



# HAWLEY WINES

## Dry Creek Valley



FALL 2006 NEWSLETTER

WWW.HAWLEYWINE.COM

### Harvest 2006 by John Hawley

There are many factors that affect grape quality. Some of these factors are under our control, but we can't do much about the most important variable—the weather.

Weather affects grapes in many ways. Excessively hot weather can cause sunburn, dehydration, cooking off of delicate aromas, caramelized flavors, and reducing the natural acidity of the grapes. Cold weather is also problematic. Since grapes require temperatures above 70 degrees to photosynthesize, cold weather stops the ripening process and increases the occurrence of fungal problems on the fruit. It makes sense then that vintners watch the forecasts closely and worry a lot. Around harvest time weather is not just small talk. A few days of extreme temperature can make the difference in a vintage.

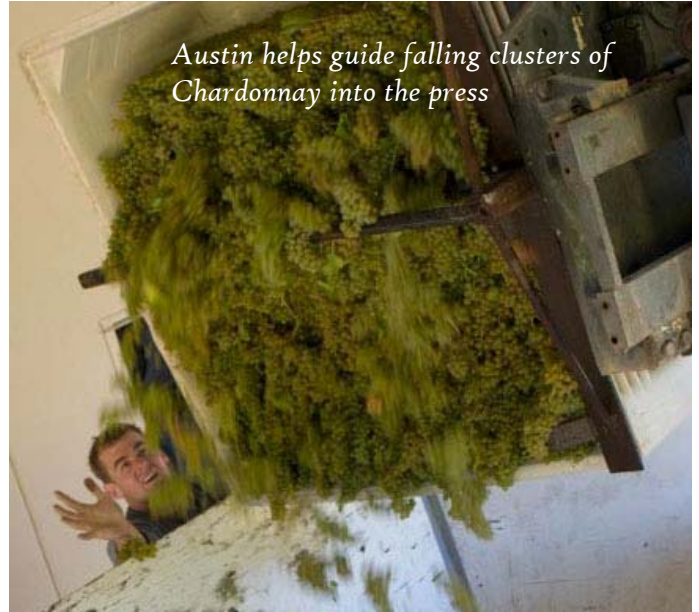


John Hawley

The cool 2006 vintage provided what I consider ideal conditions for grape development. Though cool weather in the Spring delayed bud break, a blast of heat in May provided excellent conditions for bloom. Not only was the crop level optimal, but because bloom took place over such a short time period (less than two weeks), it resulted in the grapes maturing very

evenly. Add to this a cool, but not cold, ripening season and you have the “hang time” that vintners talk about as being one of the most important factors. The longer the fruit hangs on the vine the more time it has to develop flavor and soften tannins.

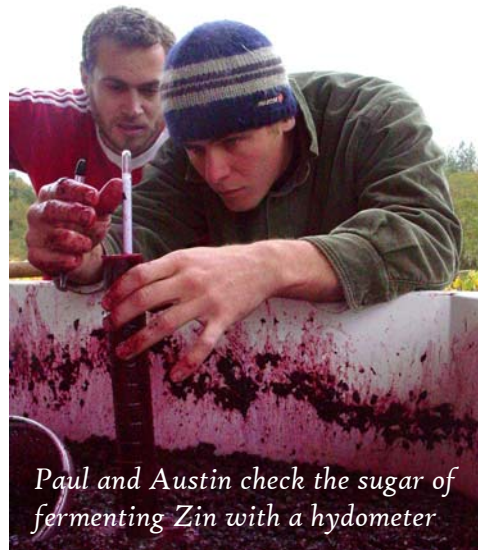
We are really excited about the 2006 vintage. It is quite extraordinary that we still have grapes fermenting. On a “usual” year we have everything picked, fermented and slumbering in barrels by the end of September or beginning of October. Soon we will be able to taste how the hang time has effected the vintage, but things taste encouraging!



Austin helps guide falling clusters of Chardonnay into the press

### Certified Organic by Paul Hawley

Hawley Vineyards is now certified organic. After three years of growing grapes without chemical pesticides, herbicides or fertilizers we are finally certified by the California Certified Organic Farmers (CCOF). All our estate fruit (Merlot, Cab, Viognier, Zin) is now certified organic. We have also been speaking with some of our growers about going organic. The cost involved with growing organic can be quite significant so it takes more than the desire to have smaller, more intensely flavored crops. It takes a commitment to sustainable agriculture and stewardship of the land; values that most small farmers share. The interest in organic

