



## *In The Vineyard*

Finally, our vines are growing! The unbelievable wether-80F+ in January, rain and cold in February, and the warm and rainy March - confuses the vines. We could not even enter our vineyard on two occasions after the heavy rains. It took two pumps running for 4 days to remove some water accumulation. Accordingly, we are running 2-4 weeks behind normal but currently with warm and windy conditions, we might reduce that gap.

We receive lots of requests to work in the vineyard so some of you can learn more about the growing process. Here are some events where we need multiple "assistants"-suckering, which removes the growth below the cane; leaf removal-where we increase the grape exposure to wind, spraying and sun primarily on the east side, where sun exposure does little damage and of course; harvest. It is hard to project actual dates but suckering could be about mid May while leaf pulling would be mid July.

If you would like to participate in these wonderful and fun and learning activities, just send us an email and we will keep you informed.

## *Calendar of Events*

Mon., April 25	Cards charged for April 2011 Wine Club Shipment
Wed., April 27	April 2011 Wine Club selection ships
Sat., May 14	Pinot Noir Release Party - 11:00 am \$19 per person, reservations are required
Sun., May 15	Decadence - A fine wine & chocolate tasting event 3-6pm \$50/person, <a href="http://www.movinglivesforward.org/decadence">www.movinglivesforward.org/decadence</a> Collection Room at Galpin Ford, 15600 Roscoe Blvd., Van Nuys, CA 91406
Sat., June 18	Chardonnay Release Party - 11:00 am \$19 per person, reservations are required
June ??	Bottling Line - send an email to <a href="mailto:info@cottonwoodcanyon.com">info@cottonwoodcanyon.com</a> to get on the list for more information.
Sat., July 16	Syrah, Rosé, Dessert Release Party - 11:00 am \$19 per person, reservations are required

Note: If you have a sufficiently large party - 10 or more - we will gladly do a "private" release party for your group.

## *Release Parties*

We are planning on three events, subject to interest, for Chardonnay, Pinot Noir and others with these dates:

Pinot Noir	Saturday, 14 May
Chardonnay	Saturday, 18 June
Syrah, Rose, Dessert	Saturday, 16 July

Of course, we will taste some older vintages, as well. We will serve some small plates to complement and you will be able to order these wines at a substantial savings. The cost will be \$19 person and you can bring friends. These events will be held outside the new cave patio area and start at 11am. We might try to do some verticals of Pinot and Chardonnay that will create an exciting comparison. Reservations are required.

## *Hospitality Center*

We have received commitments for \$500,000 from two investors with a verbal from the Chicago private equity firm for an additional undefined contribution as soon as one of their programs is funded. We have several additional probable investors that will enable us to hopefully start this summer, with opening in the 2<sup>nd</sup> quarter of 2012. Projected costs have come in below expectations without any effort to reduce costs even more. Great time to build!

## Third Tasting Room

We will be opening our third tasting room in early May at Landing Passage in beautiful Avila Beach. However, state law does not allow us to use the Cottonwood brand, so Sharon named this program - 2<sup>nd</sup> Chance Winery LLC. Our wine style, even though initially with Cottonwood grapes, will be a completely different wine. We will begin with 2009 Chardonnay, 2009 Pinot, 2009 Syrah and 2010 Rose with the intention of adding a Zinfandel and a Merlot from Paso Robles as soon as possible. Only the Chardonnay will be cork finished, with all others screwcap finished.

## Wine Specials

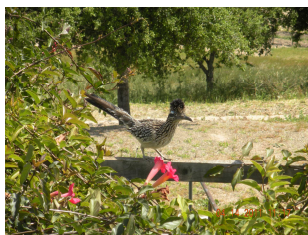
We have these wines on special- any quantity- until they are sold out:

	<u>CURRENT PRICE</u>	<u>DISCOUNTED PRICE</u>
1991 Pinot Noir – 500ml bottles -(36 left)	\$ 65.00	\$ 32.50
2003 High Density – 500 ml bottles -(24 left)	48.00	24.00
2005 Dessert Syrah – 375 ml bottles	35.00	17.50
2000 Blanc de Blanc (Calif. Sparkling Chardonnay)	48.50	24.25
2001 Blanc de Noir (Calif. Sparkling Pinot Noir)	48.50	24.25
2002 Estate Chardonnay	26.00	13.00

## Bottling

We will be bottling approximately 5 small lots later this summer, so if you have an interest in “working” for the day, please let us know, so we can sign you up. The activity stations include - unloading the empty glass, adding capsules, packing the wine into the box, date stamping the box and adding labels, and stacking the box. Sounds exciting and I bet you can’t choose which activity fits your objective. We are attempting to schedule this bottling in early June.

