



2005 New Release wines from Jason & Molly Drew...



Drew focuses solely on vineyard and appellation specific Pinot Noir and Syrah. Proprietors Jason and Molly Drew source from California's premier coastal appellations which include: Santa Rita Hills, Sonoma Coast, Anderson Valley, Yorkville Highlands and Mendocino Ridge AVA. After Jason Drew began his winemaking odyssey in 1980, his passions and philosophy grew. In 2000, he formed Drew and in 2004, he purchased property on a ridge top overlooking Anderson Valley to the east and the Pacific Ocean 3 miles to the west. Jason's instinct was clear that this property has the potential for Pinot Noir greatness! They spent the following year designing and building their boutique winery and moved in for the 2005 harvest.

2005 'Fog eater' Pinot Noir Anderson Valley - 12/750ml Normal Net \$324 Pre-Arrival Net \$300

Fog Eater comes from a vineyard that is located in what is today known as the 'Deep End' of Anderson Valley between Philo and Navarro. Fog Eater was a regional 'Boontling' term used by the early settlers of Anderson Valley as a way for them to describe the coastal dwellers. It is the vineyards relationship to the coastal fog that strongly influences this wine. As the fog enshrouds these coastal vineyards it cools the fruit, keeping them fresh and lively helping them finish to a mature and complex ripeness level. I couldn't be happier with how this wine turned out in terms of its pure and unique expression of the Anderson Valley. Magenta color. Medium-full body. Very Anderson Valley. Rich and spicy black fruit, fresh scents of spicy plum, cranberries, forest floor with hints of nutmeg and cinnamon. On the palate there is great complexity with wonderful notes of blackberries, spicy red fruits, floral notes and a nice touch of cedar. The tannins are ripe and sumptuous with fresh acidity that leaves with a long finish of sweet blackberry and cherry tart.

2005 Pinot Noir Sonoma Coast, McDougall Vineyard - 12/750ml Normal Net \$456 Pre-Arrival Net \$432

This is a small seven acre vineyard located in what is known as the 'golden triangle' of the Sonoma Coast. This vineyard is perched on a small bench high up above the Pacific Ocean on a steep south slope. The intensity and pedigree of this vineyard is hard to match. Magenta color. Full bodied Pinot Noir. Very exciting nose, full of exotic and wild dark fruits, blood red plum and sweet earth. The attack on the palate is just as exciting with lifted notes of ripe bing cherrie, perfume and floral undercurrents that cascade all across the palate at once. This wine has a wonderful structure of plush tannins and very balanced acidity that are in line with just the right amount of fruit weight. On the long finish, the wine is dark, soft and polished with varietal undertones of rose petals and cherry pie with a hint of minerality and sweet earth.

2005 Pinot Noir Yorkville Highlands, Weir Vineyard - 12/750ml Normal Net \$324 Pre-Arrival Net \$300

This relatively new appellation is situated on the South-Eastern border of Anderson Valley spread out amongst the redwoods. The Weir Vineyard is approximately 15 acres of vineyard planted to some of the more rare clones seen today in California, including Domain Romanee Conti (DRC) sourced from the famed Burgundian estate, Rochioli, Wadenswil (Swiss clone - 2A) and Pommard (UCD - 4). This is a stunning vineyard. Cherry red color. Medium body. Scents of spicy bing cherries and blackberries, with earthy and mature red fruits, floral notes with a hint of leather and nice integration of oak. The palate is complex and round with delicious mouth watering cherry fruits and a wonderful combination of plush tannins and acidity on the finish with varietal undertones of rose petals and hint of minerality and sweet earth. Lots of finesse and maturity.

2005 'Threesome' Pinot Noir Santa Rita Hills - 12/750ml Normal Net \$384 Pre-Arrival Net \$360

This wine is a unique blend of 100% Pinot Noir from some of the best and most reputable Pinot Noir vineyard sites that Santa Barbara has to offer. This years 'threesome' blend was a bit of a departure from the 2004 blend. Never the less the goal from the beginning remains the same which is to maximize complexity, maturity and balance while having roundness and proper distinctive pedigree from the Santa Rita Hills appellation. Fiddlestix again led the bunch this year with classic maturity and finesse with high tones of quince, rose petals and cherries. The heavily supporting role of Rio Vista was in sync with its elegant framework of red fruits and floral tones and lastly a final touch of Cargasacchi's Jalama Vineyard contributing undeniably distinctive qualities of earth and spice. All and all, making for a wonderful blend, full of complexity and synergy with a great breadth of characters that linger on a long consistent finish.