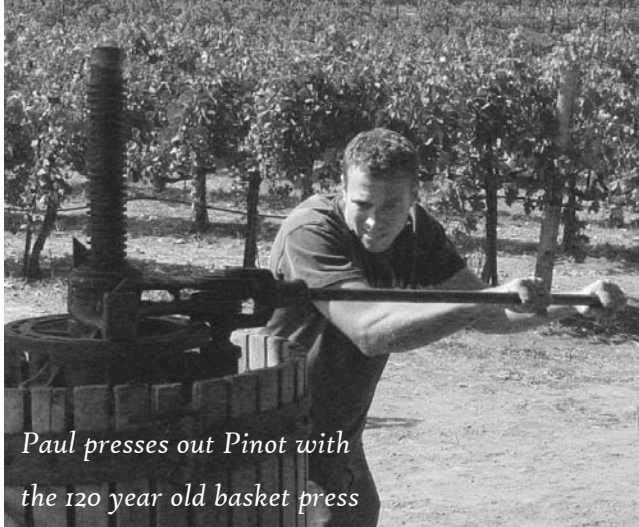


Paul and Austin check the sugar of fermenting Zin with a hydrometer

vineyard practices is growing as we experienced attending the local Organic Producers Group meetings. Although certification is just a piece of paper, we feel it is important because it shows our support for organizations such as CCOF.

## Our “Vintage” Press

Few wineries brag about using antiquated equipment, but when the objective is gentle fruit handling rather than maximum yield our 120 year old basket press is the right tool for the job. Manufactured in the 1880’s in San Francisco, our press has many harvests behind it but still does as good a job as it did on it’s first vintage.



*Paul presses out Pinot with the 120 year old basket press*

## New Hawley Wine Club

This year we have started the Hawley Wine Club to help stay in contact with and reward our loyal customers.

### *Wine Club Benefits*

~12 bottles per year in three shipments of four bottles. These wines will be new releases, limited releases, and unavailable library wines.

~20% discount on all winery purchases.

~Invitations to special winery events.

~Winemaker notes, food pairings, and recipes .

~Special releases and library wines only available to wine club members.

A wine club sign-up form can be found on our website at [www.hawleywine.com](http://www.hawleywine.com) or you can sign up by phone.

## NEW WINES by Paul Hawley

At the end of the marathon harvest of 2005 we had just enough room in the cellar for a few more barrels of wine. Being from Dry Creek Valley (known for Zinfandel) , we felt compelled to make a little Zin. Our friends, Phil and Barbara Ponzo, had a few acres of Zin and Petite Sirah left on the outskirts of Healdsburg that had not been picked. With a rain storm on the horizon, they were happy to see us out there picking on what would be the last day of harvest. That night the rain came and rot soon consumed whatever grapes were left hanging.

We also discovered an 85 year old vineyard of Zinfandel in the Russian River Valley and made 185 cases of Old Vine Zin. The gnarled vines stood only a couple feet tall and yielded less than 1/2 ton of fruit per acre. It was an Italian tradition to plant “field blends” with other varieties interplanted. This Zinfandel has roughly 3% Aliconti Bouchet and 1% Petite Sirah which adds another level of complexity to the old vine character.

We crushed the small lots of Zin and Petite into open top fermentors and let the aromas of berry fruit and pepper spice fill the winery. We picked the Zin at a sugar level of 24.5 degrees brix but the next day the shriveled berries had soaked up and the sugar was at 27. Because of the way Zin ripens on the vine, where some berries shrivel or raisin, it is difficult to get an accurate sugar reading. This vintage we took our samples and waited until the next day to take the sugar reading. Today we barreled down the 2006 Ponzo Zinfandel and began fermenting our 2006 Dry Creek Zin.



*2005 Zin- Fresh off the bottling line*

*We are too small to have our own bottling line, but twice a year a mobile bottling trailer backs up to our front doors and bottles up another vintage.*

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# CURRENT RELEASES

## **2005 VIOGNIER, Placer County**

Hawley Viognier is produced from 100% Viognier grapes grown in both Dry Creek Valley (Hawley Vineyard 12%) and the Sierra Foothills (Domiano Vineyard 88%). It is barrel fermented in neutral French oak with 100% malolactic fermentation, following the French Rhone tradition. 800 cases produced.

*BEST OF CLASS– California State Fair    GOLD MEDAL– Riverside Intl Wine Comp*

## **2005 CHARDONNAY, Russian River Valley (New Release)**

As chief winemaker for Kendal Jackson, John Hawley produced 2.5 million cases of Chardonnay annually. Today he produces around 600 cases from grapes grown in Sonoma County's cool Russian River Valley. Fermented and aged for nine months in French oak barrels (20% new). 650 cases produced.

## **2004 PINOT NOIR, Russian River Valley**

Fermented in one-ton open top tanks, hand "punched down" day and night, and pressed with our 120 year old manual basket press; this wine is our most labor intensive. Aged 16 months in French Burgundy barrels (50% new), this wine was spared nothing. 373 cases produced.

