

PIÑA NAPA VALLEY

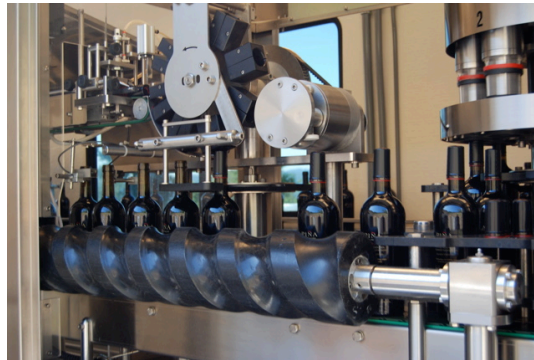


Red Tilde ~ Club News

Our much anticipated, premier Red Tilde Club Party is rapidly approaching. Mark those calendars for July 18th as we roll up the cellar door and open up our winery to all of our Red Tilde Club members. Library wines, barrel samples, amazing food, vineyard tours, cornhole are just a few of the items we have planned for what is sure to be a special day. A more detailed invitation will follow.

In the Winery

The 2007 Ames, Firehouse, Stone Corral and Wolff vineyard designate Cabernets were bottled in April. We will bottle the 2007 D'Adamo and Buckeye Cabernets at the beginning of July. At this time, we will also be bottling our new Mimbre and Cahoots wines. The Mimbre is our new reserve wine. Just as the Piña's great-grandfather weaved cane into beautiful art, we've made the best blend from our single vineyards to make this stunning wine. The Cahoots is a secret collaboration of wine. And don't ask cause we won't tell!



Ask Anna the Winemaker

We are often asked many questions at the winery. One that is asked a lot is, Why if the wines are bottled already do you wait 6 months to a year to release them? We recently posed this question to our fabulous winemaker Anna Monticelli and this is what she had to say. "When a wine is bottled, it goes through a temporary phase called bottle shock, also known as wine sickness. The aromatics may be muted, the flavor components disjuncted and the alcohol and tannins can taste sharper and overwhelming. This is thought to be due to the agitation of the wine and it's exposure to excess levels of oxygen during the bottling process. Also, if a wine is filtered, it needs even more time to come back together. It can take a wine anywhere from a few weeks to many months to recover from bottle shock."

In the Vineyards

The vines are looking great at this point in the growing cycle. We had adequate rainfall coming into spring and then got 2 to 3 more inches of rainfall just as we were seeing soil moisture depletions. It was a perfectly timed rain event for vine growth and fruit quality.



Our Howell Mountain Buckeye vineyard is always our last vineyard for budbreak and then the last for each phenological stage thereafter. We have just finished suckering our Howell Mountain vineyard. Suckering is the removal of unwanted new green shoots. We remove all shoots on the trunk of the vines and selectively remove shoots growing out of the bud positions. In general we are looking for two shoots from each spur position. If a vine is weak, we can leave a single shoot per position. All of the other shoots are removed to focus the energy of the vine into a select number of shoots that will be allowed to produce no more than two clusters per shoot.

Taste of Howell Mountain

Calling all Howell Mountain wine lovers. Please join us and 30 other wineries for an afternoon of fun and delicious wines as we participate in the "Taste of Howell Mountain" on June 20th 2009. For more information and tickets please visit

www.howellmountain.org/events.html

"The After Party"

If you are unable to make it to the Taste of Howell Mountain, do not fret, because the real party is the "After Party." On Sunday June 21st from 11-4pm we will be tasting a vertical of our 2000-2006 Howell Mountain, Buckeye Vineyard. In addition we will be providing a sneak peek of our 2008 Howell Mountain, Buckeye Vineyard. Cost of admission is \$20 but free to all wine club members and Taste of Howell Mountain ticket holders. For more info please contact Denise at denise@pinanapavalley.com or 707-738-9328