



**CLUB 70**  
**1<sup>st</sup> Quarter 2013 - March**

**Goldeneye 2010 Pinot Noir Retail - \$ 58**

Reflecting the Mendocino Coast's unique marine influences, sites and soils, these grapes create sublime and sophisticated Pinot Noir. To further enhance natural depth and complexity, winemaker Michael Fay selects only a small percentage of the finest fruit for each vintage before applying small-lot, artisanal winemaking techniques.

**Production Notes - Varietal Content: 100% Pinot Noir Cooperage, 100% French oak Burgundy-style barrels (228 liters) 65% New Oak, 35% Second Vintage Medium toast: Allier, Vosges and Tronçais Forests Barrel Aging: 16 months**

**Winemaker Notes - The 2010 vintage of our flagship wine begins with inviting aromas of raspberry puree and fresh oatmeal cookies. The entry offers an intriguing hint of smoke and peppercorns that carry through to a mid-palate filled with silky tannins and cherry and raspberry flavors. On the finish, oak-inspired overtones of coffee and baking spice mingle with leather and fruit bringing this wine to a long, satisfying conclusion.**

**Lewis 2010 Napa Valley Cabernet Sauvignon Retail - \$ 91**

After making Cabernet from the same vineyard sites for over 15 years, it's no wonder that Lewis Cellars produces such consistent wine offerings each year. The 2010 reveals impressive flavor, texture and layers. Full-bodied, possessing opulence from the nose to the finish, this Napa Cab needs to be decanted for at least an hour before drinking so the wine has time to evolve and show its character. - Kerrin Laz, Wine Director

**Production Notes - Varietal Content: 100% Cabernet Sauvignon, Appellation: Napa Valley, Alcohol: 15.5%, Release Date: September 2012, Case Production: 1,400 cases**

**Winemaker Notes - The 2010 vintage shows lots of classic character reflecting the small collection of vineyards in Calistoga, Rutherford and Oak Knoll from which it is crafted. Complex aromas of pencil lead, tar, mineral and tobacco leaf are woven around plum fruit and currants with sweet mocha spices. Fruitful and focused on the entry, the palate picks up minerality and muscle with classic dusty tannins and semi-sweet chocolate.**

***Bert***