

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 every day from 10:30am - 4:30pm

Club and Mailing List Members

Please take a moment to log into your account or give us a call to be sure we have your date of birth on file. Compliance regulations require we have that information to ensure precautions against shipping alcohol to minors. Thank you!



Volume 10, Fall 2007

August Briggs

Please contact us with any questions you may have:

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Harvest Time!

Fall has arrived for 2007, but so far it seems a bit more like winter. Luckily for us, we got in all of our fruit before the change in weather. Unlike the Indian Summers we are accustomed to, with the change to October, the beautiful Napa Valley has become a bit soggy with drizzle, fog and sporadic heavy rain. We have high hopes for our vintage '07 wines, as the quality of the fruit was outstanding across the board; as always, Joe's experience in finding the best grapes meant that we had great growers to work with. The end of August and early September brought in some nice warm days with cool evenings to evenly ripen the fruit. The crop came in a bit light in tonnage yields, so our production is even smaller than normal, but the fruit is very concentrated. Almost all the wines have been pressed out and are safely in barrel waiting for Joe and the boys to work their cellar magic!

As August Briggs continues our strong growth thanks to our great customers we have added some new management staff to lead us into the future. We welcome to the staff our new General Manager, Mark Koppen and Direct Sales Manager, Matthew Gacso. Mark and Matt bring a total of over 30 years of experience in the wine industry to August Briggs. Mark will be leading the entire operation in our constant pursuit of making exceptional wines while Matt will be developing our relationships to even better satisfy our service to you. When you stop by please be sure to say hello... and just in case you were wondering, they are two of the few around here not related to Joe & Sally!

We're also sad to announce that our terrific club concierge Celene Avila will be leaving us in December, as she's on to bigger and better things in the Sacramento area. We thank her for all her hard work in serving our club and visitors, and we wish her all the best for the future!

For our fall newsletter we have released wines fitting this cold & rainy start to autumn, at least as far as our hearty Cabernets are concerned. Read on for the details!

2006 Russian River Chardonnay

The 2006 August Briggs Russian River Chardonnay is our eleventh release of this rich Wente or #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 vines, over twenty-five years old, to produce a classic Russian River Chardonnay.

This wine has a light golden color and displays aromas of pear and apricot with flavors of melon, custard and stone fruit. This wine is very well balanced with a distinct mineral quality which will allow for bottle aging. This wine would work exceptionally well with any dish that plays off fruit flavors, like a salad with mandarin oranges or white fish with a mango chutney.

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 Francois 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 unfiltered. 325 cases produced.

2005 Sonoma Valley "Monte Rosso Vineyard" Cabernet Sauvignon

The "Monte Rosso" or "Red Mountain" vineyard is so named for its rich, red volcanic soils. Nestled in the majestic Mayacamas Mountain range, almost 1,000 feet above the Sonoma Valley floor, this steep and rugged mountain vineyard has a desirable western exposure that produce intense, powerful wines.

The 2005 August Briggs "Monte Rosso" Cabernet Sauvignon is a very full and satisfying wine. It has deep garnet color with inviting and complex aromas of oak, spice, and ripe fruit. On the palate, dense ripe fruit flavors of berries and plum mingle with vanilla, mocha and spice. Ample, but well integrated tannins ensure that this wine will age well for years. Naturally, this is a steak wine - use accordingly. This wine is big and drinkable now, but will mellow and soften with time and be best between 2009-2014.

As with all our Cabernet, before destemming and crushing, the fruit was scrutinized cluster by cluster across our sorting conveyor, allowing only the best fruit to pass through. After a two day cold soak, the must was inoculated with yeast and allowed to warm. A combination of punchdowns and pumpovers were employed to gently attain the maximum extraction from the skins. At dryness the must was gently pressed, the wine inoculated with malo-lactic culture and put to barrel. The wine was barrel aged for 20 months (50% French Oak, 50% American Oak) prior to bottling. 498 cases were produced.

