

## **Bedrock Wine Co. 2007-2010**

2/7/15

**2007 Vintage Overview: Across the board all of these wines are showing remarkable freshness with a couple really just coming into their drinking window now. A remarkably even vintage across all varieties and a great one to start a winery with!**

2007 Rebecca's Pinot Noir: Everyone agreed this was in the drinking window and showing nicely, and in my opinion, the best Rebecca's we made. Chris and Dad thought it had plenty of life left in it, and since Dad worked with Joe Swan across the street from the vineyard I will defer to him. Chris says "super fresh. riper but balanced. bergamont. really pretty nose starting to show some secondary characters. the russian river blue fruit has held up nicely and is just starting to enter savory. palate is lovely with still lots of vibrancy, cherry fruit and some savory herbal notes. still some tannins and enough acidity. drink now or over the next 10+ years. we are not comparing this to any burgundy because it's not burgundy, it's RRV Pinot. Develop"

2007 Bedrock Heirloom: My favorite wine from the vintage and just coming into the drinking window. This still has a long life in front of it. Dad thinks 10-15 years based on his recent experiences with his older wines. Very little secondary character showing.

2007 Lorenzo's Heirloom: A bit more controversial as this wine is one of the ripest we have made but also has plenty of stuffing and tannin left. Paul and I were firmly in the drink in the next 5 years camp while Dad and Chris thought it more ageworthy with Dad saying "10 years, easy."

2007 Kick Ranch Syrah: This wine is showing really nicely now with the Viognier really creating nice lifted perfume. It still has plenty of structure (in part due to the new redwood tank it was fermented in). Folks who don't mind tannin should crack away though I think it will easily go another 10.

2007 Old Lakeville Syrah: Paul said this just needed some American oak and it would be "Grange- like," given its opulent blue fruit. Dad commented on the rich fruit but also what he calls "gum tannin," aka, a lot. I think this needs some time.

2007 Glenlyon Syrah: Smoky and meaty but sleek. The most northern Rhone of the 2007 Syrah's with most of us thinking it bears resemblance to nice St. Joseph. I really wish I had made more than a single barrel of this!

2007 Bedrock Vineyard Cabernet: This was another controversial one. Given its dense structure and dark fruits Pop, Chris and I both thought it has a long life ahead of it. Paul was a bit concerned by the ripeness level and was afraid the fruit might dwindle ahead of the tannin. I would give this another 5 years minimum and suspect it will go for quite a lot longer.

**2008 Vintage Overview: A slightly more variable year when it comes to different varieties. There was a significant heat-spike in the early part of September where the days were hot and the nights were warm as no fog layer came in. The result was that a couple vineyards that were not carrying much crop so a spike in sugars that forced earlier than ideal picking. That being said, two wines from the vintage 2008 Lorenzo's Heritage Wine and 2008 Hudson "Cofermented" are in my opinion, two of the best wines we have made with the Bedrock Heritage Wine and Cuvee Caritas being not far behind.**

2008 Ode to Lulu Rose: pretty cool stuff though not as interesting as the 2010. According to Chris "if you forgot about one of these you can still drink it! Like still Rose Champagne. still fruit. lacks a little acid but overall still very light on it's feet." I count this as a win as this was the first wine I made that Chris did not like on release.

2008 Cuvee Caritas: One of my favorite wines we have made, the 2008 is coming into its drinking window now, a little ahead of the curve for the 2009 and 2010 vintages of this wine. Starting to show some beautiful fig, tobacco leaf, and oiliness from the Semillon while the vibrant perfume of the SB still lingers. As Chris wrote" you feel the semillon on the palate in a serious way, in a sexy way, in a way that only 1886 vines can give you."

2008 Rebecca's Vineyard Pinot Noir: Dad loved this, I was not a huge fan but I really hate warm year character in Pinot Noir. I think Chris's note was best "tastes like an old school merry edwards wine. no reason to hold back. the 2007 has more legs. this is right in it's window."

