

AUSTIN ROBAIRE



September 17, 2002

Dear Friends of Austin Robaire,

We have thoroughly enjoyed meeting so many of you at our tasting room and the various wine pouring events and we thank you all for your enthusiastic support. Your response to our new winery and our inaugural 1999 Columbia Valley Cabernet Sauvignon has been heartwarming and encouraging.

The critics have been equally supportive. The 1999 Cabernet garnered 88 points in the Wine Spectator, was deemed Wine of the Week by Wine Press Northwest, and earned a silver medal at the 2002 Enological Society's Wine and Food Festival. What a flattering start for our new winery.

We are proud to announce our Fall 2002 releases and invite you to join us for our first open house, November 9-10, 2002 from 12-5pm. We have added three new wines to our selection in addition to our Columbia Valley Cabernet: a Cabernet Select, a white wine blend "Charmaine Angela", and a Washington State Pinot Noir.

2000 COLUMBIA VALLEY CABERNET SAUVIGNON

Vintage 2000 was a classic one defined by a warm growing season and a cool harvest. This perfect growing season resulted in evenly ripened fruit. These wines possess balance and concentration due to the even fruit set. The wines have the structure to warrant several years in the cellar but are also accessible early in their lives when given proper decanting.

Our 2000 Columbia Valley Cabernet Sauvignon is a worthy successor to our popular 1999 Cabernet. Ruby in color, this wine has delicious layered flavors of ripe cassis, chocolate, blackberries, and spices. Its plush yet firm texture combined with ample flavors of black currant, cherries, sugar plums, and mocha makes this wine a joy in the glass. The tannins are smooth and supple; the finish long and lush. Gorgeous now for its balanced elegance and strength, cellaring will reward the wine enthusiast with enjoyment for seven or more years. The Cabernet was hand-bottled unfiltered and unfiltered in July 2002. 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot. 160 cases produced.

2000 CABERNET SAUVIGNON SELECT

Bring on the big boys – this wine is hedonism in a glass. This brooding deep ruby colored wine is what gets wine lovers all excited about massive blockbuster cabernets. Warm and inviting, the profusion of ripe black cassis and vanilla aromas entice and lure you to a mouth with intense and viscous layered black fruit, blackberries, currant, vanilla, and dark chocolate. The finish keeps the palate intrigued and amazed all evening long, even after the bottle has been emptied. Simply delicious. This muscular wine will surprise you with its firm, plush tannins even after cellaring for twelve or more years. The Cabernet Select was hand-bottled unfiltered and unfiltered in August 2002. 92% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc; Yakima Valley and Red Mountain AVAs. Limited production of 50 cases.

2001 CHARMAINE ANGELA COLUMBIA VALLEY WHITE WINE

Vintage 2001 was full of seasonal and regional variations for Washington State. After a mild winter and a generous spring, the summer months were plagued with fears of drought. Water rationing produced small berries on the vines. The hot days in the first week of September caused the sugar levels to elevate quickly while the fruit was physically

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immature. Fortunately the weather cooled the following week allowing the acid levels to balance the sugar. Although the yields were small, the resulting wine grapes were ripe and mature with intense color and rich flavors, an exceptional harvest.

Charmaine Angela, Austin Robaire's first white wine, is a blend of three white grapes: Roussanne, Viognier and Chardonnay. Many of you had the opportunity to barrel sample the wine, and wanted to buy on the spot! This succulent and seductive white wine releases wild flowers and tropical fruit aromatics upon pulling the cork. This full-bodied white has broad flavors of lychee, peaches, honeysuckle, and freshly baked French bread. Flavors continue to intrigue the palate as mangoes, peaches, and floral scents mingle for dominance. A beautiful lingering finish of pears, peaches, and nectarines ends in blissful contentment. The wine was hand-bottled unfiltered and unfiltered in July 2002. 55% Roussanne, 10% Viognier, 35% Chardonnay, Yakima Valley and Red Mountain AVAs. Limited production of 60 cases.

2001 PINOT NOIR "WARD FAMILY VINEYARD" WASHINGTON STATE

The Ward Family Vineyard is located east of Vancouver, Washington near the Oregon border. The vineyard lies in a warm microclimate within a cool climate zone creating ideal growing conditions for the finicky Pinot Noir. This six-acre vineyard was planted with early ripening and small-clustered Pinot Noir Dijon clones.

Cloaked in a robe of ruby, this medium-textured wine greets you with a seductive nose of violets and lilac. Red raspberries and wild strawberries complemented by subtle oak and sweet Bing cherry flavors glide over your palate. The Ward Family Vineyard Pinot Noir is elegance in the glass with deceptively firm structure, smooth tannins, and fresh acidity. 100% Pinot Noir (70% Dijon Clone 114, 30% Dijon Clone 115). The wine was hand-bottled unfiltered and unfiltered in July 2002. Limited production of 50 cases.

Other winery news

Tasting room news: In addition to being open by appointment, we now have set tasting room hours! We are open the first and third Saturdays of each month from 12-5pm.

The 1999 Cabernet: We are almost sold out of our 1999 Columbia Valley Cabernet Sauvignon. If you are interested in buying the last of the 1999 Cabernet, stop by your local wine shop or specialty grocery store, come by our tasting room, or fax the Fall 2001 order form found on our web site.

Volunteers: Many of you have indicated interest in volunteering for this year's crush. Crush typically begins sometime in September and ends around the end of October; all depending on when the grapes are ready. We would like to line up volunteers to work four-hour shifts (9am-1pm or 1pm-5pm) the last Sunday of September (Sept 29) and the first three Sundays of October (Oct 6, 13, and 20). If you are interested in volunteering please call or drop us an email as to which day(s) and shift(s) you would like to volunteer. Be sure to leave us your phone number so that we can let you know if crush will actually take place that weekend.

Enjoy!

Ron Yabut and Lorraine Gjerde
Austin Robaire Vintners