



# Fess Parker®

## WINEY & VINEYARD

### Celebrating our 20<sup>th</sup> Anniversary as a family-owned winery in Santa Barbara County

- "These are some of the finest wines and wine values emerging from the Santa Barbara region."  
– Robert Parker's *Wine Advocate*
- "One of 39 Names You Can Trust in California" – *Wine Spectator*
- "This excellent winery continues to turn out a bevy of very fine wines in all price ranges and seemingly irrespective of the varietal composition." – Robert Parker's *Wine Advocate*



### Santa Barbara County Pinot Noir

**Suggested Retail:** \$24-\$28

**Vineyard Sources:** Approximately 60% Las Hermanas Vineyard (Formerly Ashley's Vineyard) in Santa Rita Hills & 40% Bien Nacido Vineyard in the Santa Maria Valley

**Composition:** 100% Pinot Noir

**Average Harvest Date:** 10/5-10/16

**Average Tons/Acre:** 2.5

**Barrel Regime:** 11 months in 33% new French oak

**Taste Profile:** There is no shortage of strawberry, Bing cherry, raspberry and mocha notes on the nose of this excellent example of a Santa Barbara County Pinot Noir. This wine is well balanced with a good acidic backbone exhibiting flavors of cranberry, pomegranate and mulberry on the palate. Excellent with duck, lamb and anything you would care to barbecue!

**Critical Acclaim:**

**2007 Vintage**

**87 Points** – Wine Advocate

**Recommended** – USA Today

**2006 Vintage:**

**Pick of the Week (July 2008)**

– Washington Post

**2005 Vintage**

**90 Points** – Wine & Spirits



### Santa Barbara County Syrah

**Suggested Retail:** \$18-\$21

**Vineyard Sources:** Approximately 85% Camp 4 Vineyard & 15% Rodney's Vineyard, both in the Santa Ynez Valley

**Composition:** 100% Syrah

**Average Harvest Date:** 9/30-11/1

**Average Tons/Acre:** 3

**Barrel Regime:** 26 months in 30% new French & American oak

**Taste Profile:** Aromas of blackberries, black cherries, vanilla, oak, mocha and licorice. Deep, full flavors of mulberry, blueberry, graham cracker, dark chocolate and dark cherry.

**Critical Acclaim:**

**2006 Vintage**

**90 Points** – Wine Spectator

**88 Points** – Wine Advocate

**88 Points** – Wine Enthusiast

**2005 Vintage**

**87 Points** – Wine Advocate

**Recommended**

– Food & Wine Magazine

**2004 Vintage**

**89 Points** – Wine Spectator

**86 Points** – Wine Advocate



### Frontier Red

**Suggested Retail:** \$9-\$11

**Vineyard Sources:** Approximately 50% Camp Four Vineyard in the Santa Ynez Valley, 20% French Camp Vineyards in Paso Robles, 20% Scheid Vineyard in Monterey & 10% Rodney's Vineyard in the Santa Ynez Valley

**Composition:** Approximately 55% Syrah, 20% Grenache, 14% Carignane, 5% Petite Sirah, 5% Cinsault & 1% Mourvèdre

**Taste Profile:** On the nose of the Lot 82 Frontier Red you will find aromas of blackberry, huckleberry, boysenberry, smoke, vanilla, cedar and spice. Flavors of black cherry, boysenberry, milk chocolate, cinnamon, black currant and vanilla are found on the palate.

**Critical Acclaim:**

**Lot 91:**

**87 Points** – Wine Advocate

**Lot 81:**

**Recommended** – Washington Post

**89 Points** – California State Fair

**Lot 71:**

**Best American Wines (Under \$15)**

– Food & Wine Magazine

**88 Points** – California State Fair

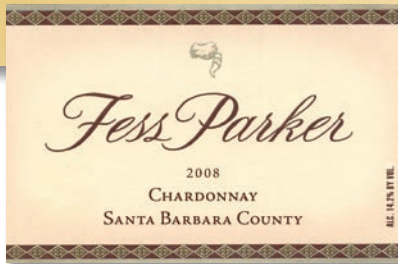
**Lot 61:**

**88 Points**

– Robert Parker's *Wine Advocate*

# Fess Parker®

## WINERY & VINEYARD



### Santa Barbara County Chardonnay

**Suggested Retail:** \$15-\$18

**Vineyard Sources:** Approximately 45% Rodney's Vineyard in the Santa Ynez Valley, 35% Rancho las Hermanas (formerly Ashley's) in Sta. Rita Hills, & 20% Bien Nacido Vineyard in the Santa Maria Valley

