



November 2009

Dear Friends,

As the Holidays approach, we want to thank you all for your support and interest in COHO. 2009 has been a very exciting year for COHO. Our wines have continued to gain high praise from the wine press, wine trade and most importantly from you our biggest fans. It always brings smiles to our faces when you call or e-mail to let us know how much you are enjoying the wines. We hope that after you taste the wines from this offering, we will give you even more reason to do so.

We love to make and drink Pinot Noir for its subtlety, elegance, and versatility at the table. The reason we make two is because of the different nuances they exhibit and how intriguing they both are on the palate. Our **2007 COHO Russian River Valley Pinot Noir** is grown on thin, well-drained soils that were once ancient seabed. The proximity of the vineyard to the Pacific Ocean means cool temperatures that manifest bright, intense aromas and flavors of black cherry and plum.

The **2007 COHO Stanly Ranch Pinot Noir** is grown 20 miles further east and the vineyard sits less than a quarter mile above the marshes of the San Pablo Bay. 50 years ago Louis Martini selected a clone from the Pommard region of Burgundy as being a good match for the heavier soils of the Los Carneros region. Our 2007 came from 40-year old vines that are one of the last remaining examples of this "Martini" clone in the area. Once again, they have produced a wine that has great depth of flavor, spice, and richness with an underlying earthiness that says "Pinot Noir".

Coombsville, just east of downtown Napa, is one of our favorite areas for growing Napa Valley Cabernet Sauvignon and Merlot grapes. The relatively cool temperatures during the growing season allow the flavors to develop slowly, so they gain intensity. The color is always very dark, and the tannins express themselves with a fine-grain texture which makes wines that are supple and elegant on the palate. It is from a selection of vineyards in Coombsville that we produced our **2007 COHO Headwaters**. The blend is almost identical to our highly regarded 2006 Headwaters: 61% Cabernet Sauvignon, 34% Merlot, and 5% Petit Verdot. This wine bursts with rich black cherry and anise flavors. It has balance, structure and acidity that speak to its ability to continue to evolve in complexity and character over the next few years.

Also located in Coombsville is the Michael Black Vineyard. From the rocky, volcanic soils, Michael is able to coax very small amounts of the most exquisite Merlot fruit from his hillside vineyard. We are very proud that since 2004, our first year working with Michael, COHO Merlot can be found at the top of the California Merlot rankings in *Wine Spectator*. Just featured in the latest issues, November 15<sup>th</sup> and again November 30<sup>th</sup>, Tim Fish scored the **2006 COHO Michael Black Vineyard Merlot** with **93 Points** and wrote: *“Richly structured yet dense and complex. Offers appealing aromas of red currant, thyme and pencil lead, with layered black cherry and toasty mocha-oak flavors that deftly balance bold fruit and firm tannins. Drink now through 2015”*. As many of our thrilled customers tell us, “this is a Cabernet-lovers Merlot”.

In 2004 we met Michael and Susan Klopka who had lovingly planted a small Cabernet Sauvignon vineyard near the top of Diamond Mountain in the northern end of Napa Valley. One look at the porous, red volcanic soils, and the exposure to the cool afternoon breezes coming all the way from Lake Sonoma, we were convinced that this had the makings of an outstanding Cabernet vineyard. As we now release our third wine made from this vineyard, the first reviews of the **2006 COHO SummitVine Ranch Cabernet Sauvignon** support our early optimism. The local *St. Helena Star* newspaper regularly assembles tasting panels comprised of wine writers and winemakers to evaluate Napa Valley wines. In a recent panel, the paper noted that of the 2006 Cabernet Sauvignons tasted, COHO stood out as *“definitely worth it”* and then added *“Coho Wines, Diamond Mountain Cabernet Sauvignon has aromas of eucalyptus and round, ripe berry flavors on the palate. This wine came in first against wines almost twice its price”*.

One of the reasons we wait until November to send you this newsletter/offer is to be able to offer ground shipping of your wines to keep the costs down. However 2 Day Air is always an available option, should you desire it. In its current form, the order sheet only shows shipping prices for California. We are able to arrange to have your wine shipped to you in most other states, but the prices vary based on distance and shipping brokers. We always charge only what our costs are for shipping, insurance, and recyclable packaging materials.

We want to again thank all our customers for your ongoing support of COHO. For those of you new to purchasing our wines, we want to add a special welcome. We hope that you too will enjoy the wines you may buy from us now and into the future.

“To Sunny Days and Cool Nights”

*Brooks and Beth Painter Gary Lipp and Sheila Barry*