

August Briggs Winery
333 Silverado Trail
Calistoga, CA 94515



Thank You!

In the current upheaval of the country's economy it seems as though Americans tend to highlight the negatives and forget about all the positive things in life. The housing market has collapsed, investments are dwindling fast, jobs are disappearing, and a bailout plan is being hotly debated. Enough already!!! One cannot ignore what is going on, but why not slip away for awhile and revisit the simple and pleasurable things in life? Everyone can remember their first kiss, eating a warm chocolate chip cookie, hearing your favorite song on the radio or enjoying a good bottle of wine with friends. As a customer, we hope you have enjoyed our wines and we appreciate your support in these trying times. To select us out of all the great wines produced really means something to us and we want to thank you for your patronage. So, for you, we offer a sure fire cure to enjoy life and forget about the rough economy for awhile. Turn off the tv, recycle the newspaper (if you still read one), log off the internet and find a spouse, family member or friend to sit down with, pull the cork and savor life for a moment and enjoy one of these new August Briggs wines. It is the small but satisfying things in life that we look forward to and we hope you do too.

The Vintage

In this current recession, August Briggs has not lost sight of our goals by cutting corners to make ends meet. We acknowledge the importance and value you place when purchasing our wine. It is why we strive to make the best product possible. As Joe remarked, this may have been the best overall crop of grapes that he has made into wine. A comment like that from someone steeped in such a long history, with almost 30 years in winemaking, must stand for something. Simply put...these wines are enjoyable! Upon tasting, the characteristics that come to mind are big, rich, dense and packed with fruit and body. Most of these are bigger wines compared to earlier vintages and will age well. With the new release of '07 & '08 wines we can't help but be optimistic in the final product, as they are quite possibly the best we have ever produced.

For questions please contact Matthew directly at the winery (707) 942-4912 or by email at matt@augustbriggswines.com Now on to the wines!

2008 Carneros 'Leveroni' Chardonnay

The August Briggs Carneros Chardonnay comes from the highly acclaimed, family-owned Leveroni Vineyard located on the Sonoma County side of Carneros just south of the town of Sonoma. Half of the grapes come from an old block of Wente clone vines, and the other half come from a newer Robert Young clone planting. This is the thirteenth year that we have worked with the Leveroni family.

We are excited about the quality, but disappointed with the quantity (record setting Spring frosts). The wine has a bright, golden straw color. On the nose, there are aromas of pineapple, mango, citrus, and honey against a backdrop of toasty oak and vanilla. The wine is very well balanced with a rich mouth-feel. Crisp and bright, the flavors of pear, green apple, and honeydew melon mix with mild oak flavors and a hint of minerality and butter. It has a nice, long, fruity finish. This is a great food wine that will complement fine cuisine without overpowering it. Pair with any pasta or fish dish. A date on the porch would be a good match as well. Both blocks from the Leveroni vineyard were picked because of the low yields. To preserve the freshness of fruit flavors and reduce extraction of bitterness the clusters are chilled to 45° immediately after picking. The grapes were then gently whole-cluster pressed, cold settled, inoculated with yeast, and racked to barrels. Barrels used were 30% new oak from the Allier forest in France, the remainder being 2-3 year old French barrels. After completion of primary fermentation in the barrel the wine was inoculated with a malo-lactic culture. The wine was aged on its lees for 6 months prior to bottling. 275 cases. This is a third of what we normally produce from this vineyard!

Out of State Events

Joe will be criss-crossing the country spreading the word about August Briggs. This is a small listing of where he will be, so make sure to check out the web at www.augustbriggswines.com, for up-to-date info.

