

WILLIAMS SELYEM



IMPORTANT DATES

MARCH 11

Last day orders are accepted (some wines sell-out early, so act fast!)

APRIL 16 & 17

Pick-up weekend at Williams Selyem

WEEK OF APRIL 18

Weekday winery pick-ups begin

WEEK OF APRIL 25

UPS shipments

WEEK OF MAY 2

DHL & FedEx shipments

MAY 13

Last day for winery pick-ups at Williams Selyem. We'll ship it to your mailing address the week of May 23rd if you haven't claimed it.

NEW YORK DATES

APRIL 22, 23 & 24

Pick-up weekend at Millbrook Winery

WEEK OF APRIL 25

UPS shipments from Millbrook Winery to NY customers

APRIL 25

New York pick-ups at Millbrook Winery daily between 12-5pm

JUNE 5

Last day for winery pick-ups at Millbrook. Wine that isn't picked up will be shipped to a NY address.

CONTACT US

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SPRING 2005 RELEASE

Thoughts from Winemaker Bob Cabral

How Are Williams Selyem appellation wines getting better?

I have received many letters, emails and phone calls praising our recent releases of these wines. Here are some things we have been doing to keep upgrading our geographic blends: better farming, better selection of vineyards, better clones and modern trellis and irrigation designs.

First, we are always striving to become better grape farmers. We have really begun to understand the subtle nuances of our young estate vineyards within the Russian River Valley and the special clonal blocks from our Vista Verde Vineyard in the Central Coast. Adapting to new trellising systems, dialing in water and micronutrient needs, and the use of new cover crops to control vigor have all helped us grow better grapes year after year. This was never as true as it is with the 2003 vintage wines. I am extremely happy with each of our Spring bottlings from this vintage.

Second, we have worked hard in partnership with our growers to keep upgrading their skills. We help grow and we pay top dollar for superior grapes. The result is better wines to choose for our blends. That is the secret to better quality. We have also concentrated our buying to the very best growers and, even in the downturn in the grape market, we continue to pay them top price.

The season started cool and wet during bud break. The summer was seasonably warm, we even had a couple of heat spikes right after Labor Day, but our winemaking team did a tremendous job of nurturing the wines through the entire process. All of these factors combined to result in very aromatic, concentrated and sexy wines. My personal favorites are the Russian River Valley Pinot Noir and my second release of the Westside Road Neighbors Pinot Noir. These two wines required the most amount of time to achieve what I believe to be the perfect blends.

So how are we doing? We included some reviews inside this letter which are typical of our recent press. Boy! Did the wine writers take to our 2002 appellation wines this past year. The 2002 Russian River Valley Pinot Noir hit the big time in December 2004, ranking for the first time in the Wine Spectator's Top 100 wines for the year! We are especially proud that almost 45% of the grapes for that wine came from our Drake Estate Vineyard, located on the western edge of the Russian River Valley in the town of Guerneville. Our own wine, from our own grapes, from our own vineyard, really added to this flagship blend and bodes well for the future.

In our humble opinion, we believe they are some of the best pinot noirs available anywhere. The single vineyard wines are a great representation of a specific site, but we hope you'll be as proud as we are to share these special appellation wines reflecting their own geography with friends and family.

Please enjoy these artisan wines with the spirit in which they were crafted! -Bob Cabral

PINOT NOIR

CENTRAL COAST PINOT NOIR

2003 Central Coast Pinot Noir \$29

Note from Bob Cabral

The ripe fruit offers a wonderful perfumed nose of black cherries, rose petal and nutmeg. The bright cherry/strawberry nose, with a hint of truffle, spice, ripe plums, cardamom, toffee and cola are classic to this vineyard site. Your mouth will water with flavors of wild cherries, strawberries, sassafras, berries and truffles. Having worked with these vineyard blocks for 7 years, I find that the balanced acidity helps to carry the rich and round tannins that follow through long into the finish. 14.0% alc.

