



MARTIN FAMILY VINEYARDS SUMMER 2008 NEWSLETTER

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MARTIN FAMILY VINEYARDS
"LIVIN' THE DREAM"

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WWW.MARTINFAMILYVINEYARDS.COM

TIDBITS

More about Biodynamic Farming

Here it is in a nutshell,
well, in a cow horn -

Biodynamic farming involves some curious practices. Fill a cow's horn with manure, bury it on the fall equinox; months later carefully blend the manure with water and spray it on the soil. At the spring equinox, bury ground quartz for later blending with water and crop application.

Biodynamic or Organic?

Biodynamic farming is similar to organic production. As on organic farms, no synthetic pesticides or fertilizers are used. The farm is viewed as its own ecosystem and typically supports a diverse mix of crops and livestock, which are considered complimentary. Biodynamic farmers use unique preparations and compost. Planting, cultural operations and harvesting are guided by celestial events.

What About Carbon?

Biodynamic farmers recycle almost all of their agricultural waste products. Enhancing the carbon cycle on the farm is an environmental service that agriculture can provide by parking carbon in the soil, rather than allowing it to drift into earth's upper atmosphere.

Source:
*UC Cooperative
Extension*

IN THIS ♦ AN AMAZING JOURNEY CONTINUES
ISSUE: ♦ BIODYNAMIC REDUX
♦ MY FAVORITE MARTIN-MARTIN GUITARS

AN AMAZING JOURNEY CONTINUES

Whew! Things have been moving at warp speed around the winery for the past few months. You are going to be so excited to see what is going on out here! Right now, there is an amazing variety of heavy equipment in front, moving massive amounts of earth in preparation for the planting of our new biodynamic vineyards.

Big news! We are open during construction! We would love for you to come visit us during this exciting time and witness our metamorphosis.

Once the vineyards have been planted, we will build barns for the cattle, goats, sheep and chickens that will soon be our resident livestock family. We have planted a big garden and plan on making it even bigger, so we can share our home-grown produce with you, when you come to visit

us here at the winery.

We will also be starting on the tasting room remodel as soon as the permits are approved. It could be any day now! The new visitor's center will maintain the comfortable, down-home feel that you have grown to know and love here. We will also be expanding and landscaping the picnic area.

We have cleared a path down to Dry Creek, so now it's an easy, two-minute walk down to the creek, where you may enjoy some cool shade while viewing the resident wildlife.

The wines will continue to be crafted in that big-hearted, fruit-forward, easy-drinking style that you've come to expect. We also plan on keeping the prices right in line with what you're used to.



A NOTE FROM PHIL HURST

Growing up on my family's cattle and horse ranch in the Napa Valley and attending UC Davis to study winemaking, I always dreamed of owning and operating my own little ranch, vineyard and winery. Amazingly my dream has come true with the purchase of our beautiful 25 acre property in the heart of Dry Creek Valley. The vision was created under Mike Martin and Jim Morris's leadership, the permits were granted and the soil reports were commissioned. Now, my partners and I are starting the project in earnest. We hope to have the vineyards planted and the small winery and tasting room completed by October, though we will be launching our first range of wines from purchased grapes this July. My wine style is big, bold and rich and I want the wines to demonstrate typicity of both varietal and appellation. We are producing the three Zins you all know and love (Rattler, Rooster and Three Vineyards) along with a huge Petite Sirah and supple, sweet Port.

I am hopeful that you will like the wines as much as I do! Please come by to say hello, kick a few dirt clods and taste our new offerings.
All the best, Phil Hurst

We really appreciate your support and loyalty. Thank you for being part of our wine club family! As you may remember, Martin Family Vineyards was purchased in November and the winery is now called Truett-Hurst Winery. We plan to continue producing the Martin Family Vineyards wines as well as Truett-Hurst. We just launched a series of new wine clubs for Truett-Hurst. We will keep you posted about those clubs as well as the Martin Family Vineyards wine clubs.

Speaking of wine clubs...

INTRODUCING SUE STRAIGHT

We are happy to introduce you to our newest employee, Sue Straight. Although new to us, Sue has been happily employed in Sonoma County's wine industry for over 26 years. Sue is a professional wine judge and wine writer. When not busy with wine, Sue can be usually be found singing and playing harmonica in her band, Manzanita Moon or riding her Quarter Horse, Valentine through the vineyards.

Her hands-on experience in tasting room and wine club management, direct sales and event coordinating are a welcome addition to our team.

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TO PURCHASE OUR WINES

MY FAVORITE MARTIN— MARTIN GUITARS



The **C.F. Martin & Company** is a US guitar manufacturer established in 1833 by Christian Frederick Martin. Martin is renowned for its high-quality steel string guitars and is arguably the world's pre-eminent mass manufacturer of flattop acoustics, with models that retail for thousands of dollars and vintage instruments that often fetch six figures at resale. The company also made several models of electric guitars and electric basses. The company's headquarters and primary factory are in Nazareth, Pennsylvania.

