

WINE ORDER FORM

GARY FARRELL

VINEYARDS & WINERY

JUNE 2008

Please mail or fax this form on or before July 15, 2008. Orders received after July 15 may be subject to wine and discount limitations. Mail form to: 10701 Westside Road, Healdsburg, CA 95448; telephone (866) 277-9463, or fax (800) 425-8238. Orders may also be placed from our web site, www.garyfarrellwines.com. Please note, all wine deliveries require an ADULT signature. Additionally, your daytime phone number is important for shipping considerations.

SHIPPING ADDRESS (Use business if possible): Business Residence Will Call Other
 Name: _____
 Business: _____
 Street: _____ City: _____ State: _____ Zip: _____
 Daytime Telephone (required): _____

BILLING ADDRESS: Same as Shipping
 Name: _____
 Business: _____
 Street: _____ City: _____ State: _____ Zip: _____
 Daytime Telephone: _____

2006 CHARDONNAY – Cresta Ridge Vineyard	\$38.00 x _____ btl = \$ _____
2006 PINOT NOIR – Russian River Selection	\$42.00 x _____ btl = \$ _____
2006 PINOT NOIR – Bien Nacido Vineyard	\$50.00 x _____ btl = \$ _____
2006 PINOT NOIR – Hallberg Vineyard	\$50.00 x _____ btl = \$ _____
2006 ZINFANDEL – Bradford Mountain Vineyard	\$40.00 x _____ btl = \$ _____

PAYMENT INFORMATION: <input type="checkbox"/> Visa <input type="checkbox"/> MC <input type="checkbox"/> AMEX <input type="checkbox"/> Check <small>(Please make check payable to: Gary Farrell Wines)</small>	15% Discount = \$ _____
Credit Card #: _____	7.75% Sales Tax (California) = \$ _____
Exp. Date: _____	Applicable Tax (All other states) = \$ _____
	Shipping Fee = \$ _____
Signature: _____	TOTAL = \$ _____

I certify that I am 21 years of age or older.

“I can’t
wait till
June arrives
and with
it, some
wonderful, new
releases...”

Dear Friends,

As I sit writing these thoughts, it is raining outside and dropping below freezing at night. This has been a colder than normal spring here in the Russian River but warm weather is right around the corner. I can’t wait till June arrives and with it, some wonderful, new releases from Gary Farrell. It’s a mixed bag of Chardonnay, Pinot Noir and Zinfandel, covering such diverse regions as Russian River Valley, Santa Barbara County and Dry Creek Valley. Let’s get right to it.

First, is our 2006 Cresta Ridge Chardonnay. This vineyard is owned by Gary and Debbie Farrell and produces some of the finest Chardonnay in the Russian River Valley. Cresta Ridge Vineyard is located in the Green Valley sub-appellation of the Russian River Valley along the famous “Gold Ridge” that refers to the predominant soil type – well-drained, fine sandy loam. This soil type is particularly valuable for high quality wine grape production. But be aware when you walk through the vineyard, you come back covered with fine dust! Cresta Chardonnay has a definite minerality with layers of complex fruit.

We are very happy to include the first of our 2006 Pinot Noir releases – the Russian River Selection, Bien Nacido Vineyard and Hallberg Vineyard. Two different appellations and three very different wines. Of all varieties, Pinot Noir is the most site specific, the most sensitive to terroir. The Russian River Selection is a blend of grapes from many different sites – demonstrating how a variety of soils, microclimates and clones from our finest vineyard sources can compliment each other, add individual nuances and create an extraordinary wine. The Bien Nacido is from a single vineyard source that showcases the region in which it is grown (Santa Maria Valley in Santa Barbara County). The Pommard clone here shows off its pure, rich, intense fruit with considerable spice and earthiness and a long silky mouth feel. This fruit is sourced primarily from Q block which is some of the oldest fruit on the vineyard.

The 2006 Hallberg Pinot Noir is our second Vineyard Designated bottling from this wonderful vineyard. Hallberg is an ideal site for Pinot Noir – very similar to Burgundy with the clay soil and rolling hills. We get a variety of clones from five different blocks on this property including Clones 667, 777, Pommard and a mixed field blend we call the “Salsa” block. Our final blend varies from year to year based on the vintage. In 2006 the blend is a combination of all three clones with a splash of Salsa, Olé!