2008 Bedrock Heirloom Wine: Showing some of the richness of the year this is still has nice definition due to the Carignane and other mixed blacks. Lots of spice and rich fruits. Along with the 2010 probably an Heirloom that is entering its drinking window though has several more years of rewarding drinking ahead of it.

2008 Lorenzo's Heirloom Wine: Everyone loved this wine, and definitely one of my favorite wines ever- the Carignane component brings wonderful loft to the density of the Zin and Pets. Absolutely delicious now this wine has a lot of life in front of it. Pop said "fresh, gorgeous mid-palate, perfect balance, 10 years at least." Chris wrote "wow, what a wine. lots of savory notes on the palate with an uppercut of dry creek black cherry fruit. incredible balance, beautiful fine tannins. great acid and length. the acid changes the weight of the nose. 10-15+ on this one. Develop." Paul "Delicious."

2008 Sonoma County Syrah: Very dark and big berry fruit. This has a little less of the Rhonish pepper and smoke that I love as a chunk of this fruit came from Bald Mountain Vineyard on Mt. Veeder which tends towards a softer, more forward character. Grapey and a nice mouthful of fruit. Drink now or over the next few years.

2008 Kick Ranch Syrah: Another wine where opinions were all over the map. Chris thinks this is ready to go and a little four-square. Dad, Paul and I all thought giving it another 4-5 years to let some of the structure resolve will be of benefit.

2008 Old Lakeville Syrah: Paul, Chris and I really liked this wine, noting its really pretty nose, liveliness and whole-cluster spice. Paul loved the mouthfeel. Pop thought it lacked some “syrah” character. All of us agreed that this has a life of 10-15 years ahead of it though is also quite delicious for its exuberance now.

2008 Lauterbach Hill Syrah: To be honest, I had a really tough time when making it with this wine, thus the reason why I left it in puncheon for 3 years before coming back around to it. Now, I think it is one of the most interesting and distinct wines we have made. Pop notes just the right amount of feral “stink,” to it while Chris notes “always loved the olive brine, savory component to this wine.” This can be consumed now but most of us suspect it will do really nicely for another 5-10 years.

2008 Hudson Syrah “Whole-Cluster”: This was one that split the group a bit. Chris notes “still a little shut down but as it opens up the clusters come out as does the hudson bacon. mmm bacon. a wine of class. seductive. the first wine where I really keep going back and have not quite figured out but am completely happy with that. in the zone if you are into a wine not opening up right away. drink now or over the next 5-10 years.” Paul and I both thought it a trace high in VA for our tastes. Pop noted the “bruised violet aromatics” and that it “makes you work for the mystery.” I would personally be tempted to open these on the early side with a decent decant.

2008 Hudson Syrah “Cofermented”: One of my favorite wines we have made, I absolutely adore the totally Hudson smoked meat and perfume brought by the Viognier. Pop said “beautiful,” and Paul noted the “overwhelming finish” indicating the wine should go 10-15 years. Chris had the best note though, “holy hell. viognier and syrah are best friends here. staggering nose. jumps from the glass with sexy french oak, clusters, flowers. packed with fruit but so lively and finishes with so much game and bacon. drink over the next 15 years. Develop.”

2008 Hudson Syrah “Pleine de Chene”: This one is big and dark, a real bruiser. Dad calls it “dense and very recessive,” noting it needs 10+ years to grow into an “interesting individual.” Chris notes “oaky for sure but the herbal components freshen up. Lots of coffee on the palate but it’s balanced and still has lots of time, but, any drinkers that love “bigger California” come to your house open this now and they will love you so much.”