June 12, 2009 - Winemaker Dinner
Le Triomphe Country Club - Lafayette, LA (337) 856-9005

June 13 & 14, 2009 - Winemaker Dinner & 'Brunch' Wine Tasting

Vieux Carre Gourmet - Monroe, LA (318) 388-2228

June 15, 2009 - Winemaker Dinner
Wine Country Bistro - Shreveport, LA (318) 629-9463

June 16, 2009 - Winemaker Dinner
The Diamond Grill - Alexandria, LA (318) 448-8989

Tasting Room

Jesse Inman
Aaron Inman
Tom Shoults
Danette Wollschlager

Wine Club and Direct Sales

Matthew Gacso
matt@AugustBriggsWines.com

Sales and Marketing

Brian Harley
brian@AugustBriggsWines.com

Winemaking and Production

Joe Briggs

Napa Valley Sales

Sally Briggs

Administration

Colette Milliman
ColetteM@AugustBriggsWines.com

Lisa Salling
Lisa@AugustBriggsWines.com

Phone: (707) 942-4912
Fax: (707) 942-5854
www.augustbriggswines.com

AUGUST BRIGGS

Now on to the scrumptious 2007 red wines!

2007 Carneros Pinot Noir

Our Carneros Pinot Noir is a small production wine from the Sinskey vineyard located in the rolling hills of the Carneros district, just southwest of the city of Napa. This extremely well managed, certified organic vineyard is planted to the newer "Dijon Clones" of pinot noir. The well-drained soil and cool breezes, along with the new Dijon Clones and skilled farming, make this an exceptionally prized site.

This wine screams "Carneros Pinot!" On the nose there are dark berries, cherries, earth, and vanilla oak tones. It has a fruit forward flavor bursting with ripe blackberries and spice, along with a juicy finish of red-fruit, oak, and chocolate. Fruity, yet structured, give it a year or two in the bottle for maximum complexity. Pair with duck, quail, and pork dishes. This wine would be a perfect match with chocolate.

The grapes were picked at 25.4° brix. After hand sorting, the clusters were destemmed into a small open-top fermenter. After a two day cold soak, the must was inoculated with Assmanhausen yeast. The cap was punched-down twice daily, by hand. At the completion of primary fermentation, the skins were gently pressed. The wine was inoculated for malo-lactic fermentation and barreled down to traditional burgundian barrels. The barrels used were 30% new oak from the Allier forest in France, and 70% two and three year old French barrels. The wine was aged in barrel for 8 months. It was bottled without fining or filtration. Just 213 cases were produced.

2007 Russian River Valley Pinot Noir

The Russian River Valley has established itself as one of the premier locations for Pinot Noir in the world. The wines from this appellation consistently show the fruit driven exuberance of California, while displaying the earth and complexity of the grape from its homeland in Burgundy. The grapes for this wine were sourced from the Cummings, Dutton, and Archer vineyards.

The 2007 Russian River Pinot Noir is our most "Burgundian" style pinot noir of the vintage, with aromas of cherry, violet, brambleberry, and earth. It has dense fruit flavors of black cherry and raspberry with a moderate spice quality. It finishes long, rich, and warm. It is well structured and age worthy. Pair with hearty fare such as seasoned pork, marinated mushrooms, or hearty beef based soup.

After hand sorting, the clusters were destemmed into a small open-top fermenter. After a two day cold soak, the must was inoculated with Assmanhausen yeast. The cap was punched-down twice daily, by hand. After a gentle pressing, the wine was inoculated for malo-lactic fermentation and barreled down to traditional burgundian barrels. The barrels used were 30% new French oak and 70% two and three year old French barrels. The wine was aged in barrel for 8 months, and bottled without fining or filtration. Only 340 cases produced.

2007 Sonoma Coast Pinot Noir

The Sonoma Coast Pinot Noir comes from the Cummings Vineyard, which is located on the western edge of the city of Santa Rosa at the southeastern edge of the Russian River Valley.

This Pinot Noir has a ruby to garnet color. On the nose it displays ripe fruit aromas of raspberry, cherry, and strawberry with notes of dark earth and smoky oak. On the palate there are concentrated flavors of dried cherry, hard candy, and vanilla. It has a nice, long, fruit driven finish. This wine would be excellent with glazed duck or orange chicken.

