain 2003 Paul Muscatine Vineyard Petite Sirah: "While it is simply not in the nature of Petite Sirah to be elegant or refined, this immensely extracted and deeply flavored wine pushes all the

Special
Issue

PORTFOLIO LIMITED EDITION WINERY 2003 Portfolio Limited Edition "Napa Valley" Cabernet Sauvignon

The moniker "artisan winery" has special resonance at Portfolio in the town of Napa, where a family's "garage" serves as winery and two artists make the wine. A classy wooden door set in beautiful stone walls opens onto this unique wine enterprise.

Luc Janssens is an internationally acclaimed artist who combines his love of art and wine by producing a limited edition portfolio of engraved photos to accompany each Portfolio vintage. He works side by side with his wife, Genevieve, to produce Portfolio. She is former winemaker for Opus One and currently heads up the cellar at Robert Mondavi Winery where she has several hundred thousand cases to manage rather than Portfolio's several hundred.

The couple takes obvious delight in Portfolio's meticulous care, getting up at all hours of the night to perform punchdowns. The wine is only moved by gravity feed, barrels are 100% new

French oak, and during its *elevage*, Portfolio receives at least two hours a day of Mozart. The Janssens earmark all of Portfolio's magnum bottle proceeds to humanitarian projects in Laos. Despite the low-key nature of their limited production home winemaking venture, Portfolio has become a cult item in places like Japan, and international visitors frequently knock on Portfolio's elegant wood door.

CONNOISSEURS' GUIDE REVIEW (August 2006)

2 stars, 94 points Portfolio Napa Valley 2003 Cabernet Sauvignon: 20% Cabernet Franc. "Layer upon layer of lovely sweet oak sits comfortably atop very deep fruit in the lightly dusty aromas of this concentrated and carefully composed youngster, and the wine follows through on the palate with keenly focused varietal fruit flavors that

"...immensely
extracted and deeply
flavored ... a
maximum effort..."

Retro Cellars
2003 "Old Vine, Howell
Mountain" Petite Sirah—
Connoisseurs' Guide
(July 2006)
2 stars, 91 points

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Continued on back

limits of varietal bluster and size. It miraculously manages to counter its hard-charging tannins with an amazing amount of equally tenacious and well-defined, pepper-tinged blackberry fruit, and it is never less than optimally ripe. It is a maximum effort that must be held for at least a few years before drinking, but we can see it lasting and growing for two decades or more."



OTHER REVIEWS & COMMENDATIONS

Groezinger Wine Company: "...Big and bad ... Gripping tannins, brick-shithouse-like structure, and a plethora of spicy, earthy black fruits stomps on your palate ..."

THE VINEYARD

The Park-Muscatine Vineyard supplied all of the fruit for this 100% Petite Sirah. Planted in the mid-1950s to Durif and Peloursin clones, the 1400 ft. elevation site has very rocky soils. Yields averaged one ton per acre.

PRODUCTION NOTES

Fruit was hand harvested on Oct. 28th and cold soaked for two days. Mike began fermentation with D254 yeast. Fermentation lasted five days, and there was no extended maceration.

Brix at harvest: 24.4° average

CELLAR NOTES

This wine aged in all new French barrels (Cadus, Billon) for 18 months. "As it fermented in the barrel, it went through some incredibly fruity periods."

Alcohol:	14.4%
Total Acidity:	0.60g/100 ml
pH:	3.81
Bottling Date:	June 2005
Release Date:	February 2006

WINEMAKER COMMENTS

"The Park-Muscatine Vineyard produces a wine with gobs of structure that almost has to be tamed. I'm happy to appeal to those who want a massive wine."

REORDER INFORMATION

A mere 198 cases were produced of the Retro Cellars 2003 "Old Vine, Howell Mountain" Petite Sirah, so supplies are extremely limited. This wine normally retails for \$45. Connoisseurs' Series members may purchase half and full cases for \$39 per bottle. Please call 1-800-777-4443 to place your order.

are similarly sweetened with wholly seductive oak spice. Solid, yet polished and finished with intrusive tannins enough to prescribe at least five years of age, it is still delicious despite its pushy astringency and is in all ways a complete and compelling and ageworthy wine that continues this producer's remarkable string of successes."



THE VINEYARD

Two Napa Valley vineyards supplied all of the fruit for this wine. The Hendry Ranch Vineyard Block 8 in southwest Napa on a stream terrace of pebbles and gravel was planted in 1974. The Weitz Vineyard on the eastside of the Oakville Bench area is located on a mountainside, with sparse, rocky soils. It supplied all of the Cabernet Franc for this vintage.

PRODUCTION NOTES

In 2003, budbreak came early to the Napa Valley. During the harvest season, days warmed up nicely, and nights were cool. The hand picked grapes were delivered to the Janssens' Napa garage where Luc and Genevieve hand sorted, de-stemmed, crushed and fermented them.

Brix at harvest: 26° average

CELLAR NOTES

This blend of 80% Cabernet Sauvignon and 20% Cabernet Franc saw no pumps or hoses. It aged 18 months in 100% new French oak barrels (Center of France, Taransaud, Radoux, Vicard and Seguin) and was bottled unfined and unfiltered.

Alcohol:	14.8%
Total Acidity:	0.73g/100 ml
pH:	3.50
Bottling Date:	September 3, 2005
Release Date:	May 1, 2006

WINEMAKER COMMENTS

"Gorgeously proportionate and balanced, this is a full body wine with generous tannins, structure and density which expresses substance and power. The wine has a long finish with a vibrant note of fresh wild berries."

REORDER INFORMATION

Only 250 cases were produced of the Limited Edition 2003 Portfolio Limited Edition "Napa Valley" Cabernet Sauvignon. This wine normally retails for \$135. Connoisseurs' Series members may purchase half and full cases for \$119 per bottle. Please call 1-800-777-4443 to place your order.

"Layer upon layer of lovely sweet oak... very deep fruit... polished...wholly seductive oak spice..."

Portfolio 2003 Limited Edition "Napa Valley" Cabernet Sauvignon Connoisseurs' Guide (August 2006) 2 stars, 94 points

Wine Rewards! Refer a friend or family member to the club, if that person joins we'll send you a bonus bottle in your next shipment.