



A Rosé... is a Rosé... is a Posy!

May, 2016

It wasn't a decision I took lightly, to make our Rosé. This was a wine that was going to make up 10% of our production, so it did require some careful consideration, from both a winemaking and financial point of view.

I remember a time not long ago, when Rosé was considered a "woman's wine" or a wine not to be taken as seriously as the well established Chardonnay or big, bold reds. My how times have changed – "Posy" - our Rosé, is the go-to summer wine for such a broad range of our loyal fans, whether they are red or white aficionados. For, Rosé is ripe with personality.



Rosé wines are as varied as whites and reds can be, and for the same reasons – the grapes used, the terroir of where the grapes are grown, how the wine is made, and when the wine is drunk. I keenly recall the Provençal Rosés I've enjoyed over a chilled plate of oysters, in the Vieux Nice - perfectly sublime. But I also crave the first sip of our Rosé – our beautiful wine crafted from



our Russian River Pinot Noir. In our saignée method of production, we "harvest" some of our Pinot Noir wine early in the maceration stage, allowing us to capture the beautiful pink color, before extended time on the skins results in the red Pinot Noir we are familiar with. Our Rosé is a

refreshing kiss of fruit, hanging upon the perfect structure of the Pinot Noir DNA, with the careful balance of a skilled gymnast. Both Rosés, but two very different taste experiences.

Our Posy has met with a very prestigious honor, in its short history. A BEST OF SHOW at the 2016 New World Wine Competition has been a great validation that we are on the right track with our style of Rosé. I invite you to try it soon – we've packaged it in our 1.5L bottles, which is absolutely perfect for sharing with your best of friends. Now that we are in the throes of spring, what could be more perfect than the resplendent flavors of cherry blossom, juicy pear and watermelon?!

Cheers!
Nancy Walker
Owner and Winemaker

CURRENT RELEASES – AWARDS

We're so fortunate our wines are well received by the critics and competitions – we make some of the winning–est wines in Sonoma!

2012 Chardonnay, Late Harvest Botrytis Mendocino Ridge

Best Late Harvest/Dessert Wine - 2014 Grand Harvest Awards
Best of Show, Best of Class, Double Gold – 2013 Grand Harvest Awards
Best of Class – 2014 Sunset Magazine Wine Comp
Best of Class – 2013 Press Democrat Wine Comp
Double Gold – 2014 Jerry Meade's New World Wine Comp
Gold, 91 points - 2015 LA Intl Wine Comp

2014 “Posy” Rosé of Pinot Noir Sonoma County

Best of Show - 2016 New World Wine Competition

2012 Petite Sirah Dry Creek Valley

Double Gold – 2015 SF Chronicle Competition
Gold - 2014 Pacific Rim Wine Competition

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Double Gold – 2015 SF Chronicle Competition
Gold - 2014 Pacific Rim Wine Competition

2012 Zinfandel Dry Creek Valley

Best of Class of Region – 2014 California State Fair
Gold – 2014 Los Angeles Int'l. Wine Comp
Gold – 2014 SF Int'l. Wine Comp
Gold - 2015 San Diego State Fair

2013 Pinot Noir Monterey County

Best of Class, Gold, 95 points - LA Intl Wine Comp
90 points - 2015 CA Expo Commercial Wine Comp

2013 Portentous Port Styled Wine

Best of Class, Gold, 96 points - 2015 LA Intl. Wine Comp
Best of Class of Region, 90 points - 2015 CA Expo Commercial Wine Comp
Double Gold, 2016 SF Chronicle Wine Competition

Club Shipment

2014 Howell Mountain Cabernet Sauvignon 370 Cases Made



1400 feet – the elevation of the vines from which these grapes were harvested! I love making Howell Mountain Cabernet, and one sip will tell you why. As rich as a Rockefeller, with flavors of bittersweet chocolate blackberry enveloping aromas of sweet earth. Soft, spicy tannins and a smooth, creamy finish that lasts through the week!

2014 Alexander Valley Carignane 129 Cases Made



This old vine Carignane is grown in the very far north of Alexander Valley, in an area called Oat Valley, north of Cloverdale. This head pruned vine ripens just as the mighty Cabernet flexes its muscles in the Valley, but the grapes couldn't be more different! Rested for 15 months in oak, it's as bright as a gem, with plummy cranberry and rhubarb compote flavors, subtly veiling layers of creamy vanilla and cocoa dusted cherry chocolate.

