

July 2005

*Arthur Earl Winery*

# *Society Pages*

## *Hot Times*

The old saying, "Be careful what you wish for" has come true once again. I was hoping that this summer would not be like last year, when the hot weather did not show up until late August, and the grape harvest was rather problematical. Well, I have gotten what I wished for and then some. We have had some really hot weather lately, but I know we are not alone as it has hit the entire country in the last week or so. Hopefully, it will have a good result, in that the grape quality will be excellent and we will have as close as possible to a normal harvest. You can tell that I am already thinking ahead. We are about to have our final bottling of the year and that will get the 2003 Zinfandel into the bottle. On a side note, we are about to release the 2002 Zinfandel; this is the one that all the people who attended the last Barbecue in the winery have been waiting for. The new Pinot Grigio is about to come along as well, and I think we are close to a new A Genoux as well. The bad news is that we are very short on Moscato, and there will not be another until at least February. We continue to have great success with varieties that are not household names. Our biggest sellers are Mourvedre, Grenache, Nebbiolo and Barbera. I think we must have the most sophisticated customers there are. Hope to see you soon. Art

## **This Month's Wines**

This month we only send wine to our special members who receive wine twelve times per year, and I think these two wines will be a real treat. First, they are both red, which is what most members prefer. Second, we are sending wines that live up to our goals of getting you new wines as soon as possible, and giving you one last shot at wines that we are about to run out of. The new wine is the 2003 Mourvedre, released a month ago and doing very well in the tasting room. The soon to be gone wine is the A Genoux. These are both Rhone style wines and are examples of why this type of wine has become so popular in this country. Enjoy!

### **2003 Paso Robles ~ Blue Oak Vineyard**

#### **MOURVEDRE**

The early vintages of this wine, from the young vines were dominated by the fruitiness of the grapes, but as the vines maturing the fruit flavors are becoming less dominant. The stone fruit flavors of apricots and peaches that I find a bit unusual in a red wine are still there, just more subtle, and the result is a thoroughly enjoyable wine. As is typical with southern Rhone varieties, another Rhone variety, in this case Grenache was blended with the Mourvedre to add complexity and balance. The eleven percent of Grenache is hardly noticeable, but shows mostly in the fruit of the nose and in the smooth, full finish. This wine is typical of our "style", with great color, full mouth feel and forward fruit.

About 240 cases made.

### **2001 Central Coast**

#### **A GENOUX**

Syrah, Grenache and Mourvedre are the three dominant red varieties found in the red blends from the southern Rhone region of France, including appellations such as Chateauneuf-du-Pape and Cote du Rhone. These blends are long time traditions in this part of France, which is a testament to their success. It is an example of how the whole can be more than just the sum of the parts, as the complexity of the wine attests. Start with the dark red color to get a hint of the structure and body of this wine. Much of the complexity of the blend comes through on the nose and the palate with hints of coffee and chocolate from the Syrah, cinnamon from the Grenache and clove from the Mourvedre. Enjoy with roasted meats and dark sauces. About 360 cases made.