



CLUB

FIRST QUARTER, FEBRUARY 2006

FIRST QUARTER ALREADY

I cannot believe that it is already February and time for the 1st Quarter Shipment of 2006. I had a cold for the first 3+ weeks of the year which made blending very tricky, if not impossible. Luckily most of the wines were ready to go and we have, therefore, been quite busy bottling. I would have said bottling and labeling, but we have just now started labeling due to delays in getting our labels. It seems that every year, our labels are delayed in the beginning of the year. I am always partly to blame-late with artwork to the printers. But, lately it is our printer to blame. They keep increasing their lead time so that I need to order these labels during harvest 2005 to get them in January 2006. In case you have not noticed, I am always a little busy in the final months of the year crafting the new wines, so I occasionally have a problem getting the labels printed on time. Well this year is no exception, in fact the lead-times were so bad, that I had to switch back to our old printer to get a few of the labels done in time (namely the wines in this shipment). We changed our artwork a bit a couple of years back, when we switched to a new printer, so the old printer did not have our current artwork. We were in a hurry, so the labels were printed in our old style. I still think that they turned out great and kudos to Landmark Label for meeting our impossible deadline. I just wanted to preempt a few calls from those of you who noticed the difference. Remember, it is what is inside that counts.

MANY GREAT WINES TO COME THIS YEAR

We have got an amazing selection of wines coming your way this year due to the fabulous 2004 and 2005 vintages. Many of these wines are quite limited and were crafted with the wine club in mind. In this 1st Quarter Shipment we sent several firsts; you can read more about them on the back of this page. The 2nd Quarter will bring another first for the Reserve Club, a single vineyard Syrah from Watch Hill, a beautiful vineyard in the heart of the Los Alamos Valley. We are featuring a "clonal bottling" of Syrah, called Clone 300 in the 3rd Quarter along side the Westerly Vineyard Syrah-both of these are quite limited. In fact, the Clone 300 is just for you all. Shh, but we will be sending out a "free" bottle of Rose in the 3rd Quarter as well. . .our little secret. The 4th Quarter will have the Hillside Reserve, the namesake wine, show up at your door. So stay with us, we promise not to disappoint. If we do, let us know so that we can replace a bottle or fix the problem. This is a year of wines not to be missed.

DIRECT SHIPPING NEWS

2005 was a victorious year for the wine consumer. New laws were passed and then repealed and then passed again that would allow interstate shipments of wine to a portion of those of you in the great expanse of the United States of America. I almost feel that we are truly "United". But I am getting ahead of myself. . . It is still really tough to be a wine consumer of smaller "brands" (like AMV or OSV) if those "brands" do not have a distributor in your state of residence. Distributors claim that we are unfairly competing with their business and states claim that they are losing sales and excise taxes. The only real losers are you and me. It is time to stand up for our rights and push back. . .to send a message to the various state governments that they are in place to protect everyone's interests not just the interests of a few. I am proud to tell you all that many of you (our wine club members) already know about these key fights that are going on and that many of you have already helped to make a difference. One member and dear friend from Texas (you know who you are) was very influential in helping get wine shipments into Texas legally. He further knows that there are forces that will constantly try to chip away at the legality of these new laws, so he keeps fighting. I am telling you all this because I urge you all to go www.freethegrapes.org to see the current status of direct shipping rules and laws that we must navigate, and learn what you can do to ensure legal shipments to your home state. Currently there is trouble brewing in Illinois, where the wine and beer wholesalers are threatening to replace Illinois' reciprocal shipping laws with two new bills that appear to allow direct shipping but include barriers that will severely hinder a winery's ability to ship directly to consumers in Illinois. This is just one minor battle that is raging. I know that we frustrate many of you when you try to ship wine to your friends in Florida or Kentucky or Tennessee (etc. . . over 1/2 of the United States), but we must stay vigilant and follow the rules that are set out because the consequences are too high.

THE OSV ADD ON CLUB . . . 2003 Bien Nacido Vineyard Pinot Noir

For those of you who have opted-in for the OSV ADD-ON club, we are shipping you a bottle of the Oak Savanna Cellars 2004 Pinot Noir, from the famed Bien Nacido Vineyard. Felipe Hernandez, the vineyard manager for the Oak Savanna Vineyard, once again managed to talk a couple of tons out of the best hillside spots at Bien Nacido. Felipe knows everybody and everybody owes him a favor, so we were lucky enough to get grapes that I cannot really talk about. Let's just say there would be some pretty upset winemakers out there if they learned that we got a couple of tons of their precious grapes. Do not get me wrong; we bought these grapes for a huge price. We think that the resulting wine turned out wonderful. It is a big and dark Pinot Noir with flavors and aromas of cola, spicy oak, cranberry, cherry, and of course a bit of the earthiness one expects to find in Pinot Noir. It is quite big in the mouth and should prove to age very well. Production was up from the 2003 Vintage, but it was still quite low at 139 cases. Inventories of this wine are quite low, so if you want more, do let us know quite soon.

There is still room to join the OSV ADD-ON club, and have these delicious wines delivered along side our Rhone-Style offerings. OSV add on members will have one bottle of OSV wines sent along side our AMV wines in each shipment. Future shipments will include the 2004 Oak Savanna Vineyard Chardonnay, and our 2004 One Thousand Hills, named for the original name of the Santa Ynez Valley. We currently have the 2003 One Thousand Hills in magnum at our Tasting Room. You can sign up for this club online at www.andrewmurrayvineyards.com. Or, please call us for more information at 805-686-9604.

PLEASE SEE THE REVERSE FOR OUR FEATURED AND CURRENT RELEASES
PRICE CHARGED FOR THIS SHIPMENT WAS \$68.25 PLUS SHIPPING AND SALES TAX WHERE APPLICABLE.