The Connoisseurs' Guide to California Wine, June 2004

2002 Central Coast Pinot Noir **Score: 89 points**

Very precise and concentrated cherry-like fruit marks this wine indelibly as Pinot Noir from the very first, and, as it opens, it also picks up touches of strawberries, vanilla and cream. Never as weighty as many of its more obviously ripened relations, it is at once rich and fairly light on its feet, and it succeeds on style as much as on mass. Entirely tasty in its youth, it will keep quite well owing to its very fine balance.

SONOMA COAST PINOT NOIR

2003 Sonoma Coast Pinot Noir \$38

Note from Bob Cabral

The wild berry, sweet herbs, wild flowers and mocha nose make this a classic Sonoma Coast Pinot Noir. Your mouth will explode with flavors of wild berries, cranberries, toasted nut bread, white pepper, cardamom and citrus rind. Rich tannins and acidity balance out the ripe wild berry flavors and fresh herbs. The long, lingering finish completes this wonderful experience. 14.1% alc.

Wine & Spirits, October 2004

2002 Sonoma Coast Pinot Noir **Score: 94 points**

This pinot is hard to beat for pure, all-out sexiness. It's fully ripe, with deep red cherry flavors and a raspberry top note, rich without feeling ponderous, sweet yet still robust. Youthful floral scents of jasmine and indigo pour out of the voluptuous textures, as crowded by tannin as it is by fruit. It sets out to be a blockbuster, and it's pretty great, especially with salmon in beurre rouge.

WESTSIDE ROAD NEIGHBORS PINOT NOIR

2003 Westside Road Neighbors Pinot Noir - Russian River Valley \$62

Note from Bob Cabral

An assorted and seductive wine that brings forth the true art of blending and is one our most complex wines of the vintage. This wine is very rich in color and fat to the mouth feel. The bouquet of blackberries, berry pie, Santa Rosa plums, licorice, cola, toffee, roasted meats and toasty oak immediately fill your glass. The palate is layered with flavors of blackberry, cassis, cherry cola, morel mushrooms and toasted vanilla beans that linger on and on. 14.3% alc.

Wine & Spirits, October 2004

2002 Westside Road Neighbors Pinot Noir **Score: 95 points**

Whatever flavor of the soil may have been extracted by the vine and packaged in its grapes is the flavor that lasts. Fresh blackberry and black plum surrounds it, great acid integration lifts it, and alcohol powers it without any heat. But it's the soil scent that lingers, the smell of moist forest air. The complexity only builds as the wine takes on air, fresh and elegantly long the next day.

SONOMA COUNTY PINOT NOIR

2003 Sonoma County Pinot Noir \$32

Note from Bob Cabral

The fresh aroma of black cherries, toasted almonds, wild berry fruits with smoky bacon, herbs and rose petal open up immediately in your glass. This medium bodied wine shows true pinot flavors of cherries, raspberry, root beer, rose petal and toasted vanilla beans. A blend of vineyards primarily from the Russian River Valley, this wine finishes clean and long with a sweet note of cherry at the end. 14.0% alc.

Wine Spectator, August 2004

2002 Sonoma County Pinot Noir **Score: 91 points**

Delicious display of Pinot, with its smooth, fleshy texture and complex array of ripe plum, raspberry and black cherry fruit. It turns silky on the midpalate and finishes with a wonderful array of flavors. Drink now through 2007.

RUSSIAN RIVER VALLEY PINOT NOIR

2003 Russian River Valley Pinot Noir \$42

Note from Bob Cabral

Truly a favorite blend of mine. It is usually one of the most challenging, yet the most rewarding and pleasurable blend to assemble. The nose is reminiscent of blackberries, plums, toffee and crème brulee. The rich, full tannins accentuate the blackberry/plum fruits, and complement the creamy, silky finish. The rich concentration of berries is added from the new blocks of fruit from our estate vineyard. This wine truly expresses the classic finesse and depth of complexity that you would expect from Russian River Valley Pinot Noir. 14.2% alc.

Wine Spectator, August 2004

2002 Russian River Valley Pinot Noir **Score: 92 points**

Wonderful fragrant aromas of flowers and ripe cherry and wild berry, which transfer over to a smooth, rich, polished style that caresses the palate, turning silky and delicate. Finishes with vivid black cherry and blackberry fruit and touches of vanilla and spice. Drink now through 2008.

