



Regular Bottle	Club Bottle Price	Case Bottle Price
Price	10% savings	20% savings

<b>2008 Lenné Jill's 115 Pinot Noir</b>	<b>\$55.00</b>	<b>\$49.50</b>	<b>\$44.00</b>
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The Jill's 115 Pinot Noir represents the best two barrels of the clone 115 from each vintage. The 115 block is located next to the tasting room and rolls towards the west. The 2007 version received high praise in The Wine Advocate exclaiming, "candidate for best wine of the vintage." Well I suspect the 2008 will be our highest scoring wine again. The wine had deep blackcherry, mocha and boysenberry aromas. On the palate there are very fine tannins and a silky mouthfeel that will turn opulent with some bottle age. I highly recommend at least short term cellaring with this wine. Good now, but much better in 6 months.

<b>2009 Lenné Saignée of Pinot Noir(Rosé)</b>	<b>\$18.00</b>	<b>\$16.20</b>	<b>\$14.40</b>
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Our first Rosé made from a Saignée of Pinot Noir. Saignée is a French term which means to bleed. After destemming and cold soaking our Pinot Noir for 4 days, we bleed off a little juice to concentrate the Pinot. We took the juice and fermented it cold with a white wine yeast. The resulting wine is filled with strawberry aromas and a soft mid palate. The 2009 version is a little crisper than the 2008 and I would recommend serving it well chilled but not ice cold. Rose is meant to be enjoyed young and should be consumed in the first year.

<b>2007 Big Table Farm Syrah</b>	<b>\$45.00</b>	<b>\$40.50</b>	<b>\$36.00</b>
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This Syrah is a perfect example why I love to include other vintner's wines in your shipments. Brian Macy and Clare Carver have started raising chickens and pigs on their farm near Gaston and eventually plan a vineyard as well. Meantime, Brian, who worked with famed winemaker Helen Turley and is now winemaker for Cohello in Amity, purchased some grapes from Maggie Harrison (Antica Terra owner and former assistant at Sine Qau Non). The grapes came from the White Hawk vineyard in Santa Barbara County...same vineyard that goes into Sine Qau Non (legendary reputation) and Maggie's wine 'Lillie' which goes for \$80 a bottle. I hope you love this wine as much as I do. [www.bigtablefarm.com](http://www.bigtablefarm.com)

Note: I highly recommend cellaring the 08 wines for a minimum of 4 months. Drink the 07 wines until then, they are drinking beautifully now.

If you're not receiving emails from us please let me know by emailing me at [steve@lenneestate.com](mailto:steve@lenneestate.com)

### Upcoming Events:

While we haven't set the dates in stone, we will have our club bbq on the second and third Saturday's in August. The events will be held in the evening so save room on your calendar. More details to follow.

Also, there is never a more perfect time to come and enjoy the vineyard in the coming months. We are open from 12-5 Thursday through Sunday, but I am often at the vineyard other times. Please email me if you would like to come at another time. [steve@lenneestate.com](mailto:steve@lenneestate.com).

This month's shipment costs(10% discount):

2008 Lenné Jill's 115 Pinot Noir	\$55.00
2009 Lenné Saignée of Pinot Noir	\$18.00
2007 Big Table Farm Syrah	\$45.00
	\$118.00
Less 10%	(11.80)
Shipping(if shipped)	\$12.50
<b>Total</b>	<b>\$(118.70)</b>
<b>(Pick ups)</b>	<b>\$(106.20)</b>