

# The Partridge Press

A RICHARD PARTRIDGE WINES PUBLICATION

March 2007

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## OUR WINEMAKER SHARES HIS 2006 HARVEST NOTES...

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2006 was a very unique vintage, characterized by a very hot summer and a long, mild fall. The high temps of June and July stressed and concentrated the grapes, while the tannins and fruit characters were allowed to slowly peak by the abnormally long and mild fall. Unbelievably, approximately 75% of Cabernet Sauvignon had yet to be picked by mid October, and many vineyards were left right up until Thanksgiving. Additionally, yields were 5 to 10% low in most cases, which also helped with the great color and balance of the vintage. – JEFF FONTANELLA

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## OUR FAVORITE FRUITS...

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**Stanton Vineyards** – This has been a vineyard source for us for quite a few years now. It is right on the Oakville bench, neighboring some of the most classic cab vineyards in the Valley. The wines are just that..dark cherry, cassis, solid, well balanced, classic structure and tannin.



**Garvey Family Vineyard** - This is a vineyard in Rutherford, on the western hillside. Well drained gravely loam soils give this vineyard lush, concentrated fruit, silky tannin, and an elegant finish.

**Hossfeld Vineyards Coliseum Block** - This is a unique piece of volcanic rock on the hills just behind Stags Leap. The vineyard is at 30 percent slope, and the terraces resemble a steep Roman coliseum. The 20 years ago people thought Hossfeld was crazy because of the slope and the solid rock he was trying to grow vines on. At planting, each vine hole was fractured into the terraces with a stick of dynamite! Today, we reap wines with massive fruit extraction, inky black color, and powerful tannins.

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## WE'RE RAMPING UP!

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With the beginning of a new year comes a desire to review and improve upon our current position in the market. This year, our focus is on building stronger relationships with our distributors. We want you to know that we are here to help you sell our wines in whatever way necessary, from market visits to one-pager shelf talkers and everything in between!

To help with our goal, we have appointed Jessica Stock to the position of National Sales Manager. Jessica has been with our company for nearly 7 years, and she brings knowledge of our company and of our brand to her new position. If you haven't already talked to Jessica, be ready for a phone call soon as she gets to know each of you. And if any needs should arise in the meantime please feel free to contact Jessica for anything at 562/802-7345 or [jessica@rfpartridge.com](mailto:jessica@rfpartridge.com)

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## CURRENT RELEASES

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If you aren't already familiar with our current vintages, please take a look:

### *2003 Richard Partridge Cabernet*

Inky, magenta color. Dark, rich, young and fairly muscular, this wine is loaded with cinnamon, spice and black cherry fruits. Upon tasting, these aromas become dominant flavors and combine with cherry cola and black cherry to bring out the pedigree of this wine. Powerful ripe tannins and hints of sweet oak add to the age worthiness of this wine.

### *2005 Richard Partridge Chardonnay*

A delicate golden color, floral and tropical flavors, and a glint of minerality make this Chardonnay complex and inviting, yet elegant and refined. Aromas of honeysuckle, spiced pear, lechee, lemon meringue, and orange blossoms fill the nose. Pineapple, apricot, and honeydew melon flavors surround a core of lemon zest and green apple. A stylistic vein of minerality and spice flutter through the back of the palate rounding out this well balanced Chardonnay.