## **2002 MERLOT, Dry Creek Valley (New Release)**

Hawley Merlot is a "mountain wine" made in a classic Bordeaux style. Grown in the rocky soil of Bradford Mountain, the serious tannins have been softened by 22 month aging in French oak and racking from barrel to barrel every three months. 400 cases produced.

## **2003 CABERNET SAUVIGNON, Dry Creek Valley**

Hawley Cab is made from fruit grown on both sides of the Dry Creek Valley. Hawley Vineyard (50%) on Bradford Mountain is always high in acidity and tannic due to the hot afternoon sun disappearing behind the mountain. Shubert Vineyard (50%) gets baked by the afternoon sun which tends to soften the tannin structure and lower the acidity. The blend of the two result in a balanced "mountain wine" softened by 20 months aging in French oak. 500 cases produced.

*GOLD MEDAL– LA County Fair    GOLD MEDAL– Riverside Intl Wine Comp*

## **2005 PETITE SIRAH, Ponzo Vineyard, Sonoma Co. (New Release)**

Ponzo Vineyard is located just outside the town limits of Healdsburg at the intersection of Dry Creek and the Russian River. Fermented in open top, one-ton tanks, and aged in French and American oak barrels. 200 cases produced.

## **2005 OLD VINE ZINFANDEL, Russian River Valley (New Release)**

85 year old two foot tall vines, 1/2 ton per acre, field blend of 1% Petite Sirah and 3% Alicante Bouchet; All of these factors help to produce that distinctive "old vine" character. 172 cases produced.

## **2005 ZINFANDEL, Ponzo Vineyard, Sonoma County (New Release)**

This Zinfandel comes from Ponzo Vineyard along the Russian River at the mouth of Dry Creek Valley. Fermented in open top, one-ton tanks and "punched down" day and night to maximize skin extraction. Aged in French and American oak barrels for nine months. 285 cases produced.

*GOLD MEDAL– Sonoma County Harvest Fair*

## **2005 LATE HARVEST ZINFANDEL, Ponzo Vineyard (New Release)**

Well into November, there were still grapes hanging on the 90 year old vines along the Russian River. With a rain storm on the horizon we picked the remaining grapes, fermented in a open top tank and pressed out with our 120 year old manual basket press. Aged in French and American oak barrels for eight months. 73 cases produced.

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## ORDER FORM

NAME

E-MAIL



BILLING ADDRESS

SHIPPING ADDRESS



CITY STATE ZIP

CITY STATE ZIP



PAYMENT METHOD

CREDIT CARD

EXP

CHECK    VISA    MASTERCARD

**Winery Discounts:**

- Half Case- 5%
- Case(12 bottle)-10%
- Wine Club-20%

**Large Bottles:**

- (Call for availability)
- 3L**
- 2005 Zin Ponzos-\$106
- 2005 Zin Old Vine-\$122
- 1.5L**
- 2005 Zin Ponzos-\$55
- 2005 Zin Old Vine-\$62

CURRENT RELEASES	CASES REMAINING	PRICE	WINE CLUB PRICE	BOTTLES
2005 Chardonnay, <i>Russian River Valley</i>	500	\$22.00	\$17.60	
2005 Viognier, <i>Barrel Fermented</i>	230	\$21.00	\$16.80	
2004 Pinot Noir, <i>Russian River Valley</i>	35	\$32.00	\$25.60	
2002 Merlot, <i>Dry Creek Valley</i>	330	\$25.00	\$20.00	
2005 Zinfandel, <i>Ponzo Vineyard</i>	75	\$24.00	\$19.20	
2005 Zinfandel, <i>Old Vine</i>	85	\$28.00	\$22.40	
2003 Cabernet Sauvignon, <i>Dry Creek Valley</i>	170	\$28.00	\$22.40	
2005 Petite Sirah, <i>Ponzo Vineyard</i>	155	\$26.00	\$20.80	
2005 Zinfandel, <i>Late Harvest</i>	29	\$22.00	\$17.60	

**Shipping Rates**

Bottles	CA.	West	Central	East
1-3	\$12	\$12	\$15	\$18
4-6	\$14	\$14	\$21	\$27
7-15	\$21	\$21	\$31	\$44

Rates may vary from these guidelines, call for detailed rates. Due to recent shipping law changes please call the winery or visit [www.wineinstitute.org](http://www.wineinstitute.org) to find out if we can ship to your state.

**How to Order**

**Phone/Fax**  
707-431-2705

**Mail**  
PO Box 1831  
Healdsburg, CA 95448

**Web/E-mail**  
[www.hawleywine.com](http://www.hawleywine.com)

Makes great gifts! Want your bottles signed by the winemaker?

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