



2010 - Spring Release of the 2008 Vintage

May 10, 2010

Greetings from the Santa Maria Valley,

Each time a vintage leaves the sanctuary of the barrel to be presented to the world, there is palpable excitement. This emotion is a culmination of memories of the time spent in the company of the new wine – the grapes on the vine, the transformation from sweet juice to heady elixir, and finally, after months of watchful care, the day it is released. Vintages become intertwined with history, snapshots which record current events and the growing conditions particular to where the grapes originated. As conditions change over time, so do the wines vary from year to year, perhaps explaining part of the fascination of collecting and tasting older vintages.

Most of us will remember 2008 as the year when the world economy experienced a paradigm shift. Here in California, many grape growers suffered a severe frost on the nights of April 19th and 20th. Several of Tantara's vineyards saw significant losses due to this frigid blast. But even as nature seems to take away, so does she also give back, and the gift of 2008 was strikingly lovely fruit. 2008 is a highly aromatic vintage that is quite approachable. The growing season, starting from flowering in May, was very even. Our normally temperate summer proved to be just that, with no appreciable heat spikes. September opened up with perfect ripening conditions – warm days in the high 70's to mid 80's, with nights dipping into the high 40's. The Pinot Noir harvest occurred over six weeks with our last block being picked on October 4 – similar to 2007, where our last day for Pinot Noir was October 6. That, however, is where the similarity ends between these vintages. In 2007, the Pinot Noir had very high levels of tannin, and although balanced by the fruit, the wines took longer than anticipated to show themselves. This does bode well for the future of 2007. Without the obvious structure of the 2007, the 2008 Pinot vintage produced wines with vivacity; showy and fragrant with healthy color, lush texture and rich flavor.

The Chardonnay was cooperative as well in 2008. Even with a slightly larger crop than 2007, the fruit was harvested on the same days in 08 as compared to 07. What we received in 2008 was characteristically healthy fruit with firm acidity and bright flavors. The wines reflect these components in their lush flavors that are buoyed by structural elements that define and delineate the aromatics and palate. To summarize, we believe that the 2008 wines provide immediate appeal.

Although this discussion is mainly about the new wines, other vintage related questions that come up frequently are: what is the best time to consume wine, how long it should it be cellared and which are the more age worthy years? As in many of life's finer things, we may disagree about detail, but there are iconic examples in music, the arts, automobiles and fine wine. Some things just look better, sound better and taste better and we are affected in unpredictable and often profound ways by them. In regards to wine, I must profess a personal predilection for older wines. When all the components of a wine come together, the company perfect, the day unparalleled, this is how, I think, wine achieved its exalted status through the ages. To share a bottle of '59 Grands-Echezeaux with a friend, the aromas



unfolding, the fruit still so sweet, we think of that era and the terrain and hands that cooperated to produce such a magnificent wine. Recently I opened a bottle of properly cellared 2000 Tantara Pinot Noir La Colline Vineyard. Not only did I happily find the bottle very tasty, but it was still showing signs of youth. Maybe not a 1959 Burgundy, but one must aim high.

In regards to our past vintages, those that might have a bottle of Pinot Noir from our first vintage, 1997, should give it a try. Although not dark in color, the wines are very fragrant with sweet fruit. The 2000 vintage as mentioned seems to be aging nicely. 2001 was a very small harvest that is delicious now – particularly Pisoni and Evelyn. (Speaking of Pisoni, it is the standout of the difficult 1998 vintage) 2002 wines including Chardonnay can be aged for many more years, as we think will be the case with 2007. 2003 is currently drinking very well as is 2004. 2005 and 2006 are vintages that merit further cellaring.

Cheers
Jeff Fink

UPCOMING EVENTS

Tantara Wine Dinner, May 26th
Aida Bistro Columbia, Maryland
www.aidabistro.com

Stars of Santa Barbara
South Coast Plaza, Orange County
June 9th, 7-10pm
www.learnaboutwine.com

Pinot Days San Francisco, June 26th – 27th
www.pinotdays.com

Midsummer Night in the Vineyard
Tantara Winery Saturday July 24

Wally's Seventh Annual
Central Coast Food and Wine Celebration
Sunday August 1st, Wally's Wine Los Angeles
www.wallywine.com

Family Winemakers Tasting
Fort Mason, San Francisco August 22-23
www.familywinemakers.org

Large Format Offer

We would like to make available to you our Pinot Noir in Magnum (1.5L) and Jeroboam (3L) format. These are extremely limited. Please email jeff@tantarawinery.com for details

Harvest 2010

We are always recruiting for harvest help. In addition to our regular crew we welcome able and willing volunteers. Please email jeff@tantarawinery.com for more info



SPRING RELEASE 2008 VINTAGE TASTING NOTES

The following wines were previewed at our Open House in April and will be available in May 2010 online or by filling out the order form attached to this newsletter. Cheers!

