



3/31/17

Dear **Friends**,

As promised, here are the details regarding the **2017 hWa SPRING RELEASE**:

After setting aside a portion for our personal library, loyal restaurants, and Carl, we will first offer the wines identified below to our active list on **Taco Thursday**, 4/6/17 at 8:47 AM PDT. Should any wine remain after this offering, we will open the promotion up to our wait list by groups, in order of your initial date of inquiry into the **hWa**.

THE WINES:

2016 "El Crüe" Rosé

Grenache, Mourvèdre, Syrah, Viognier, Roussanne, Marsanne

(Mostly) red grape juice was fermented in partially-filled French oak like a white wine and raised for 5 months in 5 of the same neutral 228L barrels. This beauty that I crafted with the help of my friend, Anthony Avila, is ready to be shared with good friends this summer. It smells like the fancy cosmetics shop in San Luis Obispo, and tastes lovely. Girls like it. Guys, too. Can be drunk before, during, or after a meal, including breakfast if you're on vacation. Serve decanted at 50-55 degrees, F.

2014 "Amphitheater North" #2

Syrah

Bottled 14 months ago, I considered releasing this "sister wine" to the **AN #1** last year, but felt that it would benefit from additional bottle age. Also aged for 16 months in one new 500L Gamba barrel (Vosges), this wine was a stunner from the get-go. Slightly lower in alcohol than the #1, and

fermented with 50% whole clusters, this wine is savory, dark, massively-concentrated, bone dry, and ready for the long-haul. If you do decide to open one soon, decant it for a half-day and let it warm up to about 65 degrees, F. It's really good, but should be cellared.

A few notes:

As you may remember, when the offer goes live, you may log in to your user-friendly and very secure VineSpring account and place your order. We may have a wish-list option as with past offerings. We will ship in April unless you wish to hold the wines at our winery, which is fine, too.

Also, after recently completing our bonding process, the way in which we are able to work with some states may have changed. Here are the states we can ship to at this time: AL, CA, CO, DC, FL, GA, ID, IL, MD, MI, MN, NC, NH, NV, NY, OH, OR, PA, TX, VA, WA, WY. If your shipping state is not listed at this time, please reach out to us for alternative shipping options.

Dayna, as always, will assist you with questions, etc. you may have. In the event that you are not able to respond to the offer, please reach out beforehand and we will work it out with you.

As with previous offerings, those long-time **True Believers** who have consistently ordered their full allocation will receive priority on quantity and, in this case, the **AN #2**, since there is so little to go around.

Please don't resell the wines. Cellar them to **DRINK** sooner or later with good food & friends. There are better wines to buy / lists to be on than mine, if that's your game!

I REALLY hope you love these wines. I am grateful for your enthusiastic support. I feel honored to be able to grow and make these wines for you. To hear your happy feedback makes my heart swell with pride.

OK, I'm done. We'll send out a reminder about the offer next Tuesday. Thank you! Thank you!

Chris