

RADIO-COTEAU



February 2005

Thank you to everyone who made our inaugural 2002 vintage a resounding success. We were profoundly honored by your many compliments and your support. We enjoyed enthusiastic acclaim from respected critics, saw our wines listed in outstanding restaurants across the country, and sold the last bottle in time to enjoy the holiday season.

Radio-Coteau's second vintage reflects our evolving understanding of each vineyard site and the unique cultural practices of each grower. For our 2003 vintage, we are offering the same portfolio of wines, with a smaller total production: a cool wet spring on the north coast produced a light fruit set resulting in lower yields. Less fruit can mean more flavor, and thanks to the fine work of the growers, balanced canopies in the vineyards allowed the grapes to reach their optimal maturity.

We continue to offer our wines on a first come, first served basis. The wines will be released for delivery after March 21, 2005. Wine shipments to states still experiencing extreme temperatures will be delayed.

Thank you again for your interest in our fine handcrafted wines and for sharing your appreciation.

Eric Sussman
Winegrower

RADIO-COTEAU



LA NEBLINA SONOMA COAST PINOT NOIR
MARSH SONOMA COAST PINOT NOIR
HELLENTHAL SONOMA COAST PINOT NOIR
SAVOY ANDERSON VALLEY PINOT NOIR
TIMBERVINE RUSSIAN RIVER VALLEY SYRAH
VON WEIDLICH RUSSIAN RIVER VALLEY ZINFANDEL

2003 La Neblina Sonoma Coast Pinot Noir

Spanish for *fog*, “La Neblina” rolls in from the Pacific Ocean to blanket and cool the coastal Pinot Noir vineyards of western Sonoma County. This handcrafted wine blends the nuanced characteristics of a few select vineyards. Radio-Coteau’s annual wild card, “La Neblina,” is a quest for synergy and balance—a wine that marries the qualities of one coastal Pinot Noir site with the characteristics of another. Sampling select barrels from several vineyards, the 2003 vintage is plum in color with cherry-red tones. Hints of cinnamon stick, orange zest, and dried rose petals precede a bright entry characterized by lively acidity. Pure fruit flavors fan out nicely in the mouth. A fleshy mid-palate gives relief to a lengthy finish with hints of cherry pie, cocoa, and cassis. Enjoy today and for several years to come.

220 cases produced. \$36 per bottle.
RELEASE DATE: March 21, 2005
*** SOLD OUT ***

2003 Marsh Sonoma Coast Pinot Noir

Overlooking the Pacific Ocean, on the southern slope of a ridge west of Occidental, this pristine 1.3-acre garden of Swan selection Pinot Noir is owned and farmed by Peter and Barbara Marsh. The maturing Marsh Pinot Noir vines in 2003 produced lower yields, creating concentrated depth and character in this current release. Deep ruby red in the glass, aeration lifts a perfume of white flowers. Espresso bean and high-tone fruit sit above nuanced oak. Focused minerality on the entry anchors vibrant fruit on the mid-palate. Integrated tannins extend through a prolonged finish. Allow this wine to unfold with decanting or several years of cool cellaring.

74 cases produced. \$40 per bottle.
RELEASE DATE: March 21, 2005
*** SOLD OUT ***

2003 Hellenthal Sonoma Coast Pinot Noir

Gard and Lori Hellenthal’s rugged hillside vineyard of Pinot Noir lies between Cazadero and Fort Ross on a high ridge top exposed to the cool coastal influence of the Pacific Ocean. Extended hang time in 2003, allowing for ample ripeness, delivered layers of complexity in this limited 100-case release. A saturated red rose in hue, loamy aromatics, and sandalwood layer with spicy notes of kirsch and lush fruit. A round entry gives way to a structured mid-palate. Firm tannins and crisp acidity lend verve, while well-integrated oak supports the complexity of flavors that carry through a bright and extended finish. Structured to age, consider enjoying this wine for several years to come.

100 cases produced. \$40 per bottle.
RELEASE DATE: March 21, 2005
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2003 Savoy Anderson Valley Pinot Noir

On a stunning hillside vineyard located northwest of Philo, Richard Savoy's Pinot Noir grapes develop intense flavor over a season lengthened by the cooling maritime influence which funnels through the Anderson Valley. In 2003, no fewer than four separate passes allowed us to capture the optimal maturity of each vineyard block. Savoy's unique character sings with a sense of place. Intense crimson in color, the 2003 Savoy projects dense notes of dark fruit and potpourri highlighted by an essence of clementine. In a balance of power and elegance, the round entry frames complex fruit flavors that continue to develop with time and aeration. Expect a long finish. Cellared properly, this wine can be set aside for years of continued enjoyment.

440 cases produced. \$45 per bottle.

RELEASE DATE: March 21, 2005

***** SOLD OUT *****

2003 Timbervine Russian River Valley Syrah

Perched high above the Russian River just beyond the town of Forestville, on the steep southwest slope of Black Mountain, Joe Mesics and Eva Auchincloss own and farm their timber-lined Syrah vineyard. A smaller crop in 2003, and a lengthy forty-plus days on the skins, yielded a wine with notable depth, concentration, and structure. The wine's rich, saturated purple hue portends its lush bouquet of aromas and flavors—blueberry liqueur, chocolate, crushed violets, and classic sauvage Syrah notes. The powerful entry is followed by a layered and concentrated mid-palate. Timbervine's cool climate, hillside vineyard has delivered another keeper, perfect for long-term cellaring. Decanting recommended.

300 cases produced. \$45 per bottle.

RELEASE DATE: March 21, 2005

***** SOLD OUT *****

2003 Von Weidlich Russian River Valley Zinfandel

Expressing the unique character of a sun-drenched vineyard on Goldridge soil, Robert Von Weidlich's old vines—dry farmed and low yielding—reside on a ridge top above the town of Occidental. Late season heat in 2003 enabled this cool climate vineyard to fully develop its signature intensity—opaque ruby red; explosive aromas; lush, chewy flavors. Briary berries and classic old-vine characteristics of concentrated fruit and sweet herb structure a broad, textured mid-palate, intermingling with flavors of boysenberry, mulberry, and spice for a memorable finish that's entirely dry. Enjoy the fruit-forward youthfulness of this old-vine Zin, or set it aside to mature.

296 cases produced. \$38 per bottle.

RELEASE DATE: March 21, 2005

***** SOLD OUT *****