

RADIO-COTEAU

Radio-Coteau 2005 Vintage



February 2007

The beginning of a new year at Radio-Coteau presents a dynamic opportunity to reflect on the recent harvest, plan for the next season in the vineyard, and explore a new group of bottled wines from a vintage that has passed. Our latest releases from the 2005 vintage may collectively represent one of our strongest lineups to date. With its cool, wet spring and long, temperate autumn, the 2005 growing season provided favorable conditions for our style of fruit-driven, site-expressive wines. Blessed with prolonged hang times permitted by an extended harvest, the wines display a vibrant tension between freshness and concentration, and a supple structure that should unfold gracefully in the bottle for years to come.

With this release, we are proud to announce Radio-Coteau's first white wine, the 2005 Savoy Anderson Valley Chardonnay. Richard Savoy's exceptional vineyard, already known for Pinot Noir, also grows world-class Chardonnay, cooled as it is by the maritime fog reaching down the Navarro River. This wine was whole cluster pressed, barrel fermented with native yeasts and aged on its primary lees for 16 months. Production was limited to less than 300 cases.

Orders and allocations will be managed exclusively through our website. To access your allocation and purchase wine, log onto "My Account" at www.radiocoteau.com with your user ID and password. The allocation offered to each customer is a function of customer purchase history, which is updated annually. If you would like to purchase wines in addition to your allocation, a request can be made through the "Wish List" form that will appear at the end of the ordering process. The end of February will mark the close of the allocation period, at which time any remaining wine will be used to fulfill your Wish List requests, and charged to your account.

Wines will be shipped within two weeks of your order date. Shipments to states still experiencing extreme temperatures will be delayed.

Thank you for your interest in the handcrafted wines of Radio-Coteau.

Eric Sussman
Winegrower

RADIO-COTEAU

2005 Vintage Wines



SAVOY ANDERSON VALLEY CHARDONNAY
LA NEBLINA SONOMA COAST PINOT NOIR
ALBERIGI RUSSIAN RIVER VALLEY PINOT NOIR
SAVOY ANDERSON VALLEY PINOT NOIR
TERRA NEUMA SONOMA COAST PINOT NOIR
LAS COLINAS SONOMA COAST SYRAH
TIMBERVINE RUSSIAN RIVER VALLEY SYRAH
CHERRY CAMP SONOMA COAST SYRAH
VON WEIDLICH RUSSIAN RIVER VALLEY ZINFANDEL

2005 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. The 2005 bottling is an assemblage from distinct sites along the westerly edge of the Sonoma Coast, with a particular emphasis on vineyards planted in Goldridge soil on the Sebastopol Bench. Dark violet robe. An enticing tension is struck immediately on the nose, which contrasts bright, high-toned aromas of fresh black cherries, red berries and red roses with notes of dark earth, dried mushrooms, dark chocolate, saffras, and cinnamon stick. An almost waxy, textural ripeness emerges with spicy potpourri flavors on the mid-palate, while elements of forest floor and a peppery spice fan out on the long, ripe black cherry finish. Neatly framed by oak accents, the wine becomes deeper and more complex with air, promising cellar potential. Enjoy through 2013.

1,740 cases produced. \$42 per bottle.

RELEASE DATE: March 19, 2007

*** SOLD OUT ***

2005 Alberigi Russian River Valley Pinot Noir

In the heart of the Russian River Valley, the Alberigi Vineyard, which is sourced exclusively by Radio-Coteau, lies on a stretch of Vine Hill Road renowned for its Goldridge soils. The 2005 vintage experienced a classic growing season for the Vine Hill Road area, with moderately warm ripening conditions, no heat spikes, and a mid-September harvest. Dark violet core, turning garnet at the rim. Aromas of orange peel and citrus oil mingle with notes of black cherries and freshly-picked summer flowers. Picking up acidity and tannins in the mouth, the wine displays attractive flavors of red berries and brown spices, with muted soil tones rounding out the mid-palate. Restrained, silky, and elegant, this finely contoured wine is emblematic of the cool weather conditions of the 2005 vintage in the Russian River Valley. Enjoy through 2013.

390 cases produced. \$45 per bottle.

RELEASE DATE: March 19, 2007

*** SOLD OUT ***

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2005 Savoy Anderson Valley Pinot Noir

On a stunning hillside vineyard northwest of Philo, Richard Savoy's Pinot Noir grapes develop intense flavor over a growing season lengthened by the cooling maritime influence that funnels through the Anderson Valley. The 2005 vintage was marked by small berries and good skin maturity. Dark violet, saturated color. High-toned aromas of blueberry and pomegranate fruit dominate the nose, which is accented by exotic pennyroyal and sandalwood fragrances. The attack has noteworthy grip, with generous red berry and soil tones leading the charge through the dense, structured mid-palate. Flavors reminiscent of cocoa and dark earth resonate on the long, chewy finish. One gets the impression that there is much more to this wine under the surface. Two to three years of cellar time should bring out much of that potential, but it should drink well through 2016+. For immediate enjoyment, we recommend decanting.