## Pets



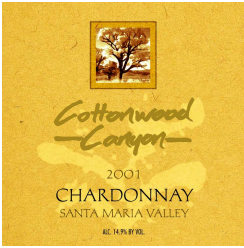
We believe that we can claim the “most unusual pet” title at a winery with our Roadrunner. Yes, a roadrunner has appeared just like our “Bowie” appeared on our door step one day. Rhonda first spotted him in the parking lot about 2 months ago and listened to his “dove” type voice. He then moved to the roof over the east patio. Recently, he has been seen on the windowsills with a lizard in his possession. If you visit the winery, you stand a good chance at catching a glimpse, as he has been making a daily appearance. Rhonda and Nicky have taken to naming him Freddie. Well, we can’t claim to have raised him but an important issue presents itself, assuming he stays around, should we make a wine honoring this unusual event? Recently, Rhonda has seen Freddie on the roof, and heard a 2<sup>nd</sup> Roadrunner calling in the distance! The girls are hoping for a Roadrunner family later this spring.

## January Wine Shipment

The most recent shipment was sent during the very unusual warm spell this past January. We would like to alert everyone to determine if the wine was not delivered timely-more than two days from Monday, January 24<sup>th</sup>, which could imply that the wine was exposed to this potentially 80F+ and possibly damaging the wine. If you have the wherewithal to verify the date you received the wine and it was more than two days, please send us an email after you have drank the wine and let us know in the unlikely event that the wine(s) were damaged.

<p style="text-align: center;"><u>Mixed Club</u> 2 Each 2001 Estate Chardonnay 2002 Elizabeth’s Vista Pinot Noir \$144.00 - 20% = 115.20 + applicable tax and shipping</p>	<p style="text-align: center;"><u>Red Club</u> 2 x 2001 Elizabeth’s Vista Pinot Noir 1 x 2002 Elizabeth’s Vista Pinot Noir 1 x 2004 Elizabeth’s Vista Pinot Noir 6R \$192.00 - 25% = \$144.00 + applicable tax and shipping</p>
<p style="text-align: center;"><u>White Club</u> 2 Each 2001 Estate Chardonnay 2004 Barrel Select Chardonnay \$143.00 - 20% = \$114.40 + applicable tax and shipping</p>	<p style="text-align: center;"><u>Bistro Club</u> 1 Each 2009 Bistro Classic Rosé of Syrah 2005 Bistro Classic Syrah \$48.00 - 15% = \$40.80 + applicable tax and shipping</p>

The 2001 Elizabeth’s corks are soft and have absorbed wine, BUT we have not found any negatively impacted wine. Drink this wine this year, store cork down in consistent temperature under 60°F. Please remember to wait 10 days for all the wines to settle before consuming, to overcome the shipping irritation

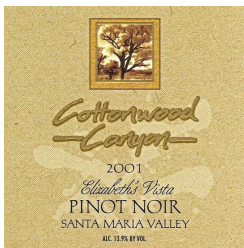
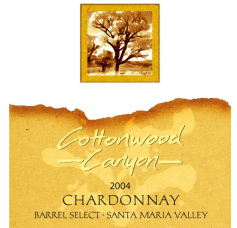


### 2001 Estate Chardonnay

Crisp Granny Smith apples, tangerine and pear in the nose. Zesty lime notes come through in mid-palate followed by spiced pear. Hints of vanilla, pear and spice in the finish. This one will age beautifully! *Because we made this wine as natural as we could, it is temperature sensitive and needs to be stored between 45-70°. Storing the wine below 45° may cause this wine to become cloudy. Drinkable now thru 2012*