ZINFANDEL

BACIGALUPI VINEYARD ZINFANDEL

2003 Bacigalupi Vineyard Zinfandel - Russian River Valley \$42

Note from Bob Cabral

Dark chocolate and clove are wrapped around concentrated blackberries and wild raspberry jam in the nose. The same depth of pure blackberry and raspberry jam fills your mouth with hints of roasted cocoa, espresso and fennel. Full and concentrated in the mouth, the finish is thick, luxuriant and maturely tannic. 16.3% alc.

Stephen Tanzer's International Wine Cellar, May/June 2004

2002 Bacigalupi Vineyard Zinfandel

Score: 94 points

Bright medium ruby. Rich aromas of blackberry and currant liqueur, tobacco and underbrush. Sweet, thick, super-concentrated and gamey; like an essence of raspberry jam with a complicating note of fig. A huge zinfandel from a very warm site. Finishes with thoroughly sweet tannins.

CHARDONNAY

RUSSIAN RIVER VALLEY CHARDONNAY

2003 Russian River Valley Chardonnay \$32

Note from Bob Cabral

Much like the 2002 version, it is primarily made from our estate chardonnay vineyard. The ripe Gravenstein apples, Asian pears, toasted vanilla bean and citrus blossom dominate the aromas of this blend. Nice toasty oak, spice, juicy Gravenstein apples, peaches, minerals and roasted almonds linger on the palate. The follow through in the mouth is rich, creamy and concentrated with a fresh apple/citrusy finish. 14.6% alc.

Wine & Spirits, October 2004

2002 Russian River Valley Chardonnay

Score: 93 points

Brisk, ripe nectarine flavors glance off the oak elements of this chardonnay. Stay with it, and the fruit reveals more layers, ripe as pineapple, tart as lemon, all tightening into the mineral tones of lees. The wine is gentle and lasting, what some would call Burgundian; I'd rather call it honest, vinous chardonnay. Decant a bottle for roast salmon.

FEENEY VINEYARD ZINFANDEL

2003 Feeney Vineyard Zinfandel - Russian River Valley \$42

Note from Bob Cabral

The aroma exhibits concentrated blackberries, wild raspberry jam, black pepper, spice, toffee and briery fruit. Tremendously concentrated flavors of raspberry, blackberry jam, chocolate and coffee overwhelm your palate. Yields were less than one ton per acre this vintage. Great acidity and round, chewy tannins help balance the particularly developed fruit. Concentrated and intricate, this wine will drink very well into the future. 15.8% alc.

Robert Parker's The Wine Advocate, December 2003

2002 Feeney Vineyard Zinfandel

Score: 91-93 points

The dense purple-colored 2002 Feeney Vineyard Zinfandel (a site made famous by Mike Officer at Carlisle winery) boasts a big, sweet nose of black fruits, creosote, pepper, licorice, and Asian spices. It is a superb, full-bodied, zesty offering.

DESSERT WINE

LATE HARVEST GEWURZTRAMINER

2003 Vista Verde Vineyard Late Harvest Gewürztraminer (375 ml) - San Benito County \$35

Note from Bob Cabral

This would be our third vintage of dessert wine from this vineyard. Cold fermented for over 150 days in 100% brand new French oak barrels. Enchanting aromas of Sun Crest peaches, lychee, rose water and spices dictate the nose in your glass. Ripe flavors of peaches and nectarine pie are accentuated by the mouth-watering acidity. The finish goes on forever and would complement fruit desserts. 10.8% alc. 16% residual sugar.

Stephen Tanzer's International Wine Cellar, May/June 2002

2000 Late Harvest Gewürztraminer

Score: 93 points

Aromas of yellow plum, pineapple, lemon peel, game, lychee and rosewater. Wonderfully exotic yet pure fruit enlivened by very strong (12 grams per liter) acidity. An intriguing floral quality adds to the wine's complexity. A wine of compelling fruit.

MAKING THE BEST WINES IN THE WORLD IS OUR MISSION

We buy and grow the best grapes possible, pay our talented growers top dollar, and make handcrafted wines with a lot of talented hands.

