

Club Member Corner

Attention Wine Club Members! If you would like us to notify you when there is a special August Briggs event going on in your area be sure that we have your email!



*Don't forget to visit our Tasting Room!
Open Thursday through Sunday; 11:30am - 4:30pm.*



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August Briggs

Please contact us with any questions you may have:

Tasting Room

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Brrrr! Fall has blown in with cold, brisk mornings and cool, sunny afternoons. The leaves are turning from gold to red and the valley practically glows at sunset. Beautiful Napa Valley!

Well, our fall newsletter means we have made it through another harvest, just barely! This year harvest was "fast and furious!" We brought in about 90% of our grapes in 30 days. It was busy and we are beat! But all the wines have been pressed out and are safely in barrel waiting for Joe to work his magic!

All of the grapes looked great! Joe is pleased with the overall quality of all our grapes and is expecting 2006 to be another wonderful vintage. We have more good news for pinot noir fans. It seems that we had a bumper crop of pinot noir and pinot meunier. Hooray! We can always use more pinot!

Well, to help keep you warm on these cold winter nights we have three wonderful cabernet sauvignons to release along with our Russian River Chardonnay. Read on for the details!

2005 Russian River Chardonnay

The 2005 August Briggs Russian River Chardonnay is our tenth release of this rich wente/#4 clone chardonnay. This family owned vineyard is located on Westside Road just west of the city of Healdsburg. It sits just off the Russian River and is planted in former rocky river bottom.

A moderate crop, coupled with a very long growing season, allowed these over twenty-five year old vines to produce fruit with intense pear, apple, and honey aromas, coupled with flavors of melon, caramel, and vanilla. This wine is quite well balanced with a distinct mineral quality which allows for future bottle aging.

Grapes were harvested at 24.8 brix, whole-cluster pressed, cold settled, inoculated with yeast, and racked to barrels for fermentation. Barrels used were 100% French, with 35% being new F. Freres and 65% being a mix of 2 year old barrels from the previous vintage. After completion of fermentation the wine was inoculated with a malo-lactic culture, stirred weekly, and sur-lees aged 10 months. This wine was bottled without filtration. 325 cases produced.

2004 Sonoma Valley “Monte Rosso Vineyard” Cabernet Sauvignon

The 2004 vintage represents our fourth release of this famous vineyard designated Cabernet Sauvignon. Due to a moderate crop level and warm ripening season this 100% Cabernet Sauvignon is dark purple in color & full-bodied with deep fruit flavors of blackberry & plum, as well as, aromatic hints of smoky oak & chocolate in the nose. This wine is big and drinkable now, but age worthy for many years. Definitely a Mountain Cabernet!

The world famous Monte Rosso Vineyard is located in the eastern hills above the Sonoma Valley floor. The grapes for this wine were destemmed and crushed into small, four-ton open-topped tanks. After fermentation the wine set on the skins for an extended time before draining, pressing, and inoculating with a malo-lactic starter. The wine was barrel aged for 20 months (50% French Oak, 50% American Oak) prior to bottling. 399 cases produced.

2004 Dry Creek Valley “Two Moon Vineyard” Cabernet Sauvignon

The 2004 vintage represents our second release of this vineyard designated Cabernet Sauvignon from Stan Simpson’ remote “Two Moon Vineyard”. Located on a steep slope in the western mountains above the Dry Creek Valley floor, this vineyard is appealing because of its razor thin soils and high altitude. All of these factors add up to a minimal crop level which produces high intensity fruit with substantial tannins.

Add a moderate ripening season for the vintage and this 100% Cabernet Sauvignon is dark ruby in color, with flavors of blackberry, cassis, earth, and sweet oak. Sizable tannin structure coupled with a round finish gives this cab all the flash necessary to consume alone or with the richest of dishes. This is a Mountain Cab!

The grapes for this wine were destemmed and crushed into small, four-ton open-topped tanks. After fermentation the wine set on the skins for an extended time before draining, pressing, and inoculating with a malo-lactic starter. This wine was barrel aged 20 months (100% French) prior to bottling. 299 cases produced.

2004 Napa Valley Cabernet Sauvignon

The 2004 August Briggs Napa Valley Cabernet Sauvignon represents our ninth release of this wine. Due to a moderate crop level and a warm ripening season this Mountain Cabernet is dark in color, with a full bodied, but elegant structure. It has deep fruit flavors of black cherry and blackberry and aromas of coco, earth, and smoky oak. This cab is big, but approachable and pairs well heavier food dishes, such as, roasted or barbequed meats.

This 2004 vintage is a blend of two mountain vineyards located within the Napa Valley appellation. The first vineyard is on Diamond Mountain located in the western mountain range just outside the town of Calistoga. The second vineyard is in the Spring Mountain area also in the western mountain range just outside the town of St. Helena.

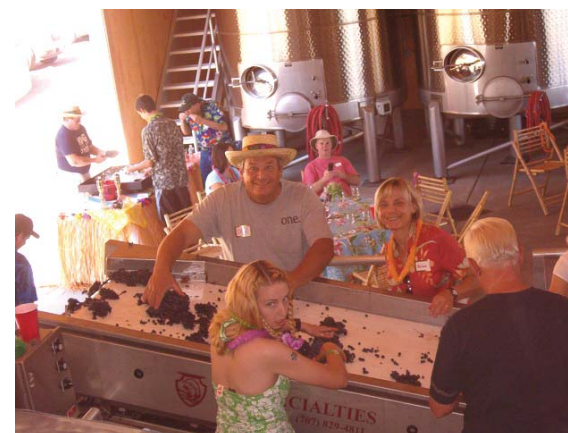
The grapes for this blend were destemmed and crushed into small, four ton open-topped tanks. After fermentation the wine set on the skins for an extended time before draining, pressing, and inoculating with a malo-lactic starter. This wine was barrel aged 20 months (50% French Oak, 50% American Oak) prior to bottling. 298 cases produced.

Wine Club Harvest Party Recap

Mahalo to everyone who came to our 3rd Annual Wine Club Harvest Party. We did our harvest “Hawaiian Style” this year and a great time was had by all.

We had a luau feast, a verticle tasting of our Napa Valley “Dijon Clones” Pinot Noir and bins of grapes to sort. We had a grape stomp, barrel tastings, wine dyed tee shirts and of course, tastings of the new release wines.

We appreciate those of you who came (loved those Hawaiian clothes!) and hope to see you again next year. For those of you who missed it or just signed up for the Wine Club...start planning your vacation for next year! Aloha!



P.S. If you took any pictures and would like to share, we would love to have them. Please email them to Celene@AugustBriggsWines.com.

Upcoming Events

Nov. 14, 2006 - Woodland Hills, CA - We will be pouring at the Woodland Hills Cabernet tasting. The tasting is from 6:30 to 9:00 pm. Call 800-678-9463 for details.

Nov. 14, 2006 - Coral Gables, FL - We will be pouring at a tasting at Wolfe’s Wine Shoppe. Call 305-445-4567 for details.

Jan. 27, 2007 - San Francisco, CA - ZAP Festival at Ft. Mason. If you love Zinfandel don’t miss this! Contact them at 530-274-4900 for details or their website: www.zinfandel.org.

March 22, 2007 - Tampa, FL - Joe will be hosting a winemaker dinner at Mise En Place. Call 813-254-5373 for details or visit them at www.miseonline.com.

Please also be sure to check in at our website under Winery for the Events listing!