2008 Bedrock Vineyard Red Wine #2: 59% Cabernet, 32% Merlot and 9% Petit Verdot. In 2008 the C.S. from Bedrock was so massively structured that we brought in some Merlot to soften it up a bit. I am really happy with this wine and like it more than the rest of the group. Lots of spice, clove, star anise, and licorice along with dark fruits. I do not think this will age as long as the 2007, 2009 or 2010 Bedrock Vineyard Cabernet bottlings but should drink nicely in another 4-5 years. Paul noted the “supple mouthfeel,

packed with fruit.” Dad noted the “allspice and sage tones.” You will note everyone is using more savory rather than fruit descriptors on this one.

**2009 Vintage Overview: Another really nice vintage with good consistency. A trace cooler than 2007 and 2008 across the board but with generally moderate crops and even ripening. There are a couple wines from the vintage that are definitely in their drinking window and a few, like Lorenzo’s Heritage Wine, that might be among the longest lived we have made.**

2009 Ode to Lulu Rose: Still drinking well, and Dad notes “the delicate and savory character” that “would play well on a lazy Sunday afternoon.” Drink up!

2009 Kick Ranch Sauvignon Blanc: This is drinking very nicely now. Dad notes “citrus, figs and apricot,” calling it “clean and flinty.” My favorite iteration of the Kick Ranch bottling. Drink up!

2009 Brosseau Chardonnay: Dad notes the “biscuits and honey character” while Chris says “still so youthful. showing a little more palate richness with that signature bay leaf note of brosseau. no rush.” I think the 2010 will reward more patience than this one.

2009 Compagni Portis Vineyard Heritage White: Our first year working with this amazing vineyard. The nose is still dominated by lychee and exotic fruits though a pleasant petrol character is starting to creep in. Dad notes the “rose and geranium.” This will continue to develop in an intellectual way but no harm in drinking up.

2009 Cuvee Karatas White Wine: This wine is just showing a glimpse of the Semillon character behind the dense primary fruit and oak and could use another 3-4 years in bottle at a minimum. Chris’s note is probably the best,” starting to drink but unlike the 2008 I would hold this unless you had a rich pork dish and gave it a good decant. so much stuffing, this will be great. I just think you should hold. crackling with flavor and potential. flower spice.”

2009 Rebecca’s Vineyard Pinot Noir: The most streamlined of the three vintages made of Rebecca’s Vineyard. Bergamot, queen anne lace cherry and spice. Liked all around this could hold another 5-6 years but certainly can be cracked now with a good decant.

2009 Old Vine Zinfandel: From Bedrock Vineyard, Los Chamizal, Stellwagen and Mancuso Vineyard (planted 1919 near Pagani Ranch with a surprising amount of interplanted Cabernet Franc). I think this wine is showing better now than ever, with all the 2009 freshness coming through and the Sonoma Valley tannins resolving a bit. Dad notes the “very pretty black cherry and mouthwatering fruit,” while Chris notes “still such a pretty nose. very berry dominated. great acid and texture. the heat is showing more than I remember. drink now or over the next 3 years.” I think this is definitely one does not need too much more cellar time.

2009 Stellwagen Zinfandel: This is definitely on the plush and forward side, as is typical of the heavier soils at the vineyard. As dad says “not a ballerina by any means.” Paul noted the “licorice and sassafras” notes and called it “wild.” This is certainly not the most complex wine we have made but is a really nice mouthful of Zinfandel. Drink up!

2009 Bedrock Heirloom Wine: My favorite Bedrock heirloom wine of the flight and probably my favorite overall (though 2011 and 2013 could surpass it over time). This has dramatic, orange-tinged perfume and lovely lithe fruit. Dad notes “bergamot perfume, almost delicate but powerful, long life ahead of this wine.” Chris notes “orange peel, spice and red fruit. everything feels in the right place but not quite ready to jump from the glass. palate is fresh and lively and the sonoma valley tannins don’t come along until the very end. I would hold another 2-3 years. should develop over 10+. an intellectuals bedrock and one we love.” And 48 hours later amends “This continued to drink well over 2 days, thinking this one may have even longer than I first thought.”

