



SEPTEMBER 2012

Hello friends and happy summer 2012!

This year marks my 10th year of making single vineyard pinot noir! I love a challenge and the 10 years have brought many different kinds of challenges. Styles of pinot noir have changed to reflect changes in consumer demand; however, I have always stayed true to making the style of pinot noir that I'm passionate about. After all, it's the reason I started making wine in the first place! I source fruit from vineyards that foster my approach and spend months and months babying the wines to produce a final product that is consistent in style and quality. As Brenda and I sit and taste the 2011 wines to write tasting notes, I'm reminded of one thing...glamour in the wine business comes from just this moment. As challenging as 2011 was, (inconsistent weather, super low yields, rain (did I mention rain?)) the glamour comes as we savor these fresh wines and re-live the 2011 harvest, quickly realizing that all the hard work and babying has produced fantastic results! Experience has definitely taught us well! Sometimes it's hard to show proof in winemaking, but this time it's easy...the proof is in the bottle and each glass proves it!

I'm really enjoying these wines; they are graceful yet intense! Those who thought 2010 was long-and-cold didn't realize the meaning of long-and-cold until 2011 came along. Whoa! Haaaaang time leading to mature (finally!), complex flavor development and subtle tannins. I had fantastic fruit to work with once again in 2011! The bad news is the 2011 yield was significantly below 2010 (which was also low yielding) so I have quite a bit less wine available for sale this year. Please get your order in early to ensure the best selection of these single vineyard pinots!

As in past years, I plan to travel to many parts of the country during this winter and spring of 2013 and I hope to have a chance to visit with many of you. One event I am honored to consistently attend is the Wine Spectator annual tasting in October. This year it is close to home in Los Angeles and I hope to see many of you there. For information about other events I'll be attending, please visit A.P. VIN on Facebook or Twitter.

And finally...the details! I have established a maximum bottle allocation per member, viewable online, with an option to request additional bottles. **New News! All orders placed for a case (or more!) WILL NOT BE CHARGED FOR SHIPPING!** Orders under a case will be charged a flat shipping rate per bottle as shipping rates continue to escalate. I hope you'll appreciate that the price is still a very good deal. For CA, WA, OR, NV, ID, CO, WY, MT, NM shipping will be \$2 per bottle. For all other states, shipping will be \$3 per bottle.

HOW TO ORDER

To view allocations, order wines and make additional bottle requests please visit www.apvin.com and click on the Acquire link located on the left side of the homepage to initiate the login process. Please login with your personal user id and password. You will be given the option to pay via credit card or check. Orders will be charged at the time of placement and will be shipped mid-November weather permitting. **Additional bottle requests** will be charged separately and will be filled on a first come, first served basis.

Thank You again for your tremendous support of A.P. VIN. Enjoy!

News Alert! A.P. VIN vineyard videos will be posted this week on the A.P. VIN Facebook Page. Please take a moment to view them for some unique vineyard perspective and rare interviews!

Best,
Andrew



TASTING NOTES

2011 Keefer Ranch Vineyard, Pinot Noir - 150 cases produced

Clones P4, 2A, 777 and 23 - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012

Tasting notes: A bright berry nose with some classic pinot funk and a spicy juicy tang create a party in the mouth. Fresh snappy flavors bring it home. More please!

2011 Kanzler Vineyard, Pinot Noir - 200 cases produced

Clones 667 (20% whole cluster) and Pommard - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Dense, rich flavors of wild berry, spicy cola and raspberry provide lots of finesse. Floral notes and a finish framed in oak round it out. Thrilling Kanzler finish!

2011 Ridgetop Vineyard, Pinot Noir - 150 cases produced

Clones 777, 667 and 115 - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Smooth wild berry flavors with hints of floral, loamy earth combine with balanced oak and a long persistent finish to create a very polished wine. It's almost enough to make us forget about the rugged area these grapes come from. Wild West!

2011 Garys' Vineyard, Pinot Noir - 250 cases produced

100% Pisoni Clone - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Layered and complex with blackberry, dark fruit, loamy earth and hints of mineral. Luscious and rich with a long finish that leaves us wanting more. 2 Garys', 2X the flavor!

2011 Rosella's Vineyard, Pinot Noir - 300 cases produced

777, Pisoni Clone and 115 - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Rich with a gorgeous array of full bodied floral notes, wild berry and plum flavors. Balanced acid and subtle oak frame this complex, focused wine. This consistent charmer never disappoints. Screams Rosella's!

2011 Rancho Ontiveros Vineyard, Pinot Noir - 50 cases produced - LIMITED DISTRIBUTION

Clones 115, 114 and 113 - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Rich and smooth with lively wild berry and blackberry flavors. A slight bramble and earth reminds us of the tumble weeds and terrain at this unique vineyard. Rancho rules!

2011 Clos Pepe Vineyard, Pinot Noir - 125 cases produced

Clone 115 - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Zesty and bright with bright cherry and berry fruits that are intense on the palette. Mineral and earthy favors provide added complexity. Summertime pie in a glass!

2011 Turner Vineyard, Pinot Noir - 75 cases produced - LIMITED DISTRIBUTION

(Organically Grown) Clones 667, 777 and 114 - aged in a combination of new and older French oak barrels for 11 months and bottled un-fined and un-filtered in August 2012.

Tasting notes: Savory spice, dark plum and blueberry framed with distinct, toasty oak and vibrant acidity. Dense and persistent finish seems to last forever. Stunner!