



# Sweet Valley Wines

NEWSLETTER

SUMMER 2009

## Good Wine, Good Times, Sweet Memories...

### WINEMAKER

**JOSH MCDANIELS**

### SAVE THE DATE:

Spring Release  
May 2 & 3, 2009  
Walla Walla, WA

Vintage Walla Walla  
June 5 & 6, 2009  
Walla Walla, WA

The Wings & Wines Classic  
June 20, 2009  
The Pearson Air Museum  
Vancouver, WA

Taste Washington  
June 21, 2009  
The Davenport Hotel  
Spokane, WA

### CONTACT US:

**WINERY ADDRESS:**  
Sweet Valley Wines  
1007 W Rose St.  
Walla Walla, WA 99362

**TASTING ROOM:**  
Sweet Valley Wines  
7 W Poplar St.  
Walla Walla, WA 99362  
info@SweetValleyWines.com

P: 509-526-0002  
F: 509-522-2291

www.SweetValleyWines.com

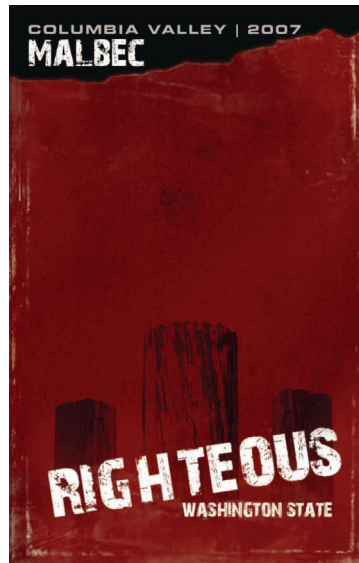
© Copyright 2008 Sweet Valley  
Wines All Rights Reserved.

PAST, PRESENT AND FUTURE. Our Sweet Valley Wines Family has been very busy since fall of 2008 and into the spring of 2009. October 2008 brought a bountiful crop for us to crush while at our barrel tasting in December our wines sampled and savored brought promising reviews.

The following notes were quoted from our winemaker, Josh McDaniels, in regards to fall 2008's harvest.

This year's growing season started off late with bud break pushing later than usual at almost a month into the season! With high summer temperatures the vines slowly caught up and before we all knew it our wine makers were harvesting, 7 Hills Merlot, this season's first crop! This hot site has been fun to work with as I learned more about making different wines from the

different vineyards. New yeast strains and barrel programs were introduced to the 2008



wines. With these new techniques I have seen pretty aromatics, gently extracted tannins and quite possibly the darkest wines I have ever seen in my young but five year career!

Our most recent wine reviews

have shown very well and we all are excited to see what our wine club and loyal customers have to say as well! This May we will release our new 2007 Double Barrel Red and 2008 Viognier. In the fall of 2009 we will finally release our much anticipated 2007 Cabernet Sauvignon in addition to our 2007 Merlot and 2007 Syrah. Last but not least is the exciting debut of highly anticipated second label. With the name **RIGHTEOUS WINES**, how can we go wrong? Under this new label we are releasing our highly praised 2007 Malbec along with limited release 2008 Rosé and finally 2007 Red Wine, all created to make those ever sweet memories!

Stop by our tasting room in early May to taste our Righteous Wines in addition to our 2009 Spring releases of Sweet Valley.

Cheers from the Sweet Valley Family to you and yours!!!!

## Experiences of a Growing Winemaker

"I had the great opportunity to continue my internship at the acclaimed Leonetti Cellar this year. The time I have spent at the winery and in the vineyards has been extremely beneficial in

learning not only winemaking, but the vineyard side of the business as well. Besides having a lot of fun, having the privilege to see a winemaker such as, Chris Figgins, in action was priceless! Each and

every year I continue to expand my knowledge and experiences. Every year I learn so much that I am really excited to see and taste our future wines!"

-Josh McDaniels

## Find Us on Facebook

For all of you Facebook users out there you can now find Sweet Valley Wines at Facebook. Becoming a fan of Sweet Valley Wines will allow you to keep in touch with all the happenings at the Winery. Some of the information you will find is our upcoming tastings taking place at various wine stores and retailers,

upcoming wine events that we participate in throughout the year, unadvertised wine specials that you can take advantage of, etc.

Do you have any questions on wine or winemaking? Feel free to ask our Winemaker Josh McDaniels.

Become a fan today of Sweet Valley Wines to keep up to the latest happening at the Winery and invite all your friends too.

-Cheers from the Sweet Valley Wines Family

### In The

### Press:

"The guys at NW Totem Cellars, Sweet Valley and Efestes to name a few are part of the catalyst that'll help shape the NW wine industry of the future - they are passionate, full of life and have the drive to pursue excellence." - WineFoot.com

## Cork Club 101 - Red Wine Glasses

For all our wine lovers this quarter's tip is about the art of red wine glasses. Over the centuries vintners have strived to find the perfect wine glass to showcase and enhance their wine's bouquet and flavors. This runs from bowl shape, height and glass thickness. While there are many out there we will go over four basic designs that help deliver an elevated tasting experience for your palate.

The Pinot Noir glass has a wide base and narrow mouth designed to concentrate the subtle flavors of these lighter bodied wines. With their deep bowls sitting atop a long, pulled stem, these glasses place the wine perfectly in the mouth for optimal enjoyment. Try Nebbiolo, Burgandy, Gamay, Barolo and Beaujolais Grand Cru in this shape of stemware.

The Cabernet Sauvignon glass has an elongated bowl that delivers the bold flavors of these big bodied wines and highlights their tannic structure. Their expansive mouths provide ample room to release any tightly bound aromas for a transcendent taste experience with both the old and new red wines. A long list of other varieties can be enjoyed in this design. Those being: Bordeaux, Brunello di Montalcino, Cabernet Franc, Mourvedre, Rioja, St. Emilion and Pauillac.

The Merlot glass has a wide bottomed bowl and a gradual taper to create a narrow space concentrating the bouquet of these supple reds. The elegant pulled stem gives warm fingers a wonderfully tactile reason to avoid hastily heating these wines. Bordeaux

and Cabernet Sauvignon can also be savored in this style glass.

The Zinfandel glass is narrower than those for other red varieties. This smaller space concentrates flavors allowing for these more intense wines to reach their full potential. The elevated glasses with their tapered rim release the luscious rich berry and complex spice flavors of these wines. Also enjoyed in this glass is Chianti, Sangiovese, Carignane, Montepulciano and Primitivo wines.

Future Cork Club tips will include chocolate pairings, cheese pairings, hosting wine tasting parties, tasting vocabulary, wine storage, and cellar tips along with many other interesting things for the wine lover to learn or recap!

## How Many Grapes Does it Take?

We seem to get this question a lot from our customer's that come into the tasting room wanting to know just how many grapes does it take for a glass or bottle of wine?

The short answer it is varies; depending on the variety, quality, wine maker, etc. Each acre of

vineyards may yield a anywhere from 2-10 tons of grapes. On average the numbers are as follow:

- 75 grapes = cluster
- 1 cluster = 1 glass
- 4 clusters per bottle
- 40 clusters per vine

- 10 bottles per vine
- 1200 clusters (90,000 grapes) per barrel
- 25 cases per barrel
- 1,180 glasses per barrel
- 1 Ton = 700 bottles