

BELTANE RANCH

ANNOUNCING FIRST ESTATE-GROWN WINE

2009

INAUGURAL BELTANE RANCH 2009 SAUVIGNON BLANC

Captures magic and heritage of Sonoma Valley Landmark

Simplicity. Substance. Heritage. Beltane Ranch's inaugural wine reflects the qualities that for centuries have distinguished this historic working ranch in the heart of Sonoma Valley's fabled wine country.

Its award-winning sauvignon blanc grapes are grown in the same rocky, red soil that has hosted a robust mix of legendary inhabitants over the years. Wappo Indians and Spanish gentry were its first residents, followed by wine-making pioneers and the daughter of slaves, Mary Ellen Pleasant, whose New Orleans style Victorian house has become a valley landmark. In the early 1900s, vacationers rode the train to Beltane Station, locals staged dances in the barn and horses raced on a track in the front pasture. Since 1936, the Wood family has operated Beltane as a working ranch, adding grassfed beef, produce gardens, and olive and fruit orchards that supply their casually elegant bed and breakfast inn.

Beltane's valley floor vineyards have an exceptional pedigree, with soils first planted in the 1870s with French cuttings imported by pioneer viticulturist John H. Drummond. In more recent times the vineyards have supplied award-winning grapes to top notch wineries, including Napa Valley's Cakebread Cellars. Last year the family reserved 7½ tons of fruit for their first vintage.

"It's a magical piece of ground," says winemaker Kevin Holt, who helped select the vines for Beltane Ranch's private label Sauvignon Blanc. He chose those on a rugged knoll overlooking the heart of the valley that face west to absorb the cool morning fog and the hot afternoon sun. The vineyard's slightly higher elevation and harsher soils add complexity to the fruit, creating what Holt describes as "intensely flavored wine that opens into rich, bright aromas with hints of ripe honeydew melon, pear, white peaches, passion fruit and a little spice from the new barrels."

They come by those flavors honestly. Adjacent orchards support more than 50 varieties of heirloom citrus, stone fruit, apple, fig, pear, persimmon and pomegranate trees. They also share the ranch with ancient oaks, grassland pastures, olive orchards, horses, cattle, centuries-old stone walls and the 1892 house with wrap-around porches that still stands sentinel over Sonoma Valley.

Rosemary Wood's family acquired the 1,600-acre Beltane Ranch to raise turkeys, sheep and cattle. In 1970, Rosemary opened the Victorian ranch house as a bed and breakfast inn. Rosemary's daughter Alexa now oversees the ranch with help from her children, Alex and Lauren Benward.

The production is limited to 415 cases. Release date: May 1st, 2010
More information is available at www.beltaneranchwine.com.



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2009 ESTATE VINEYARD SAUVIGNON BLANC

VINEYARDS

Varietal: 100% Sauvignon Blanc, Estate Vineyard

Appellation: Sonoma Valley

Aspect: West-facing/Valley Floor

Clone: 1 **Year Planted:** 1983

HARVEST

Date: September 9th, 2009 **Harvest Brix:** 24.5

WINEMAKING

We let the fruit reach full maturity in the warm September sun to develop its complete flavor profile, with ripe fig and melon flavors. It was harvested in the cool morning hours and whole cluster pressed. After cold settling, the juice was fermented in stainless steel tanks at a cool temperature with no malolactic fermentation. It was then *sur lies* aged in a combination of new and neutral French oak barrels for four months.

FOOD PAIRING

Fabulous with fresh oysters, seared scallops and poached salmon. Compliments dishes with light cream sauces, wild mushrooms, beurre blanc and fresh cheeses. At the ranch we enjoy it alongside bruschetta with fresh ricotta, caramelized onion, smoked figs and fresh oregano.

WINEMAKER'S COMMENTS

This delicious wine is intensely flavored. It's bright and refreshing with crisp acidity. The initial impression is of grass and citrus combined, opening into much richer lemon curd with hints of honeydew melon, pear and white peaches, and just a touch of spice from the new wood barrels.

-Kevin Holt, Winemaker

ANALYSIS

pH: 3.28

Acidity: 0.75g/100 ml

Alcohol: 14.5%

Residual Sugar: 0.1%

PRODUCTION

Cases: 415

Bottled: March 5th, 2010

Release Date: May 1st, 2010

Cellaring: Best within three years of vintage



ESTATE VINEYARD

BELTANE RANCH

The Wood family

Five generations of the Wood family have lived and worked on the Beltane Ranch over more than 70 years, and they are committed to protecting it for future generations.

Ralph and Effia Heins bought the historic property in 1936, raising turkeys, sheep and cattle, and planting the ranch's famous raspberry patch. While caring for her aunt in the 1970s, Rosemary Wood slowly renovated the New Orleans style Victorian ranch house and opened it as a bed and breakfast inn. She enlarged her gardens to supply the inn's kitchen with farm-grown produce and planted olive groves.

In 2002, the family reached an agreement with the Sonoma County Agricultural Preserve and Open Space District to transfer 1,300 acres to public ownership. Rosemary, her daughter Alexa, and grandchildren Alex and Lauren Benward still operate the ranch, maintaining the historic inn and raising sustainably farmed produce, grass-fed beef and heritage laying hens.

Thirty acres of the ranch are planted to Sauvignon Blanc, Zinfandel, Petite Sirah, Carignane and Alicante Bouschet vines. Until 2009, the entire grape harvest was a favorite grape source for notable local wineries including Cakebread Cellars in Napa Valley. Beltane Ranch's inaugural private label Sauvignon Blanc debuts in 2010.



Kevin Holt, Winemaker



Kevin Holt crafts Beltane Ranch's private label Sauvignon Blanc to reflect the property's authenticity and rustic elegance. Under his supervision, the grapes are allowed to mature until they develop ripe fig and melon flavors, then are whole cluster pressed and cold soaked in stainless tanks to protect the juice. Holt uses a combination of new and neutral oak barrels to add a hint of spiciness to the bright, intensely flavored wine. Holt honed his skills at Testarossa Vineyards in Los Gatos, Quivira Vineyards in Healdsburg and Artesa in Napa before joining MacRostie Winery and Vineyards in Sonoma, where he now works as winemaker.

Chuy Ordaz, Vineyard Manager

As owner of Palo Alto Vineyard Management in Kenwood, Chuey Ordaz has built his career coaxing prize-winning grapes from Sonoma Valley's distinctive rocky, volcanic soils. For 37 years Beltane Ranch's historic vineyards have been in his care.