Information about C.f. Martin & Co. courtesy of www.martinguitar.com

The company has been run by the Martin family for all of its history; its current chairman and CEO, C.F. 'Chris' Martin IV, is the great-great-great-grandson of the founder. Many characteristic features of the modern flattop steel strung acoustic guitar were first introduced by the firm. Some influential creations of the company include the Dreadnought body style and scalloped bracing.



Born in 1796 in Markneukirchen, Germany, C.F. Martin came from a long line of cabinet makers and woodworkers. By the age of 15 he was an apprentice to Johan Stauffer, a well-known guitar maker in Vienna, Austria. After completing his training, Martin returned to his hometown and opened his own guitar-making shop. Shortly after opening he became embroiled in a controversy between two guilds.



At the time European craftsmen operated under the guild system. The guitar (in its modern form) was a relatively recent instrument, and most guitar makers were members of the Cabinet Makers Guild. The Violin Makers Guild began to claim exclusive rights to manufacture musical instruments. Although the cabinet makers successfully defended their rights to build guitars, Martin decided that the guild system was too restrictive, and in 1833 he moved to New York City. Obviously uncomfortable with the pace and style of big-city life, by 1838 he had moved his operation to Nazareth, PA.



WINE FOR THE PEOPLE! OTHERWISE KNOWN AS, "HEY JIM, WHAT ARE WE DRINKING THIS MONTH?"

2004 Estate Syrah Dry Creek Valley

This is the second harvest from the vineyard we planted on our Sweetwater Springs ranch in 1997. The fruit just gets better and better from this hillside vineyard and will continue to age beautifully. Rich and velvety, this is what syrah is all about. There is this magical smoky allure to Syrah and one that pairs very well with heavy cheeses, big rich meats and creamy sauces.

This wine has really benefited from the extra year of bottle aging; the rich, black fruit and sultry smokiness are melding perfectly right now.

2005 Estate Syrah Dry Creek Valley

This is our third vintage of this estate planted fruit and we are thrilled with the results. You will find this Dry Creek Valley Syrah to be rich and vibrant with aromas of blackberry, cherry, and a delicious mature smoky quality. This is a very traditional Syrah, a full-bodied and well-balanced wine that has a thick textured palate that echoes fresh fruit flavors. The fruit that shows is very bright and rich. There is a beautiful smoky quality about this wine. We feel this wine will age beautifully for 10 or more years, but highly encourage you to buy some to drink now and more for later

2005 Rattler Rock Zinfandel Dry Creek Valley

Our 2005 Rattler Rock Old Vine Zinfandel comes from Russian River Valley vines over 40 years old, dry farmed, and head pruned the old Italian way. With rich, ripened fruit, Rattler is packed with flavor, concentrated raspberry and plum flavors in a rich, juicy texture and full mouth feel. Undertones of coffee and a hint of chocolate lead to a big, ripe, supple finish. Once bitten by the Rattler, you'll want more. We only have 200 cases left as it has sold very quickly. Get yours now!

2005 Estate Cabernet Sauvignon Dry Creek Valley

Our Estate Cabernet Sauvignon from our Sweetwater Springs Ranch in the southern mountains of Dry Creek Valley is even better than our wildly popular 2004 Estate Cabernet. 2005 was an extraordinary growing year with very even temperatures and long hang time. This hillside vineyard is maturing nicely and produces fantastic fruit. This wine will age nicely for many years. This wine is really hitting its' stride and the flavors are bright and clean. It is a very well balanced wine and it will just keep getting better in the bottle. We are thrilled to send this delicious wine to you

GEEK NOTES

Composition: 100% Syrah

Harvest Specs—Brix 25.9, pH 3.70, T/A .72, harvested September 28, 2004

Fermentation: 5 day cold soak, then 9 day fermentation in open top half ton bins, punch down 5 times a day

Aging: 80% French Oak, 20% American Oak, 60% New Oak

Bottled: July 2006

Released: January 2006

Production: 385 Cases

GEEK NOTES

Composition: 100% Syrah

Harvest Specs—Brix: 25.7, Total Acid: 0.64, Ph: 3.70, Alc.14%

Fermentation: 5 day cold soak, then 9 day fermentation in open top half ton bins, punch down 5 times a day

Aging: 80% French Oak, 20% American Oak, 60% New Oak

Bottled: July 2007

Released: November 2007

Production: 480 Cases

GEEK NOTES

Composition: 98% Zinfandel, 2% Petite Sirah

Harvest Specs—Harvested in October 29 Brix: 26.3, Total Acid: 0.73, Ph: 3.72, Alc. 15.4%

Fermentation: 14 day fermentation in open top, half ton bins, punch down 5 times daily

Aging: 100% French Oak, 60% New Oak

Bottled: June 2007

Released: September 2007

Production: 620 Cases

GEEK NOTES

Composition: 100% Cabernet Sauvignon

Harvest Specs—Harvested October 26 Brix: 25.4, Total Acid: 0.68, Ph: 3.72, Alc. 14.7%

Fermentation: Fermented in 1/2 ton open top bins for 14 days, extended maceration, 5 day punch downs

Aging: 100% French Oak, 65% New Oak

Bottled: June 2007

Released: October 2007