PinotFile

Williams Selyem Offshoots

In previous issues I have discussed the numerous Pinot Noir producers spawned by Williams Selyem. All of these wineries were started after the sale of Williams Selyem (in 1997) by relatives of Burt Williams and Ed Selyem or former workers at the legendary Russian River winery. WesMar, Woodenhead, Seven Lions, and Brogan Cellars have been the most prominent. Word is that Burt Williams has bought some vineyard land and will be making Pinot again in Sonoma in the near future.

Brogan Cellars was started in 1998 by Margaret Wierenga who was a teenager when her father, Burt Williams, started making the first Williams Selyem wines in a bathtub in a basement beneath their garage in the late 1970's. Now Wierenga is working out of a similar makeshift winery in a 899 square-foot converted garage in Dry Creek Valley. She plans to make only 1,000 cases of Pinot Noir, Chardonnay, and Zinfandel. She draws her Pinot Noir grapes from Lone Redwood Vineyard in the Russian River Valley. Her Pinot Noir is similar in texture to a Williams Selyem Pinot Noir but has its own character. Most of her wine is sold by mailing list– got to brogancellars.com.

Cobb Wines is the most recent offshoot of Williams Selyem Winery. Established in 2001 as a family owned and operated winery specializing in Pinot Noir, David and Diane Cobb own and farm the



Coastlands Vineyard in the Sonoma coast appellation of Sonoma County. Ross Cobb, the winemaker, worked at Williams Selyem as the enologist and viticulturist for Burt Williams, and later, their new winemaker, Bob Cabral. He also has been the assistant winemaker at Flowers Winery since 2000. The first release, a 2001 Coastlands Vineyard Pinot Noir (130 cases), is sold out at \$58 a bottle. The Coastlands Vineyard was established in 1989 on a ridge above the Pacific Ocean four miles from Bodega Bay. The mild maritime climate allows extended and ideal ripening conditions for Pinot Noir. Previous wines from this vineyard by Williams Selyem and others have been outstanding. This is definitely a producer to latch onto. Sign up for the mailing list at cobbwines.com. If Pinot Noir is the next best thing to sex, you must be having really good sex.

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When the next waiter at a restaurant asks you if the cork should be pulled to let the wine breathe, don't bother: Simply pulling the cork and leaving the bottle open does little to benefit a wine. Not enough air gets into the bottle to open up the aroma of a young wine, and doing this needlessly endangers the delicate nuances of an older wine.

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Domaine De L'Arlot

Years ago I was at a Chalone Winery dinner and the winemaker for Chalone at that time, Michael Michaud, told me about Domaine De L'Arlot, and highly recommended their wines. Since that time, I have been a fan and buy practically every vintage when released.

2001 was a stunning success for Jean-Pierre de Smet and Domaine de l'Arlot. The wines have superb fruit concentration and extraordinary grace. Two of my long time favorites— the Nuits-St-Georges 1er Cru, Clos de l'Arlot (\$46), and the Clos des Forets-Saint-Georges (\$52) are both fabulously sweet and sexy. These wines are drinkable now, but will reward cellaring for 4-6 years. There are also three more value-priced red Burgundies, the Bourgogne Rose (\$12), the Nuits-Saint-Georges 1er Cru (\$36) and the Cotes-de-Nuits-Villages "Clos du Chapeau" (\$25). Two wines from Vosne Romanee round out the portfolio— Vosne-Romanee 1er Suchots (\$52) and the magnificent Romanee-Saint-Vivant



(\$128) which needs 8-10 years to reveal its peacock's tail of fruit and spice. De Smet makes a rare Nuits-Saint-Georges A.C. Blanc (\$35) which is a vibrant mouthful also. Available at fine wine retailers including Burgundy Wine Co in New York and the Wine Club in Santa Ana.

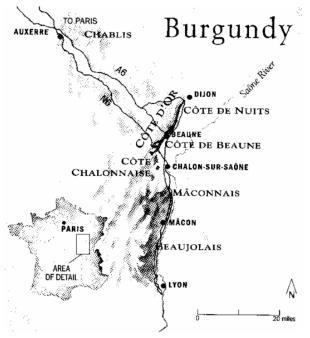
All Premier Crus Not Equal

There are hundreds of Premier Cru (1er Cru) classified vineyards but they are not all equal. A limited number consistently produce wines equaling, and in some cases exceeding, the quality of many Grand Crus. If you find a top producer making wine from one of these vineyards, you can have an exceptional bottle of Burgundy. The best of the best are in bold print.

Clos Saint-Jacques(Gevrey-Chambertin), **Les Amoureuses** (Chambolle-Musigny), **Les Saint Georges** (Nuits-St-Georges), Pruliers (Nuits-St-Georges), Vaucrains (Nuits-St-Georges), Beaumonts (Vosne-Romanee), Les Malconsorts (Vosne-Romanee), Les Suchots (Vosne-Romanee), Greves (Beaune), Epenots (Pommard), Rugiens (Pommard), Caillerets (Volnay), Clos des Chenes (Volnay), and Clos des Ducs (Volnay).