**Composition:** 100% Chardonnay

**Average Harvest Date:** 10/08

**Average Tons/Acre:** 3

**Barrel Regime:** 10 months in 1/3 new French oak

**Taste Profile:** With its beautiful pale yellow/straw color, this wine looks as good as it tastes. This Chardonnay entices with aromas of ripe pear, green apple and orange blossom in combination with vanilla and a hint of spice. Flavors of pear, apple, melon, and citrus are enhanced by a touch of light cream on the palate and finished off with just a hint of oak to add nice structure.

**Critical Acclaim:**

**2007 Vintage:**

**88 Points** – Wine Advocate

**2006 Vintage:**

**Recommended** – Washington Post

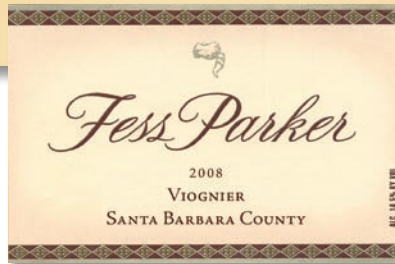
**2005 Vintage:**

**88 Points** – Wine Advocate

**2004 Vintage:**

**87 Points** – Wine Spectator

**87 Points** – Wine Advocate



### Santa Barbara County Viognier

**Suggested Retail:** \$22-\$25

**Vineyard Sources:** Approximately 80% Rodney's Vineyard & 20% Camp Four Vineyard, both in the Santa Ynez Valley

**Composition:** 100% Viognier

**Average Harvest Date:** 9/12

**Average Tons/Acre:** 2-3

**Barrel Regime:** 9 months in 1-year-old & older French Burgundy oak barrels

**Taste Profile:** This refreshing Viognier offers aromas of white peaches, vanilla, cashew, Maui Gold pineapple and white flowers. Flavors of pineapple, stonefruit such as white peach, vanilla and butterscotch will be found on the palate. This wine has great balance with fresh acidity that leads to a zesty finish!

**Critical Acclaim:**

**2007 Vintage:**

**93 Points** – Wine Enthusiast

**89 Points** – Wine Advocate

**Recommended** – Steve Tanzer

**2006 Vintage:**

**90 Points** – Wine Spectator

**Recommended** – Washington Post

**2004 Vintage:**

**90 Points** – Wine Enthusiast

**90 Points** – Wine Advocate

**2003 Vintage:**

**88 Points** – Wine Advocate



### Santa Barbara County White Riesling

**Suggested Retail:** \$11-\$14

**Vineyard Sources:** Approximately 85% Camp Four Vineyard & 15% Rodney's Vineyard in the Santa Ynez Valley

**Composition:** 100% White Riesling

**Average Harvest Date:** 9/19-10/4

**Average Tons/Acre:** 5-6

**Barrel Regime:** 100% Stainless steel tank fermented & aged

**Taste Profile:** Our White Riesling has gained an audience of ardent Riesling lovers over the past few years. While it is a slightly off-dry wine, it retains a bright, crisp acidity, and is perfectly matched to a wide array of foods. The aromatics and flavor profile are exotic and inviting, with mysterious notes of lychee nut and tupelo honey on the nose and mouth. This wine pairs seamlessly with Thai and Vietnamese cuisine, and is also the ideal sipping wine.

**Critical Acclaim:**

**2006 Vintage:**

**89 Points** – California State Fair

**2005 Vintage:**

**91 Points/Best of Class**

– California State Fair