RRC 1st QUARTER FEATURED WINES

2003 Eleven, Paso Robles

A blend of Grenache, Syrah, Mourvedre from an Eleven Acre vineyard in Paso Robles, named the Brave Oak Vineyard. We have a long-term lease/contract for these eleven acres of Grenache (4 acres), Syrah (4 acres), and Mourvedre (3 acres). In fact, we had the vineyard custom planted for us back in 2001, with the 2003 being the first significant crop. We carefully selected French clones for the Grenache and Mourvedre that had a track record for smaller crops and turning out wines of high class and distinction. For the Syrah we stayed with what Paso Robles does best and stuck with the Estrella River clone that is the first clone of Syrah to be planted in the Central Coast (the same clone as our Roasted Slope Vineyard Syrah). So, this is my first attempt at a delicious blended red from this vineyard, fashioned in the same way as our Esperance, but with a taste that is uniquely from this vineyard. While our Esperance tends to have tighter flavors and brighter acidity, this wine comes from a much riper location that favors rich flavors and higher alcohols with lower acidity. This makes for a wine that is a real pleasure to drink...even right now. The ELEVEN has a full and round mouthfeel, with flavors and aromas of black cherries, currants, black pepper and a floral note that comes from the wonderfully ripe Mourvedre. On to the obvious, YES, the wine is finished with the sometimes controversial Stelvin closure, and YES, I am still quite serious about bottling more of our wines this way. This is a very isolated test, where we bottled 100% of the wine in the "screwcap" to ensure the freshest, fruitiest, and taint-free wine possible. We took this so seriously that we then aged the wine for ELEVEN months in the bottle prior to release, to make sure that the closures are sound and the wine will still evolve with a screwcap on top. Guess what, the wine has evolved beautifully. It has the most pleasantly soft tannins and ripe flavors that I suggest you taste this bottle right away . . . while you let the following Syrah age.

250 cases produced

Reserve Club Price: Case \$225.00

Bottle \$18.75

2004 Syrah Thompson Vineyard, Santa Barbara County

This is our first release from the Thompson vineyard on Alisos Canyon Road. Many great winemakers have crafted stunning and profound wines from this beautiful vineyard. So, I decided to throw in with them and try my luck. We hit it with a great vintage from a great spot within the vineyard. We purchased two sections of Syrah fruit, some from the older, own-rooted hillside block, and some from new vines planted in the flats on the back of the ranch. This wine was narrowed down to only include the grapes from the older vines as they yielded a much more interesting wine. We bottled up just under 200 cases of this wine. It is a very brooding and dark Syrah right now-both in color and aromas-that only begins to reveal itself with much aeration. It boasts a dark-purple (nearly opaque) color and the unmistakable nose of cherries and cranberries, maybe best described as cran-cherry. The aromas and flavors are further made more interesting by the spicy/vanilla notes from the French Oak barrels. The wine bursts forth in the mouth and finishes with a candied-cherry flavor and lots of medium-textured tannins. With a bit more time (3-6 months at a minimum), the tannins will be much better integrated and softened and the aroma and flavors will be better resolved. Hang on to this for a while, and drink the ELEVEN while you let this wine develop. It will easily continue to improve for 3-5 years.

200 cases produced

Reserve Club Price: Case \$288.00

Bottle \$24.00

2004 Syrah Bien Nacido Vineyard, Santa Maria Valley

This is the third year wine in a 3 year contract with Bien Nacido Vineyard in Santa Maria. So, this is my swan-song wine for this vineyard (for now). This wine comes from the famed ZB block up on a hillside, where there is a bit of Viognier growing at the end of the rows. The vineyard itself is a bit of enigma to me in that there are amazingly great sections and truly ordinary sections, and farming practices everywhere in between. It turns out that Terroir does matter and it is, therefore, hard to grow poor quality grapes in that vineyard. We further lucked out on our trio of vintages (2002, 2003, and 2004) with the grapes always arriving at the winery well before November. In cool years (like the 1998-2000) these same sections struggled to get ripe and were picked by many in late November after rains and all sorts of maddening weather. I loved the 2003 the, but the 2004 may prove to be the best of the 3 years. Production was very low in 2004, so we were only able to bottle just over 100 cases of this wine. The wine is very dark, perhaps even darker than the Thompson Syrah, but the aromas are brighter and more accessible right now. The wine has a similar "cherry" profile to the Thompson with a dusting of white pepper and even the subtlest hint of the elusive candied-violets. The French oak ageing imparts smoky/spicy/vanilla notes with a tad bit of crispy bacon, that I generically call the "breakfast meats" flavors. I love the texture of this wine, with very ripe, round, and fine tannins, that are very typical of the Bien Nacido Vineyard. While this wine is big, the fine tannins give it the impression of drinkability. So, drink this before the Thompson, but I would still hold onto this for 3-5 months. It should improve for a minimum of 3-5 more years.

150 cases produced

Reserve Club Price: Case \$306.00

Bottle \$25.50

WINTER 2006 NEW & CURRENT RELEASES

Please see the enclosed ORDER FORM to see the list of all our current releases.

1st QUARTER 2006 CALENDAR . . .

March 17-20, 2006

Foxen Canyon Wine Trail's Wildflower & Wine Passport Weekend

Please see the enclosed Flyer on this event. Join us at the winery on Saturday and Sunday for an Open House

April 8 and 9, 2006

Annual Spring Release Open House at the Winery

We are only open a few days a year, so plan on joining us at the winery for this rare treat. We will have appetizers, live music, and many great wines to try. We will have brand-new releases and sales specials throughout the weekend. The event is free to wine club members and a guest.

June ??, 2006

Annual Roasted Slope Release Party Exact Date and time are TBD.

We will be sending out a notice about this event closer to the event date.