“Our Wine Club members love that they are guaranteed to receive some of the most special wines that may never be available to the public.”

Nancy Walker, winemaker



Upcoming Events

Wine Down Fridays & Wine'd Up Saturdays – Every Friday & Saturday, 11am – 7pm

Enjoy our Gold Medal Dry Creek Zinfandel paired with our complimentary, local, artisan cheese plate. Also explore our full range of award winning wines, here at our Tasting Room.

Dry Creek Passport, Deb's After Party – April 23, 2016, 4 – 7pm

Deb's famous after party is a wonderful way to end the first day of Passport. Our gorgeous wines paired with delicious bites and loads of fun! At the Healdsburg tasting room.

8th Anniversary Party – June 15, 2016, 4 – 7pm

We look forward to welcoming you in our Tasting Room, featuring, as always, beautiful pairings with our award winning wines, great entertainment and much festive! Salute! At the Healdsburg tasting room.

2016 Wine Club Pick Up Parties – April 23, Aug.27 & Oct. 29, 2016, 2 – 6pm

Always a fun afternoon as members meet to pick up their newly released wines. Sample the wines with a complementary bite, and enjoy the music of our favorite quartet! At the Healdsburg tasting room.

Debra's Egyptian Spice Dukkah

Our tasting room manager, Debra, is quite the Dukkah diva! She's been making this aromatic seed and nut mix for years, and is sharing this recipe, of one of her favorite blends.

If you've yet to experience Dukkah, give it a try. This Egyptian staple is delicious, sprinkled over leafy salads, roasted vegetables, hummus, cooked rice or lentils. Or, dip your favorite warm bread in olive oil, followed by a dip of Dukkah – sublime! In the tasting room, Deb likes to sprinkle Dukkah over her favorite bite of cheese!



Ingredients & Preparation

- 1 cup Cashews - shelled, lightly roasted, salted
- 1 cup Hazlenuts - fresh, shelled and unroasted
- 1 TBSP Cumin - lightly roasted and finely ground
- 1 TBSP Coriander - lightly roasted and finely ground

Mix all ingredients together and chop to desired level of coarseness in food processor, grinder or even hand chop! Store in an air-tight container, in the refrigerator.

Current Releases

Wine Club members always receive their preferred pricing (25% discount from listed price), both in the tasting room, and online at trustwine.com. We are pleased to offer these multiple award winning, small lot wines. As wines do sell out, updated availabilities are always listed on the website, or just give us a call.

2015 Sauvignon Blanc, Green Valley of Russian River Valley
279 cases made | \$28

2015 Patrona, Muscat Canelli, Alexander Valley
200 cases made | \$38

2012 Chardonnay, Botrytis, Mendocino
200 cases made | \$75

2014 "Posy" Rosé of Pinot Noir, Sonoma County
450 cases made | \$45/1.5L

2014 Carignane, Alexander Valley
129 cases made | \$48

NEW
RELEASE

2013 Pinot Noir, Monterey County
625 cases made | \$46

2014 Pinot Noir, Russian River Valley
350 cases made | \$56

2012 Zinfandel, Dry Creek Valley
705 cases made | \$39

2013 Zinfandel, Dry Creek Valley
350 cases made | \$45

2013 Zinfandel, Russian River Valley
200 cases made | \$45

2014 Zinfandel, Russian River Valley
200 cases made | \$45

2012 Petite Sirah, Dry Creek Valley
590 cases made | \$46

2013 Cabernet Sauvignon, Oak Knoll, Napa Valley
39 cases made | \$85 | WINE CLUB MEMBERS

2014 Cabernet Sauvignon, Howell Mountain, Napa Valley
370 cases made | \$85

NEW
RELEASE


2013 Portentous, Petite Sirah Port, Dry Creek Valley
590 cases made | \$85

A Yearning of Wines?!

I'm fascinated by collective nouns, and the images they conjure – a barrel of monkeys, a murmuration of starlings, a conspiracy of ravens. A bunch of grapes, or even a cluster of grapes – standard fare in our business!

Looking at our offerings in the tasting room, I'm compelled to label our selection as a Yearning of Wines – all so delicious, how can one have but one favorite?! Please sir, may I have them all....!

Do you have your own collective noun for facets of wine?! Post on our facebook page and share your creativity!

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Open Daily, 11am - 7pm