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# SEGUE CELLARS

RUSSIAN RIVER VALLEY

*Sonoma County*

## Segue '07 Pre-Release Special

*New Segue '07 Wines*



Doing my part I hope to help ward off the Recession Blues, I'm offering a limited-time sale to Segue's loyal subscribers on my [two new '07 Pinot Noir offerings](#)—if purchased before general release on November 15, 2008. And to help counter the toxic fumes given off by all those negative political ads that bombard us daily, one of my new wines is a breath of fresh air in a bottle—100% organically grown Pinot Noir. That's the ['07 Filigreen Vineyard](#) from Anderson Valley, Mendocino—only 140 cases produced. It contains no pesticides or herbicides, just purely delicious fruit, loads of it, along with subtle smokiness, mocha and spice that will develop as the wine matures. I add minimal sulfites—produced naturally in grapes—to prevent spoilage, and that's it.

I'm proud to be offering a premium Pinot Noir crafted from organically grown grapes. Domestically, they're all but impossible to find. It's even harder to find "organic" on my label, and there's a reason. If you make wines from organic grapes, but process them in a conventional winery, you can't use the "O" word on the bottle. But to me purity of taste and eco-harmony win out in the end over complicated labeling regulations. And I hope, to you as well. I've just updated [www.seguelcellars.com](http://www.seguelcellars.com) so you can [purchase the Filigreen Vineyard online](#) at a pre-release discount savings with low shipping rates.

The [Segue '07 Russian River](#) blend comes from the same primary vineyard source as the previous two vintages, both of which sold out within four weeks after release. It, too can be [purchased on the Segue website using PayPal](#).

## Sinigiani Vineyard '08 Update



As some of you may recall, last spring, Segue's first leased Pinot Noir vineyard in the Russian River Valley, the Sinigiani, got decimated by the worst freezing frost in the North Wine Country in 30 years, when temperatures fell below 29 degrees.

Only 30% of the clusters were undamaged. The remaining 70% produced secondary bud fruit, in scant quantities. Now, seven months later, we've picked the vineyard and it's in barrel. Instead of harvesting over 3 tons, we got less than a ton—about 70 cases. Fortunately my partner in the vineyard, Greg LaFollette, is a gifted Pinot magician. Together we're creating a

## Harvest '08 Notes

The '08 Pinot Noir harvest will be remembered in years to come by its true name, Apocalypse Now. In addition to getting whacked with the worst frost in 30 years. Sonoma, Napa, Monterey and Mendocino experienced a spring drought, a sudden heat spike in August that made the grapes go bonkers—they didn't know whether or not to shut down to protect themselves—and several brutal fires that created vast smoke damage. There were many days when the raging forest-fire smoke layers in Northern California hid the sun and reduced vision to thirty yards. That sooty experience created something most of us had never heard of before—smoke taint. Wine grapes, saturated in smoke in Mendocino and elsewhere, essentially inhaled it through their skins. But winemakers are a crafty bunch. Several methods of eliminating smoke traces from the fermented wine—reverse osmosis filtering and fining—are now being tested. They show promise, and my guess is that by the time of bottling next year, that taint will exist only as a tale to tell over a good bottle and another reminder of nature's wicked sense of humor.

distinctly smoky, forest-floor and red berry Pinot out of the Sinigiani. It has the early hallmarks of an earthy Gevrey-Chambertin with a California suntan. Every cluster was closely examined before hand-picking. Many never made it to fermentation. Those that survived may indeed live to create a classic, memorable wine.

Whatever the outcome, to be outside in God's country, doing what Greg and I and other passionate Pinotphiles love most—well, only an ingrate would even think to complain. More on the Sinigiani as it matures in barrel over the coming year, but I can already hear it singing our favorite theme song — in French of course: *Je ne regrette rien*.

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