2009 Dolinsek Ranch Heirloom Wine: This is kinda a freak-show in a good way. The fruit came in just before the rains in early October and hit the tank at 23.6 brix (around 14.0% potential alcohol). Given the low brix I did not do a mid-ferment analysis of alcohol and remaining sugar assuming it would soak a little in tank and finish in the mid-14’s. The wine finished at almost 16% alcohol and, miraculously finished dry, and was delicious. Chris, who is an old world wine drinker first and foremost, notes “what an unbelievable wine. it doesn’t make sense. drink now. an opulent, hedonistic wine that should be consumed over the next few years. Enjoy soon though.” Dad notes “the floral, blue-fruited, high-tone spice.” Indeed, despite the high alcohol this wine finished at a very low 3.4 pH. One of the very few wines I have seen from California that actually maintains a semblance of balance at high alcohols. However, drink up, I’m not sure this is going to get any better.

2009 Lorenzo’s Heirloom Wine: This wine has barely budged since we bottled it and promises to have a very long life ahead of it. Unlike the 2008 of this wine that was so dominated by the Carignane, this one shows the structure, pepper and smoke of the Petite Sirah element. Dad notes the ‘spicy, dense, chewy pepper and cherry’ and calls it a “black hole.” Chris says “beautiful nose. dark and petite sirah driven. going to last a long long time. don’t think about it for 5 years unless you are gnawing on a wild boar. unbelievable wine. I love it but not for the shy unless you have 20 years of patience.” Definitely one to tuck in the back of the cellar.

2009 Sonoma Coast Syrah: One of my favorites of this bottling (not bottled under the North Coast appellation). This was one of three years we got Wildcat Mountain fruit before it was top-worked to Pinot, and you can really feel the peppery, cool-climate character that it adds. Dad notes “the bacon fat and white pepper,” while Chris adds “god I do love clusters and syrah. mixed with bacon fat. mmmm bacon. super savory. fruit is playing second fiddle to the savory. a killer food wine. drink now or over the next 5 years.” This one is singing right now.

2009 Bedrock Vineyard Ancient Vine Syrah: A single barrel made from the ancient Syrah interplanted at Bedrock Vineyard. This is pretty wild and kinky stuff and not like any other Syrah we have made. The aromatic remind me Monkey Barrel Schwarzwald Dry Gin- like head-blowing botanicals. Chris says” like walking through a field of orange blossoms and wild flowers. insanely bright for a syrah from anywhere. botanicals. so lovely on the palate. drink now or over the next ten years. lots of flavor and lots of elegance. develop over the next 5+ years.”

2009 Kick Ranch Syrah: I liked this wine a lot more when it came out than now, which I feel also represents my own personal transition of what I like in Syrah. This wine just feels a little rich and fat. We all tasted it and shrugged our shoulders and said “well it is nice, but just kinda feels like another “big” California Syrah without much definition.” I would drink up.

2009 Old Lakeville Syrah: Our last year with this site as we transitioned to Griffin’s Lair Vineyard across the street. One of the more perfumed and vibrant wines of the vintage with dad noting it had a note that “Joe Swan would have called ‘alive.’” Paul notes it being “high-toned but brooding.” I would hold another couple of years.

2009 Griffin’s Lair Syrah: This is a funky wine and definitely flirting more with reduction than I would like. It definitely would benefit from decanting. Dad notes that it is “high tone but currently a little disjointed.” Chris notes ”Right on the edge for me. I enjoy it, Morgan hates it. I think it will get better. He wants to put his head in the sand while drinking it.” I really feel we started to hit our groove with this site the following year and began hitting it off and over the wall with the 2011, 12 and 13.