The grapes were picked at 25.0° Brix, destemmed into small open-top fermenters, and punched-down twice daily by hand. Following fermentation the wine was inoculated for malo-lactic fermentation and barreled down to traditional burgundian barrels. The barrels used were 30% new oak from the Allier forest in France, and 70% two and three year old French barrels. The wine was aged in barrel for 8 months prior to bottling. It was bottled without fining or filtration. Only 262 cases were produced.

2007 Napa Valley Pinot Noir "Dijon Clones"

One of the factors improving the overall quality of Pinot Noir in California is the planting of the so-called "Dijon Clones" of Pinot Noir. The clones come from cuttings taken from vines in Burgundy, and then propagated by the Dijon University. The most commonly seen in Napa are clones 115, 667, and 777. They are known for their purity of fruit and focused structure.

Our 2007 Napa Valley Pinot Noir "Dijon Clones," grown at the Green Island vineyard in the very cool south end of Napa, has a very fragrant nose of plum, black cherry and dark berries. There are dense flavors of concentrated cherry, berry pie, strawberry, spice, and vanilla oak. It is fruit forward and juicy. Serve with lamb, pork or fowl.

After hand sorting, the clusters were destemmed into a small open-top fermenter. After a two day cold soak, the must was inoculated with Assmanhausen yeast. The cap was punched-down twice daily, by hand. After a gentle pressing, the wine was inoculated for malo-lactic fermentation and barreled down to traditional burgundian barrels. The barrels used were 30% new French oak and 70% two and three year old French barrels. The wine was aged in barrel for 8 months and bottled without fining or filtration. Only 601 cases produced.

2007 Napa Valley "Old Vines" Zinfandel

The 2007 Napa Valley Zinfandel is a blend of three very special vineyard blocks located right next to our winery. The first, the Luvisi vineyard, was planted in 1908 and is located just across the street from the winery. The other two are blocks of the Frediani Vineyard, located about 200 yards south of the winery on the Silverado Trail. The "old" Frediani vineyard block was planted sometime in the 1940s and the "new" block was planted in the 1950s. All three parcels are head-trained and dry-farmed, thus yielding small, very concentrated Zinfandel grapes.

This Zin is very fragrant with blackberry, black cherry, plum, cedar, and mocha oak tones. On the palate it is flashy and expressive with flavors of wild berries, currant, and mocha. This wine has a long, chocolaty finish.

Each vineyard block was harvested and fermented separately. The clusters were all hand sorted before being destemmed into small open-top fermenters, and punched-down twice daily by hand. Following fermentation and pressing they were inoculated for malo-lactic fermentation and barreled down. The barrels used were 30% new American oak from the Demptos cooperage, and 70% two to three year old French oak barrels. The wine was aged in barrel for 16 months. Only 750 cases produced.

Local Events

If you will be visiting northern California or the Napa Valley, please make sure to plan a visit to the winery so you can sample some of these great new wines. If you need any help with hotel or restaurant reservations or suggestions please feel free to call us at the winery as we will gladly help you out with your visit.

June 25, 2009 Winemaker Dinner at Elements Restaurant & Enoteca Napa, CA- Join Joe as he will lead you through a four-course meal prepared by executive chef Charles Weber. Elements is the newest Napa hotspot focusing on our local farmers by using all of the freshest ingredients to create inventive and flavorful cuisine. Joe personally selected the wines to pair for this feast. For reservations please contact Elements at 415-305-9111. For more info, go to www.elementsnapa.com.

Wine Country Package

August Briggs has partnered with a group of Calistoga hotels and restaurants to offer an all-inclusive package for a wonderful retreat to Calistoga. Starting at \$ 269, the package includes a 2-day, 1-night stay double occupancy, breakfast and dinner for 2, a spa treatment for 2, and a VIP tour/tasting at August Briggs and one other Calistoga winery. For more info go to www.calistogavisitors.com.