480 cases produced. \$50 per bottle.

RELEASE DATE: March 19, 2007

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

2005 Terra Neuma Sonoma Coast Pinot Noir

Exposed to the rigors of the foggy Sonoma coastline, this sixth-generation family-owned ranch resides on a bluff above the enclave of Bodega, a few miles from the Pacific Ocean. The cool 2005 vintage yielded even less fruit than the year before, at well below two tons per acre. Nearly opaque purple. Lively notes of dark berries, rosemary and grilled meat stand out against a backdrop of toasted French oak and a high-toned floral perfume. The sappy, vibrant dark berry flavors coalesce in the structured mid-palate, which is buttressed with hints of incense, forest floor, graphite, and clove. This finishes dark and lean, with underbrush and cherry blossom framing a broad range of complex, vibrant flavors. Demonstrating great nervousity from the attack through the back end, this wine is at once immediately charming and built to last. Enjoy through 2016+. For immediate consumption, we recommend decanting.

59 cases produced. \$50 per bottle.

RELEASE DATE: March 19, 2007

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

2005 Las Colinas Sonoma Coast Syrah

Las Colinas blends fruit from a selection of Syrah vineyards set in the hills surrounding the Bohemian Highway in western Sonoma County. A component of the 2006 cuvee was sourced from a small block of Syrah vines grown on the Von Weidlich Vineyard. Violet-ruby colored. The mineral-driven Las Colinas bottling displays notes of charcuterie, stones, blueberry, white pepper and brown spices on its cool, focused nose. While the mid-palate, which is driven by dark concentrated fruit, leaves a creamy, forgiving impression, structure returns on the finish, along with a flourish of white pepper, violet essence, mineral and coffee. A focused, precise wine ideal for food pairing. Enjoy peak drinking through 2014.

680 cases produced. \$38 per bottle.

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2005 Timbervine Russian River Valley Syrah

Joe Mesics and Eva Auchincloss own and farm this timber-lined hillside Syrah vineyard, which is perched high above the Russian River just beyond the town of Forestville on the steep southeastern slope of Black Mountain. Exhibiting a gift for wry understatement, Joe refers to his Timbervine Vineyard as “true side-hill farming.” Opaque robe. This is a primary, ripe, and well concentrated wine, with an effusive bouquet of blueberry, blackberry, mineral, earth, and white pepper aromas that speak of cool-climate Syrah. A profound density of flavors and textures defines the mid-palate, which boasts a panoply of freshly roasted coffee beans, chewy dark chocolate, candied violet, brown spices and dried blueberries. The finish is equally dense, with succulent meat, violet, and blueberry flavors lingering with the wine’s chewy tannins. The balance of tannins, acidity and alcohol hint at a long and positive evolution in the cellar. Enjoy through 2018+. For immediate consumption, we recommend decanting.

370 cases produced. \$48 per bottle.

RELEASE DATE: March 19, 2007

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

2005 Cherry Camp Sonoma Coast Syrah

Originally planted to cherries in 1910 by the Pedroia family, this cool-climate Syrah vineyard sits atop a majestic ridge peering into the Freestone Valley. In 2005 we were blessed with especially long hang times at Cherry Camp, which was harvested on November 1st. Brilliant violet robe. A hedonistic bouquet of white flowers, candied violets, blueberry liqueur, sasparrilla, mint and milk chocolate belies a laser beam focus on the juicy mid-palate, which showcases blueberry, black cherry and mineral flavors. The attack envelops the mouth, with blueberry and tanned leather notes lingering while some floral high tones provide relief on the long, tactile finish. The wine’s chewy texture makes for a decadent drink now, but it is also well-structured for aging. Enjoy through 2018+. For immediate consumption, we recommend decanting.

385 cases produced. \$50 per bottle.

RELEASE DATE: March 19, 2007

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

2005 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, head pruned and low yielding – reside on a ridge top above the town of Occidental. Severely pruned back in ‘05, the old vines yielded a modest crop. Opaque black-purple at the core. Subtle citrus scents build into fragrant aromas of red and black raspberries, chocolate, menthol, incense, and a myriad of woodland spices. Extravagant and pure at the same time, this hugely proportioned wine is surprisingly lithe on the palate, exhibiting a delectable contrast of fruited vibrancy and ample structure. Notes of orange-zest, cherries, and creme de mure emerge on the long, broad finish. A very showy wine that will also cellar well. This wine should continue to reveal itself through 2017.

265 cases produced. \$42 per bottle.

RELEASE DATE: March 19, 2007

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