

AUGUST 2015

a.p. vin

HELLO FRIENDS AND HAPPY SUMMER 2015!

Let's talk glamour. Is winemaking glamorous? Yes it is true I do have the best job in the world. It has lots of non-traditional benefits. My favorite one of all is my annual harvest. Even though I'm usually a stressed out disaster, I still consider it similar to a kid waking up to Christmas morning day after day! Next up is quality control - who wouldn't love that!? Yes, someone has to do it, and that someone is me! Then there is sharing experiences with so many of you on a personal level. I really cherish all of my interaction with all of you and consider many of you to be good friends. Other favorites include the smell of a new oak barrel, having a winery in San Francisco, and once in a while when someone I've never met tells me they know and love my wines, that really makes my day. But, is winemaking really glamorous? Sure, all of the ancillary aspects of winemaking are, but the truth of the matter is, it's what my wife calls an "honest living". It requires lots of hard work, dedication and passion. It is a roll-up-your-sleeves type profession. I gave up my desk job 10 years ago and never dreamt that one day I might spend all day trying to figure out how to fix a forklift, let alone drive one! Glamour comes in many forms but winemaking is not one of them. It's extremely rewarding and satisfying but certainly isn't glamorous...Hollywood...now that's glamorous! I do, however, hope that all of you can find a glamorous occasion to consume my wine while I continue making every effort to create a unique, delicious and GLAMOROUS product!

Third time is the charm is the best way to sum up the 2014 vintage after an amazing 2012 and 2013 vintage. 2014 vintage in one word...stunning! Our continuing drought in CA left many early on in 2014 very discouraged about water, weather and yields but in the end mother nature held the cards and mother nature indeed won. With near perfect weather and even yields, fruit ripened to perfection. The 2014 wines are dense, fruit-filled and display a phenomenal texture. There really is a bit of everything in these 2014 pinots. Buy these wines to consume now or cellar a few for years to come. I'm a big fan! Now I normally don't call out any of my wines in particular, but, the 2014 Ridgetop is really "most improved" meaning...the best Ridgetop I have ever produced and one of my "go to" wines of the vintage. Just epic!...but you didn't hear that from me!

Exciting news for those of you that find yourself in NYC October 22nd and 23rd, 2015. I'm honored to be back at the Wine Spectator New York Wine Experience and will be pouring at the Grand Tasting's both nights! It's a fantastic event and hope to see a few of you in NYC! And this just in - we are very proud and honored that our 2013 Rosella's was recently featured in the latest Wine Spectator as one of Jim Laube's top pinot picks!!! As a reminder, we have cut back on distribution so ordering directly from us will ensure the best selection of wines.

And finally...the details! I have established a maximum bottle allocation per member, viewable online, with an option to request additional bottles. After October 5th, I will be releasing additional bottles to those who request them so please get your order in early to ensure you get your full allocation. **Old News But Always Good News...Again! All orders placed for a case (or more and 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 \$3.00 per bottle. For all other states, shipping will be \$4.00 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!

Best,
Andrew

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TASTING NOTES

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2014 KANZLER VINEYARD, PINOT NOIR - 275 CASES PRODUCED

Clones 667 (25% whole cluster) and Pommard - aged in a combination of new and older French oak barrels for 11 months and bottled unfiltered and unfiltered in August 2015.

Tasting notes: Rich, ripe and assertive with great balance. Dark wild berry fruit with mineral, sage and raspberry flavors. Laser-focused with lots of juice, this wine will keep you coming back for more. Epic Kanzler waiting for your attention!

2014 RIDGETOP VINEYARD, PINOT NOIR - 125 CASES PRODUCED

Clones 777, 667 and 115 - aged in a combination of new and older French oak barrels for 11 months and bottled unfiltered and unfiltered in August 2015.

Tasting notes: Sonoma Coast "savage" with tobacco, dark black cherries and forest floor make this coastal pinot so captivating - my favorite Ridgetop yet! Incredible mouth feel with textured deliciousness, framed by toasty oak finishing with a wild berry potpourri!

2014 GARYS' VINEYARD, PINOT NOIR - 275 CASES PRODUCED

100% Pisoni Clone - aged in a combination of new and older French oak barrels for 11 months and bottled unfiltered and unfiltered in August 2015.

Tasting notes: Rich and concentrated with thrilling notes of blackberry and dark cherry in addition to fleshy plum and blueberry flavors that are pure and deeply focused. Full bodied with loads of texture and layer upon layer add to an incredible mouth feel. Sweet oak completes the sublime, complex finish. Wow!

2014 ROSELLA'S VINEYARD, PINOT NOIR - 375 CASES PRODUCED

777, Pisoni Clone and 115 - aged in a combination of new and older French oak barrels for 11 months and bottled unfiltered and unfiltered in August 2015.

Tasting notes: Classy yet thrilling with a luscious and rich bright cherry, berry core. Sweet oak paired with loamy earth and bright acidity makes for an incredible wine with a laser focus and textured mid-palate mouth-feel. Supple in nature, this beauty begs glass after glass!

2014 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 unfiltered and unfiltered in August 2015.

Tasting notes: Characterized by generous black raspberry, dust, mineral and spice. A backbone of oak adds structure to this big, smooth beauty. The most refined, and possibly the best, Ontiveros we've made yet!

2014 CLOS PEPE VINEYARD, PINOT NOIR - 175 CASES PRODUCED

Clone 115 - aged in a combination of new and older French oak barrels for 11 months and bottled unfiltered and unfiltered in August 2015.

Tasting notes: A classic nose loaded with berry pie, sweet spice and floral rose petal. Full-bodied richness and spice on the palate with balanced acidity and complexity that is beautifully focused while framed in toasty oak. Nuanced in all the right Clos-Jo ways with a plush texture!

2014 TURNER VINEYARD, PINOT NOIR - 100 CASES PRODUCED - LIMITED DISTRIBUTION

(Organically Farmed) Clones 667, 777 (25% whole cluster) and 114 - aged in a combination of new and older French oak barrels for 11 months and bottled unfiltered and unfiltered in August 2015.

Tasting notes: Dense and focused with dark, rich, black fruit with a classic Sta. Rita mineral edge. Spice and slight tannin give this wine excellent structure. Sweet oak rounds out a long finish with a wonderful length and persistence that captivates with each sip!