2005 Dry Creek Valley "Two Moon Vineyard" Cabernet Sauvignon

The grapes for this wine come from Stan Simpson's remote "Two Moon Vineyard" which is located on a steep slope in the western mountains above the Dry Creek Valley floor. This vineyard is especially appealing because of its razor thin soils and high altitude. These factors lead to small crop levels of high intensity fruit with substantial tannins.

The 2005 August Briggs "Two Moon Vineyard" Cabernet Sauvignon is a powerful wine. There are bright, dense fruit flavors of black cherry, raspberry and plum that fold into dark chocolate notes. These flavors soon give way to a vibrant spiciness and a chewy core of cocoa powder and roasted nuts. Drink now for its power, but save a few bottles to see how it softens and ages with grace. Best between 2010 and 2015. Pair with steak and potatoes or pork tenderloin.

The freshly harvested grapes were allowed a two day cold soak to gain optimum flavor and color extraction, after which the must was inoculated with yeast and allowed to warm. Even more flavor extraction was attained by gentle cap punchdowns and pumpovers during fermentation. When the wine achieved dryness, the must was gently pressed and put to barrel to go through malo-lactic fermentation. The wine was barrel aged for 20 months (50% French Oak, 50% American Oak) prior to bottling. Only 270 cases were produced.

2005 Napa Valley Cabernet Sauvignon

The 2005 August Briggs Napa Valley Cabernet Sauvignon is a blend of two very special mountain vineyards: The first is the famed Stagecoach vineyard on the rocky, volcanic soils of Atlas Peak; and the second is the Corbett vineyard located on a rocky hillside just north of the town on St. Helena in the Spring Mountain appellation. Both of these vineyards are located approximately 1000 feet above the Napa Valley floor.

This is a ripe, plush, generous wine, with an elegant structure. It has a dark, densely colored garnet color with aromas of violet, cherries, and smoky oak. The wine is plush and juicy on the palate with deep persistent flavors of ripe-ripe raspberry and blackberry with mocha and cassis. The finish is easy and clean with hints of dark chocolate. With all its fruity exuberance this is a wine that can be enjoyed young.

However, if cellared, the wine's character will improve into 2012. This is a big but approachable cab that pairs well with meaty dishes, such as roasted or barbequed meats.

The two vineyard lots were vinified separately before blending. Each received a two day cold soak before fermentation was allowed to begin. During fermentation a combination of punchdowns and pumpovers were employed to gently attain the maximum extraction from the skins without the harsh tannins. As with the other Cabernets, sugar levels were monitored carefully during fermentation, and at dryness the must was gently pressed and put to 50% French and 50% American small oak barrels. The wine was barrel aged for 20 months prior to bottling. Only 540 cases were produced.

Wine Club Harvest Party Recap



Thanks to everyone who came to our 4th Annual Wine Club Harvest Party! We did a Tailgate themed event for all you sports fans this year and a great time was had by all. To kick off our tailgating party we had a delicious BBQ, a vertical tasting of our Leveroni Vineyard Chardonnay and a vertical tasting of our Monte Rosso Vineyard Cabernet Sauvignon; we were wishing we had more of the '01 & '02 vintages in inventory! We also had a barrel tasting led by Bob, wine dyed tee shirts, some fun with the grapes on the sorting table and of course, tastings of the new release wines.

We appreciate those of you who came and loved seeing all the different teams and sports being honored (even you soccer and race fans!) 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!

P.S. If you took any pictures and would like to share, we would love to have them for our new website, now in development. Please email them to matt@AugustBriggsWines.com.



Upcoming Events

Nov. 1-3, 2007 - Sarasota, FL - Wine Women & Shoes. Join our Marketing Director, Beth Adams, at this fun filled event. Visit the website www.fortycarrots.com for more details

Nov. 10, 2007 - Roseville, CA - Capitol Cellars hosts an August Briggs tasting with Joe doing the honors! Place. Call 813-254-5373 for details or visit them at www.miseonline.com.

Jan. 26, 2008 - 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.

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