### 2004 Barrel Select Chardonnay

A bright golden honey color with a soft, earthy lemon-banana nose that starts with flavors of honey and lemon and just a hint of butterscotch. As you continue to drink and enjoy, the finish grows longer with each taste. This wine softens upon decanting, and as a typical Cottonwood wine, is great to drink now, we just recommend you decant. *Drinkable now thru 2016*

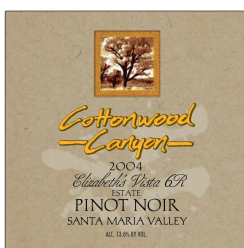
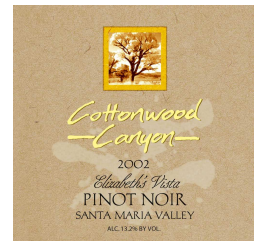


### 2001 Elizabeth's Vista Pinot Noir

A beautiful bright ruby red color with a hint of brick and an earthy nose. When initially opened, the earthiness is really prevalent together with the typical mushroom and berry in the background. The initial flavor of cherry, cola & blackberries continues to expand while the finish conveys this special block with long tannins & blackberry power. *Drinkable now thru 2012*

### 2002 Elizabeth's Vista Pinot Noir

With a beautiful shade of cranberry and a delicate floral nose, this wine opens into a soft, smooth black cherry flavor with soft cherry finish. Must be decanted for maximum flavor and enjoyment. *Drinkable now thru 2012*



### 2004 Elizabeth's Vista Pinot Noir 6R

garnet with good clarity. Medium dried cranberry and smoky game aromas accented by some spice box notes and pleasant stemmy hints. Medium-bodied, round and juicy with tea-like tannins and appropriate acids in the mouth. Medium intensity cranberry-cherry flavors. Some heat is noticeable towards the end. Tangy red fruit continues into the very long finish where it is accompanied by notes of orange rind. This wine offers a nice balance of mature character, good structure and nice fruit and spice elements. Drink now through 2015 (if cellared appropriately).

### 2009 Bistro Rose of Syrah

Perfect for a warm summer day, this wine has a fruity nose mixed with strawberries and a touch of blackberry. The palate is comprised of wet strawberries and blueberries. This wine is a great match with sushi or hummus. *Drinkable now.*



### 2005 Bistro Syrah

Dark, blood-red in color with a crimson rim and good clarity. Aromas of pepper and blackberry are accented by leather notes and a smoke character which takes on an incense character with decanting. In the mouth, blackberry flavors are backed by notes of dusty herbs. Medium body with a smooth texture and soft, creamy mouthfeel. A long finish of blackberry finishes with some heat. Enjoy with red meats. *Decant now thru 2011, drinkable now thru 2012*

## Two Glasses of Wine

When things in your life seem almost too much to handle, when 24 hours in a day are not enough, remember the mayonnaise jar and the 2 glasses of wine...

A professor stood before his philosophy class and had some items in front of him. When the class began, wordlessly, he picked up a very large and empty mayonnaise jar and proceeded to fill it with golf balls.

He then asked the students if the jar was full. They agreed that it was.

The professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles rolled into the open areas between the golf balls. He then asked the students again if the jar was full.

They agreed it was.

The professor next picked up a box of sand and poured it into the jar.

Of course, the sand filled up everything else. He asked once more if the jar was full.

The students responded with a unanimous 'yes.'

The professor then produced two glasses of wine from under the table and poured the entire contents into the jar, effectively filling the empty space between the sand. The students laughed.

'Now,' said the professor, as the laughter subsided, 'I want you to recognize that this jar represents your life.

The golf balls are the important things; your family, your children, your health, your friends, and your

favorite passions; things that if everything else was lost and only they remained, your life would still be full.

The pebbles are the other things that matter like your job, your house, and your car. The sand is everything else; the small stuff.

If you put the sand into the jar first, he continued, there is no room for the pebbles or the golf balls.

The same goes for life: If you spend all your time and energy on the small stuff.

Pay attention to the things that are critical to your happiness.

Play with your children. Take time to get medical checkups. Take your partner out to dinner. Play another 18 holes. There will always be time to clean the house and fix the disposal. Take care of the golf balls first; the Things that really matter. Set your priorities. The rest is just sand.'

One of the students raised her hand and inquired what the wine represented.

The professor smiled. 'I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of glasses of wine with a friend.'