

Club Member Corner

Wine Club Members - the deadline to RSVP for the Library 'Garden Party' Wine Dinner is just around the corner. April 18th is the last day to call for your reservations. Space is limited and filling up fast. See you on May 5th!

Save the date- September 22nd marks August Briggs' fourth annual Harvest Party. Join us as we stomp, sort and celebrate the harvest. There will be lots of food, fun, music and wine. Did we mention grapes?



*Don't forget to visit our Tasting Room!
Open seven days a week; 11:30am - 4:30pm.*



April 2007

Spring is coming to the Napa Valley and the coming of spring means things begin to buzz here at the winery. We've been busy planning this year's Wine Club Member events (see the Club Member Corner for details!) and racking, topping and bottling wines. Just to make sure we all had plenty to do, Joe decided to throw open the doors of our Tasting Room. Yes, we are now open seven days a week, so you can come visit anytime!

And, as if you needed another reason to come visit us...Bob is back! Yes, it's true that you can't keep a good man down. Barrel tastings with Bob are back by popular demand. If you've never had the pleasure...you are missing out. For those of you who have, it's time to bring your friends and relive the experience. You will find him here Thursday - Monday. So plan to come visit soon.

About the Vintage

Joe was quite pleased with the 2005 vintage across the board. It was a year of high yields and high quality. What more can a winemaker ask for? We saw a fairly even ripening year which allowed the grapes to reach full maturity. This in turn means the resulting wines will be big, fruity and full-bodied! Just the way we like them! So without further ado here are the 7 wines available May 1, 2007. Remember last year...they'll be gone soon! Enjoy!

2006 Carneros "Leveroni Vineyards" Chardonnay

The 2006 August Briggs Carneros "Leveroni Vineyards" Chardonnay is our eleventh release from this highly acclaimed family-owned vineyard. The vineyard is located on the Sonoma County side of Carneros, just south of the town of Sonoma.

The wine has a bright, golden straw color. Tropical fruit aromas mingle with melon and vanilla. It has a medium weight on the palate with the tropical flavors of passion fruit and pineapple, citrus flavors of mandarin orange and lime, and soft oak. This is a great food wine which would work well with almost any moderately seasoned fish or chicken dish.

The grapes for this wine were picked at 25.0 brix, with a total acid of 0.88 g/100 ML, and a pH of 3.22. The grapes were gently whole-cluster pressed, cold settled, inoculated with yeast, and racked to barrels for fermentation. Barrels used were 35% new French oak from the Francois Freres cooperage and 65% of used barrels from the previous vintage. After completion of fermentation the wine was inoculated with malolactic culture, stirred weekly and aged sur-les for 10 months. It was bottled without fining or filtration. There were 670 cases produced.

2005 Napa Valley Pinot Meunier

What is Pinot Meunier? As one might suspect it is a close relative of Pinot Noir. Traditionally, it is grown in Champagne, France and used as a blending grape with Pinot Noir in making blanc de noir Champagne. The variety is thought to lend added body, weight and complexity to sparkling wine cuvees. We have found that when Pinot Meunier is allowed to fully ripen in the Napa Valley it creates elegant, aromatic wines with pretty fruit flavors along with the complexity and nuance of its burgundian brother.

Please contact us with any questions you may have:

Tasting Room

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August Briggs

This Pinot Meunier has a medium garnet color. On the nose it displays aromas of fresh violets, dried flowers and berries with earthy tones. In the mouth, it has good viscosity with fruit flavors of blueberry, plum and cherry. This wine shows potential to age nicely into 2010. It would pair nicely with lightly seasoned pork or fowl dishes or as an aperitif with mild cheeses.

The grapes for this wine were picked at 24.0 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 35% new oak from the Allier forest in France, and 65% previously used barrels. The wine was aged in barrel for 10 months. It was bottled without fining or filtration. Only 209 cases were produced.

2005 Sonoma Coast Pinot Noir

The Sonoma Coast Pinot Noir comes from the Pleasant Hill Vineyard which is located between the towns of Sebastopol and Occidental on the south eastern 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 jam, strawberry and lavender with notes of smoky oak. On the palate there are concentrated flavors of dried cherry, blueberry and vanilla. It has a nice, long, very fruity finish. This wine would be excellent with glazed duck!

