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Display until April '08

Richard Partridge Wines



PRODUCING just around 1,000 cases of Chardonnay and Cabernet Sauvignon each year, Richard Partridge Wines has no intention of growing into a large winery. However, they started out on a very strong note. In 1998, the winery presented a powerful inaugural release with a singular 1998 Cabernet Sauvignon. The wine earned the second highest rating that year from *Wine Spectator*.

"We want our label to continue to represent quality and by keeping production small we can continue to keep an eye of every part of the winemaking process from grape growing to seeing our bottles on the shelf," Owner Richard Partridge explains.

Far from Indiana and the crops of soybeans and wheat that he knew so well as a boy, Richard bought land near the town of Napa after it became a favorite vacation spot for his wife and himself. He now focuses on grapes, procuring them from distinctive Napa Valley vineyards.

Specific vineyards are identified and chosen for their soils and *terroir* with the expertise of Winemakers Bob Egelhoff and Jeff Fontanella.

Bob Egelhoff has been dubbed "one of the best winemakers <the general public>

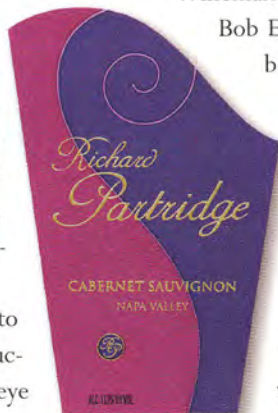
hasn't heard about," by *Wine Spectator*. With over twenty years of hands on experience for many leading Napa Valley wineries, Bob has a knack for finding the ideal vineyard sources for memorable Chardonnay and Cabernet Sauvignon. Jeff Fontanella joined the team two harvests ago. He is keenly involved with the viticultural practices

used to produce Richard Partridge Wines.

The next step for Richard is the planting of his very first estate vineyard in spring 2008.

"Our goal is to produce a small amount of the very best wine possible," Richard explains. "We never want to lose the quality we've been producing"

At Richard Partridge Wines, thinking small is a very keen strategy. ✨



WHAT TO BUY

'03 Cabernet: Dark, rich, young, cinnamon, black cherry, ripe, sweet oak \$68

'06 Chardonnay: Delicate, honey-suckle, spiced pear, pineapple, lemon, green apple \$42

'05 Cabernet: Cassis, plums, vanilla, cloves, red fruits, berry, long finish \$68

CONTACT

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www.richardpartridge.com
451 Sanitarium Rd.
St. Helena, California 94574

GETTING THERE

From Hwy 37, take CA-29 exit toward Napa. Follow 29 N (turn right onto Sonoma Blvd.) and stay on Hwy 29. Turn right on Deer Park Rd. Veer left onto Sanitarium Rd.

1. and 2. A wood- and barrel-burning oven provides pizza to guests in the tasting area known as "the snake pit"
3. Tractors are already clearing the 15-acre vineyard site 4. Owners Cris and Richard Partridge