

August-September 2005

Arthur Earl Winery

Society Pages

Six Under Twenty

Last year about this time, I was talking about our early harvest. This year things are back to normal, or whatever passes for normal these days. For the first time in several years we will not be picking any grapes in August. Our first grapes will come in right after Labor Day and then we will be busy for a couple weeks as all the early ripening fruit appears ready to come in together. The headline above applies to the wines in our tasting room. As of August first, we had six wines with less than twenty cases of each remaining. While we run out of each wine some time during the year, it is unusual for so many to be disappearing at the same time. The wines are: 2003 Pinot Grigio, 2000 Syrah, 2001 A Genoux, 2001 Grenache, 2001 Zinfandel, and Moscato. There will be new vintages of all these wines except the Grenache and Moscato. The next Grenache is at least a year away, while we hope to have some more Moscato by February. Everyone of the new vintages are wines that I have really been looking forward to releasing. You have had the Pinot Grigio in your wine club shipment before and I especially like the fruitiness. The Syrah is very similar to our first Reserve Syrah and it is great. The A Genoux is a different blend of four Rhone varieties and I love the unique flavors. The Zinfandel is the one many of you tasted at our Barbecue and have been asking for ever since. All in all a terrific new lineup we have waited a long time for. Please note the flyer about our special wine club event in October. Art

This Month's Wines

What a bonanza the wines in this shipment are. Nebbiolo and Barbera and arguably our most popular wines and we have never before sent them in the same shipment. These wines were both released in June after we went without them for several months. We increased the production for these vintages, so we expect to have them last longer into the year than previous vintages. The Nebbiolo is the most "refined" Nebbiolo we have produced thus far. It has the same great fruit but is less raw than earlier vintages. I really like the flavors in this wine. The Barbera is almost the same as last year. We have a local Italian restaurant that pours it by the glass (they let people taste it first) and it sells like hot cakes, just like last year. Enjoy these two exciting red wines.

2003 Stolpman Vineyard ~ Santa Ynez Valley ~ Santa Barbara County ~ Nebbiolo

The newest vintage of our Nebbiolo may be the smoothest and easiest drinking yet. The wonderful cherry flavors are still there. Each year I try to make this wine a little more "Italian" while maintaining the cherry-like richness that makes this wine so popular. The way this wine finishes makes me think I am on the right track. Considered by many to be the best Italian grape, Nebbiolo is the pride of the Piemonte (Piedmont) region in Northwest Italy. Our version is medium bodied and fruity. The cherry red color is a hint of the black cherry flavors that dominate this wine. There is just the right amount of acidity for an Italian red wine, which makes it an especially fine accompaniment to a good tomato sauce such as you might have on anything from pasta to fish to chicken to veal to beef.

2003 ~ Carrari Vineyard ~ Santa Barbara County ~ Barbera

Barbera is an Italian variety, produced throughout the Piedmont region, and is, in fact, the most planted grape in that part of Italy, and in other parts of the Northwest. Italian Barberas can be very dark in color and equally full-bodied, even heavy and acidic, or sometimes lighter and fruity, but Barberas produced in the coastal regions of California are softer in tannin and acidity. This version is a full-bodied but soft-textured wine with minimal tannins. It exhibits wonderful aromas and flavors of fruit, mostly cherry, and is a pleasant, easy drinking, red wine that is very food friendly. About 350 cases made.