2009 Hudson “T” Syrah: Our first vintage working with this great block planted in 1993 for Michael Havens. This is one of my favorite wines of the vintage, with classic dark and meaty Hudson character and opulent mouthfeel. This wine reminds me a lot of the Havens 1999 Hudson that is spectacular today (and a dead ringer for Jamet). Dad notes “mulberry, bacon, earth, spice and big, full mouthfeel, long delicious Syrah flavor and firm tannin. Should have a long life of 10-15 years.” Chris says “another hudson syrah that jumps from the glass with meat and spice and all things nice. deep rich mouthfeel but so bright at that same time. finishes with gnarly tannins. hold for at least another 5 years unless you have a fat flannery steak at the ready. easily a 25 year wine.”

2009 Hudson “Pleine de Chene” Syrah: This is definitely the more opulent of the Hudson bottlings from the vintage, showing more of the barrel character of coffee and chocolate. It still has a distinct line of pig fat and brine and tasted much better after retasting on day two. Dad notes its “meaty delicious appeal,” and that it resembles the more opulently oaky stylings of Guigal wines. Not Chris’s bag with all the oak. Give this one some time unless you like big and brash.

2009 Bedrock Vineyard Cabernet Sauvignon: One of my favorite Cabernets we have made as it shows a lot of high- tone perfume and subtlety but with structure to last a while. Dad notes the “very dark color and dusty currant inflected orange rind perfume.”

Chris says “deep anise nose black nose. rich and heady. the tannins are pretty fine. not a crime to crack but certainly will get better.” I would give it a minimum of five more years.

2009 Lachryma Montis Botrytized Semillon, Monte Rosso Vineyard. This is one of the most monumental wines we have made. At a recent tasting Paul Draper told me it was the “best dessert wine he has had from California,” which made me want to faint like a teeny-bopper at a Beatles concert. Dad notes it being “so beautiful in the mouth, sweet without it being cloying.” Chris says “one of the greatest wines we have made. 30+ years left of development, period.”

**2010 Vintage Overview: This was a tough year. One of the coldest summers on record in California along with heavy mildew pressure forced most vineyard owners to open up canopies and deleaf more vigorously than they would otherwise. Unfortunately, on August 24<sup>th</sup> temperatures spiked to 116 degrees for a few days and absolutely fried some vines. We lost the entire year’s crop from several vineyards (Lorenzo’s, Papera and Dolinsek) and others were limited to a tiny amount of fruit (Pagani and Monte Rosso). Though not present at bottling nor in much in the first two years of their life some of the Zinfandels and field-blended wines have developed a slightly raisined quality that I do not find particularly enjoyable (though it is a pet peeve of mine and others found it inoffensive). Syrah fared much better across the board though the Griffin’s Lair might be the worst racking job I have ever done and has a bit too much sediment for my tastes.**

2010 Ode to Lulu Rose: The palest Lulu we have made and the last to be 100% Mourvedre. This is pretty fascinating stuff, showing a lot of interesting forest floor and savory character but retaining remarkable freshness. Chris notes “pithy. again is you forgot about this it’s still really fresh. herbal. still needs a little acid but gosh darn it I would drink it happily with some seared tuna or shrimps on a warm day.”

2010 Kick Ranch Sauvignon Blanc: Quite grassy and herbaceous and still feeling a little reduced. Dad notes it being “bright and clean.” Feels more New Zealand in style.

2010 Brosseau Vineyard Chardonnay: This is a very bright and clean version of this wine, with an almost cold day on the bay salt-water character I ascribe to Chablis. Clean and vibrant now this is going to be fun to check in on in a few more years. I suspect there is something pretty lovely lurking beneath the seemingly diaphanous waters.

2010 Compagni Portis Vineyard Heritage Wine: This wine shows a lot more Gewurtz character than the 2009, and due to the 2010 heat also has quite a bit of tannin. Chris notes “a bit more refined nose than 2009. really spicy on the palate. great texture. great now, will be great later.”