The grapes were picked at 27.0 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 40% new oak from the Allier forest in France, and 60% previously used barrels. The wine was aged in barrel for 10 months. It was bottled without fining or filtration. Only 119 cases were produced.

2005 Carneros Pinot Noir

The grapes for the Carneros Pinot Noir come from the heart of the Carneros district just southwest of the city of Napa. The vineyard runs along rolling hills and is planted to the newer "Dijon Clones" of pinot noir. These clones, along with well-drained soil and cool breezes make this an exceptionally prized site.

This Pinot Noir has a ruby color. On the nose it is fragrant and smoky, almost meaty. On the palate it is vibrant and dense with flavors of raspberry and plum. The finish is rich and warm with cherry and dark chocolate. Very nice. This wine is best suited for hearty fare like cassoulet (a rich slow-cooked stew) or braised pork.

The grapes were picked at 26.4 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 35% new oak from the Allier forest in France, and 65% previously used barrels. The wine was aged in barrel for 10 months. It was bottled without fining or filtration. Just 99 cases were produced.

2005 Russian River Pinot Noir

The Russian River Valley is quickly becoming known as one of the premier locations for pinot noir on earth and for good reason. The wines from this appellation consistently show the bright, fruity exuberance of California wine, while displaying some of the haunting nuances of its homeland in Burgundy. Our Russian River Pinot Noir comes from the Hedin Vineyard which is located southwest of the town of Healdsburg on Westside Road heading out to the coast. The site is an ancient river bottom with rolling hills and gravelly soil types.

This Pinot Noir has a ruby to garnet color. On the nose it shows rose petal and ripe plums with subtle aromas of smoked meat. On the palate it starts with very ripe plum and raspberry and then evolves to more smoky, meaty flavors. Pair with hearty fare such as seasoned pork tenderloin or marinated portabella mushroom.

The grapes were picked at 26.5 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 40% new oak from the Allier forest in France, and 60% previously used barrels. The wine was aged in barrel for 10 months. It was bottled without fining or filtration. There were 337 cases produced.

2005 Napa Valley "Dijon Clones" Pinot Noir

These Pinot Noir grapes come from Green Island Vineyard, located on the edge of the San Pablo Bay at the very south end of the Napa Valley on the eastern border of Carneros. This site is consistently very cool and breezy throughout the growing season.

This wine has a medium ruby color. On the nose it displays ripe plum, spiced baked apple and a little earth. It is fairly weighty on the palate with flavors of plum and cherry pie that give way to more rustic flavors of clove and spice. Serve with moderately seasoned lamb, pork or fowl.

The fruit was harvested at 26.4 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 35% new oak from the Allier forest in France, and 65% previously used barrels. The wine was aged in barrel for 10 months. It was bottled without fining or filtration. There were 637 cases produced.

2005 Napa Valley Zinfandel

The 2005 Napa Valley Zinfandel is a blend of two very special vineyards. The first, Lavis Vineyard was planted in 1908 and is located just east of the winery. The second, Frediani Vineyard was planted sometime in the 1940's and is located about a quarter mile south of the winery on the Silverado Trail. Both vineyards are head-trained and dry-farmed, thus yielding small, very concentrated crops (less than two tons per acre).

Color is a deep, dark ruby. It has a classic Zin nose filled with ripe blackberry, currant, mocha, red pepper, and tobacco. In the mouth it is very expressive with exuberant wildberry, plum and mocha flavors. This wine has a long, chocolatey finish. Pair with bolder dishes like gumbo or wild game.

The vineyards were fermented separately. The Lavis Vineyard was harvested at 26.2 brix, while the Frediani Vineyard was picked at 24.8 brix. They were both 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 35% new American oak from the Demptos cooperage, and 65% two to three year old French oak barrels. The wine was aged in barrel for 16 months. It was bottled without fining or filtration. There were 750 cases produced.

Upcoming Events

We have a few winemaker dinners coming up in Texas and Colorado, but dates and times are not currently available. Please be sure to check in at our website under "Winery" for the "Events" listing as we will update the information as it becomes available. If you don't want to miss Joe when he's in your area, make sure we have your email on file!