We use time-consuming processes like gravity flow (no pumps), hand sorting of grapes before fermentation, the best new French oak barrels, treating the wine with loving respect from grape to bottle.

We offer these wines made without compromise directly to the members of THE LIST, who will always be our top priority and have first dibs on all our wines.

Ordering INFO

- Orders are filled on a first come, first served basis. Remember your allocations are projected and not guaranteed. Please return your order form as soon as possible for best order fulfillment.
- For additional bottles, please fill in the extra requests column. These orders will be filled if possible. You never know!
- To order using a credit card (VISA/MC only), fax to 707-431-4862. Your card will be charged at the time the order is received. If paying with a check, please send order and check via mail. Faxed orders will not be entered without payment.
- New York orders (wine for NY pick-up or forward) with accompanying checks made out to 'Millbrook Winery' must be mailed to Millbrook Winery (address below). To order using a credit card, fax to 707-431-4862.
- Orders submitted without payment will not be filled; phone/email orders are not accepted.

Shipping INFO

- Our shipping dates are approximate (please see the front page of this newsletter and the back of your order form). We'll do our best to meet the published dates and make every effort to make sure wines are shipped on a Monday or Tuesday.
- We require a shipping address where there is someone over 21 years of age available to sign for the package during regular business hours.
- Some states do not permit direct wine shipments or limit the amount of wine we can ship to you. Please check the back of your order form for more details and reciprocal state handling fees.
- March 11 is the last day we are able to accept address changes for Spring 2005 wine shipments.

Wine Pick-up INFO

CALIFORNIA

- If you intend to pick-up your wine, circle 'CA pick-up' on your order form.
- Our Spring 2005 Pick-up Weekend will be April 16 & 17, from 10am to 4pm.
- Weekday winery pick-ups are available at Williams Selyem April 18 - May 13 (weekends excluded) between 10am & 3pm, no appointment necessary. 6575 Westside Road, Healdsburg, CA 95448. Phone: 707-433-6425, Email: contact@williamsselyem.com, Web: www.williamsselyem.com.
- If your wine is not picked up by Friday, May 13, we will ship it the week of May 23. Wine remaining at the winery (non-reciprocal shipping addresses) will be subject to storage fees beginning in July 2005.

NEW YORK

- If you intend to pick-up your wine, circle 'NY pick-up' on your order form.
- Spring Pick-Up Weekend at Millbrook Winery will be April 22, 23 & 24.
- Daily winery pick-ups are available April 25 - June 5 between 12pm & 5pm daily, no appointment necessary. 26 Wing Road, Millbrook, NY 12545. Phone: 845-677-833 x17, Email: millbrookwinery@millwine.com, Web: www.millbrookwine.com.
- If your wine is not picked up by June 5, it will be shipped at your expense to the NY address on file.

Allocation PROCESS

Throughout the year we have an average of 900 to 1200 eager consumers on a list waiting to gain access to our wines. Once placed on "THE LIST", they are allotted small allocations of wine from each release. Allocations are divided to "THE LIST" members based on their purchase history and the amount of time they have been a purchasing member. So...if you've been on "THE LIST" for ten years and have purchased your entire allocation with each release - you get the opportunity to buy additional quantities & library wines. Your allocation is not a guarantee; as always...wine is sold first-come, first-served. You can order via fax 707-431-4862 or mail in your request.

Magnum & Library Wine INFO

We bottle a very limited number of magnums from each release.

If you are interested in a magnum from a future release to commemorate a special occasion (birth, anniversary, wedding, retirement, etc.), make a note on your order form as to which vintage you are interested in and why. Please list a first, second and third choice - this gives us the greatest ability to accommodate your request. If we are able to allocate a magnum to you, it will appear as an offer on a future order form, depending on the vintage you have requested.

In addition, our library has a limited number of past vintages. Please send us a note if there is a particular vintage you would be interested in for a special occasion - we'll do our best to arrange it. Again, listing a first, second and third choice, along with sharing your occasion, makes your request easier to accommodate. Library orders will be shipped independently of current release wines.

Thank you for your order!