2010 Cuvee Karatas White Wine: This wine is still ridiculously tight and feels like it has barely moved since release. Not sure a “white hole” is a thing but this could be it. This

really needs another 5 years, minimum, in my opinion. Paul notes “still tight, yet great length.” Dad says “Tight and dense and still has not liberated its complexity. Should evolve nicely.” According to Chris “showing lots of green spice, green tobacco. lots of potential coiled up here, hold for at least another couple years and will go for many many more.”

2010 Sonoma Valley Old Vine Zinfandel: Plenty of spice with the hallmark slightly bruised fruit character of 2010. This is actually remarkably light on its feet for 2010 with enough acidity to keep it from falling in on itself. Dad notes the “fruit and tannin are in relatively equal proportion.” Though all of us thought this is in the drinking window now with a 1-2 hours decant.

2010 Monte Rosso Zinfandel: This is the only Monte Rosso we have made that I would say would be better to drink sooner rather than later for its lush fruit. Dad notes the “signature cherry and orange spice of Monte Rosso.” All of us agree this is one to drink in the next few years.

2010 Bedrock Heirloom Wine: This really shows the importance of mixed blacks as the wine has more stuffing and vibrancy than most Zinfandels due to the Carignane, Alicante, and other varieties that were a little less effected by the heat event. Dad notes the “up-tone spice and freshness on the palate.” Chris notes the “Cointreau note” in the perfume. This is a Bedrock Heirloom/Heritage that could be consumed over the next couple of years and should go another 5-8 without much issue.

2010 Pagani Ranch Heirloom Wine: This wine split the group. I personally have a really hard time with it as it shows too much of the bruised fruit character. However, Chris thinks it a “hedonists delight” with “big lush ripe raspberry fruit.” This wine has done pretty well on cellartracker so perhaps I am wrong.

2010 Papa’s All-Blacks: I think this is the best of the Zinfandels and mixed black wines of the vintage. Certainly on the lush and ripe side but with a nice chunk of freshness and tannin. Dad notes the “long, pleasing character,” and Chris says “out of al the 2010 heritage based wines this has the prettiest nose with the most savory character. black fruits but with nice acid.” This could use a couple more years.

2010 Sonoma Coast Syrah: A forward iteration of this wine, showing lots of dark fruit and some smoke and olive (Wildcat Mountain again showing itself). Chris, getting a little belligerent at the end of the tasting notes “what a lovely nose. all you people who paid \$20 for this are lucky. still drinking beautifully and has lots of life left. so pretty. definitely approachable. drink now or over the next 3 years.” I say, drink up with a decant!

2010 Kick Ranch Syrah: Again with Kick Ranch, forward and lush but perhaps not showing as much complexity as the Hudson or Griffin’s bottlings. Dad describes it as “bright, spicy and fruity,” while Chris thinks it is saved by “the introduction of clusters.” A nice wine for me but not particularly distinct. Drink up with a decant!

2010 Hudson T'n'S Syrah: One of my favorite wines from 2010, incredibly dark and definitely needs decanting. Dad says the aromatics are “smoky, spicy and meaty” and the palate is “dense, like violets with Velcro on the tongue.” Savory and deep, this screams for lamb. Could use another 3-4 years.

2010 Hudson Pleine de Chene: Typically opulent, this is the last year of the PDC bottling. Chris notes “smoke and tar and oak.” To me there is a lot of creosote along with the hallmark Hudson olive tapenade and bacon characters. This is still a baby and could use another 4-5 years.

2010 Griffin's Lair Syrah: Though cloudier than I would like this wine is pretty lovely, showing the classic Griffin's intensity and screaming “SYRAH” character. Dad notes the “intense black fruit,” and Chris (who wants to be drinking champagne at this point) says “big fan.” This could certainly reward some more time, and decant carefully after setting upright for a while.

2010 Bedrock Vineyard Cabernet Sauvignon: A bruiser, this really delivered the knock-out punch to our already rather tender tongues at this late point in the tasting. Definitely needs another 5-6 years though all of us think this has the stuffing to go for a really long time.