Faiveley

Faiveley is a diverse source of some of Burgundy's most age worthy red wines. Recently there has been some changes in their lineup. Most notably, the 2001 vintage will be the last time that the Nuits-Saint-Georges 1er Cru, Clos de la Marechale, a monopole, will be offered under the Faiveley name. After 50 years, J.F. Mugnier has ended their lease with Faiveley and beginning with the 2002 vintage will be making the wine under their own label. Faiveley purchased Domaine Frantin, and with it, two new 1er Crus from Nuits-Saint-Georges: Les Damodes and Les Argillats. Faiveley will continue to be the largest owner in the commune. Additionally, they added two new monopoles, Gevrey-Chambertin 1er Cru Les Issarts and Beaune 1er Cru Clos de l'Eclu.



More Doctors Recommending Red Wine

More and more doctors are living by the interesting motto: "*N'ecoutez pas votre medecin; faites comme lui bouvez du vin.*" (Don't listen to your doctor; do like he does, drink wine.) Thomas Fogerty, professor of surgery at Stanford University Medical School and a renowned cardiovascular surgeon, has been recommending two glasses of red wine a day (preferably with meals) for his patients for many years. Drank in moderation, red wine is a health food and helps prevent heart disease. The following have been well-established benefits of wine:

- 1 Increases HDL (good cholesterol) and decreases LDL (bad cholesterol).
- 2 Reduces the tendency of platelets in the blood to agglutinate, making blood clots less likely to form.
- 3 Helps dissolve blood clots that have formed in arteries.
- 4 Effects on blood insulin levels reduce the risk of diabetes mellitus (diabetes is a major risk factor for heart disease).
- 5 Contains antioxidants that counteract free radicals that lead to heart disease and atherogenesis.
- 6 Lower levels of C-reactive protein (CRP) in moderate drinkers suggests a reduced risk of CRT-induced inflammation, endothelial dysfunction, and coronary artery disease.

In conclusion, alcoholic consumption, particularly red wine, protects against atherogenesis, and offers multiple biologic benefits that attenuate the consequences of clinical atherosclerotic disease. Red wine, in moderation, is safe, and may have pleasant side effects.

Many Doctors Take Call At Wineries

The lure of owning a winery and producing wine is common in the medical profession. Most doctors develop an interest in wine during medical school or residency and find it an ideal diversion from the daily demands of treating patients. At some point, many change careers and entire the wine business full-time. Here is a partial listing of doctors taking call at their own wineries:

Thomas Fogerty (cardiovascular surgeon), Thomas Fogerty Winery David Bruce (dermatologist), David Bruce Winery Wells Shoemaker (pediatrician), Salamandre Wine Cellars Robert Sinskey (ophthalmologist), Robert Sinskey Vineyards Brunno Ristow (plastic surgery), Ristow Estate Tony Truchard (internist), Truchard Vineyards Jack Bagdale (endocrinology), Domaine Meriwether Larry Londers (ophthalmologist), Londers Vineyards Eric Sterling (emergency room physician), Esterlina Winery Thomas Mazzoco (ophthalmologist), Mazzoco Winery



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"There are no standards of taste in wine...Each man's own taste is the standard, and a majority vote cannot decide for him or in any slightest degree affect the supremacy of his own standard."

... ... Mark Twain, 1895

If You Drink No Noir, You Pinot Noir



In a real switch, Patricia Green made a 2002 California Pinot Noir, from the Hirsch Vineyard on the Sonoma Coast (\$30, available now). Many California winemakers have sourced Pinot Noir grapes from Oregon, but this is the first time the reverse has been done. The wine is completely different in makeup, fruit qualities, and structure than any Oregon wine. It is lighter than the usual extremely dark Oregon Pinot. There are intense cherry, strawberry, and watermelon flavors with notes of earth, tree bark, and that beloved quality only found in Pinot Noir— forest floor.

Value Pinots are Good Daily Drinkers

2002 A to Z Willamette Valley Pinot Noir (\$17) 2,550 cases made. Plush, lovable, and very slurpable.

2001 Erath Willamette Valley Pinot Noir (\$13) Excellent value. Soft and elegant with strawberries and spice.

2001 Acacia Carneros Pinot Noir (\$20) A WS 89. Complex and intense for the price range. Sweet, opulent strawberry jam notes.

2002 Bonacorssi "Red Monkey" Santa Barbara County Pinot Noir (\$25) The label on the back is cool- "I am just a monkey baby, I'm glad you are a monkey too. No fining, no filtration, no monkey business."

2002 Three Saints Pinot Noir (\$15) This wine is from an outstanding grower in Santa Barbara County (Dierberg). The name refers to the three vineyards that they source Pinot from. Ripe and juicy, this wine stays true to its Pinot roots.

2001 Littorai Sonoma Coast Pinot Noir (\$37) This is not cheap but you won't find a better daily drinker than this Pinot Noir. This wine is a blend of the several vineyard sources of Littorai, using the lighter lots. This is NOT a blended, less expensive, wine that is not up to the winery's standards. This is not a repository for a mistake or an "off" wine. The wine was bottled prior to the 2002 harvest in order to maintain maximum freshness and fruit expression. The wine is vibrant and bright, and makes for great drinking now. Like licking cherry nougat off a blond– fruity, spicy and hot.