2008 Chardonnay - Bien Nacido Vineyard Santa Maria Valley

Bold with lime blossom aromas and notes of beeswax. Mouthfilling but not heavy; still very youthful with a hint of brioche on the nose. Exuberant finish.

100 cases - \$38/bottle

2008 Pinot Noir - Bien Nacido Adobe Vineyard Santa Maria Valley

Sweet ripe red and black fruit flavors and aromas. As is usual for this wine, it is spicy, well built and benefits from decanting.

194 cases - \$48/bottle

2008 Pinot Noir - Bien Nacido Vineyard Old Vine Santa Maria Valley

Classic old viney fruit, smooth on the entry, initially compact then broadens across the palate. Well delineated red fruit flavors with deli meat and pepper on the nose. Nice weight and balance.

167 cases - \$48/bottle

2008 Pinot Noir - Dierberg Vineyard Santa Maria Valley

Five spice, lavender and wet stones on the nose. Layers of cassis and framboise surround a dense center that leads to a lingering finish

147 cases - \$48/bottle

2008 Pinot Noir - La Colline Vineyard Arroyo Grande Valley

Nice density, beautiful, chambolle- like symmetry, calm, delicate, lingering, memorable

383 cases - \$48/bottle

2008 Pinot Noir - Pisoni Vineyard Santa Lucia Highlands

Very intense fruit, great texture, aromatics evolve in the glass. Crazy like Gary – in a good way, unpredictable, appealing. Deep rich black fruit with overtones of apricot pie and rose petals.

159 cases - \$65/bottle

2008 Pinot Noir - Rio Vista Vineyard Santa Rita Hills

Always an easy, approachable wine. Spicy aromas of bramble, berries and fennel. Youthful and fruit driven on the palate, this vineyard should develop more complex flavors over time.

92 cases - \$48/bottle

2008 Pinot Noir - Solomon Hills Vineyard Santa Maria Valley

Aromatic elements of seacoast chaparral. Cool and pungent flora. Spicy and juicy red flavors wrap around a firm core of dark fruit. This savory wine unfolds across the palate.

387 cases - \$48/bottle

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2010 Spring Release ORDER FORM

WINE	PRICE	BTL	CASE	TOTAL
1. 2008 Chardonnay Bien Nacido Vineyard	\$38/\$456			
2. 2008 Pinot Noir Bien Nacido Adobe Vineyard	\$48/\$576			
3. 2008 Pinot Noir Bien Nacido Vineyard Old Vine	\$48/\$576			
4. 2008 Pinot Noir Dierberg Vineyard	\$48/\$576			
5. 2008 Pinot Noir La Colline Vineyard	\$48/\$576			
6. 2008 Pinot Noir Pisoni Vineyard	\$65/\$780			
7. 2008 Pinot Noir Rio Vista Vineyard	\$48/\$576			
8. 2008 Pinot Noir Solomon Hills Vineyard	\$48/\$576			

SHIPPING COST 1-6 bottles = \$3.50/btl 7-11 bottles = \$3.00/btl 12+ bottles = \$2.75/btl

Payment

Subtotal _____
 Tax (8.75%) CA Residents Only _____
 Shipping _____
 Grand Total _____

Please check one option:

_____ Check (payable to "Tantara Winery") _____ VISA, MasterCard, or AMEX

Credit Card Number _____

Expiration Date _____ Signature _____

Billing – NAME & ADDRESS

Shipping address on right, if different

Name _____

Address _____

City, State, Zip _____

Phone _____

Email _____

Shipping – NAME & ADDRESS

No PO Boxes please

Name _____

Address _____

City, State, Zip _____

Phone _____

Email _____