And our final wine is a 2006 Bradford Mountain Zinfandel. We have been producing award winning Zinfandel from this unique vineyard site for over a decade. The deep red soils yield a zinfandel that shows refined fruit yet is intense and meaty.

I recently read an article that stated there are two criteria for visiting wineries – the quality of the wine and the aesthetic appearance of the winery and its surroundings. I can’t leave you without mentioning that we shine in both these areas. And many others agree. Our tasting room was just voted one of America’s top 25 Tasting Rooms in the April issue of the Wine Enthusiast! Please come and visit us to see why!

Winemaker

Susan Reed



2ND ANNUAL PREMIER CREW
PINOT PRESALE & SALMON BARBEQUE
SATURDAY JUNE 28TH - NOON ~ 3PM



AS WELL AS OUR (SOON-TO-BE) LEGENDARY
LONG PUTT COMPETITION

Join fellow members of Premier Crew for a festive afternoon at our hilltop Winery. This will be your first opportunity to sample our wines from the eagerly anticipated 2006 vintage. In addition, you'll again get to test your skills on our 60 foot putting green.

This year's long putt champion will receive a two night stay at the luxurious Tranquillo resort (see below) which sits high on Black Mountain just minutes from our Winery. Putterers will be provided but feel free to bring your own if you would like. The seasonal menu will feature Pinot's perfect compliment...wild Salmon.

This special afternoon will feature the following
2006 Pinot Noirs...

- 2006 Pinot Noir – Russian River Valley
- 2006 Pinot Noir – Bien Nacido Vineyard
- 2006 Pinot Noir – Hallberg Vineyard
- 2006 Pinot Noir – Rochioli Vineyard

2007 Pinot Noir – Hallberg Vineyard
(Barrel Sample – this year's lot)

Complimentary; Members only please
10701 Westside Road, Healdsburg CA
RSVP to 866.277.9463 – PremierCrew@GaryFarrellWines.com

Premier Crew Concierge Services

We are always working to provide our members the highest level of service, which includes referrals and recommendations for local restaurants, accommodations and activities during your visit to the Russian River Valley.

FEATURED PROPERTY

TRANQUILLO: A MOUNTAINTOP RESORT STYLE HOME
WITH POOL AND SPA.

This remarkable Mediterranean style estate is nestled high on Black Mountain with panoramic views of both valleys and distant mountain ranges. It is just minutes from our Winery providing you a perfect compliment to your next Gary Farrell experience.

As a member of Premier Crew you receive 15% off your rental fees. Contact us for additional information or to book your stay.



NEW RELEASES



2006 CHARDONNAY
Cresta Ridge Vineyard, Russian River Valley

VINEYARDS

Cresta Ridge Vineyard was developed by Gary and Debbie Farrell in 1999. This property is located in Sebastopol within the Green Valley sub appellation of the Russian River Valley. Sixteen acres are planted to Pinot Noir, Dijon clones 115 and 777 and four acres are planted to Chardonnay, Dijon clones 95 and 76. These clones were selected for their favorable flavor profiles, moderate yields and small berry and cluster size. Though the vines are only seven years old, through meticulous vineyard management and care, Cresta Ridge is rapidly becoming one of our most popular and highly acclaimed Chardonnays.

WINEMAKING

Green Valley, the coolest of the Russian River Valley sub-appellations, allows for extremely long maturation time, providing wonderful intensity and complexity to the fruit profile. As with all of our Chardonnays, we select a minimum of three strains of yeast for primary fermentation which adds complexity to

the fruit profile of the vineyard. This wine was 100% barrel fermented in French oak barrels (1/3 new). The wine was aged sur lie, underwent full malolactic fermentation and was matured in barrel for 7 months.

TASTING NOTES

This 2006 Cresta Ridge Chardonnay exhibits aromas of orange blossom, citrus zest and toffee. Luscious honeydew and spiced pear flavors are enhanced by subtle mineral notes. Brimming with vibrant acidity and freshness, this wine has incredible complexity, moderately toasty notes of oak and generous mouthfeel. This Chardonnay shows great balance with a lingering, crisp finish.

Technical Notes Appellation: Russian River Valley Varietal: 100% Chardonnay Harvested: September 6, 2006 Oak Profile: 7 months in 100% French Oak (33% new) Bottled: June 7, 2007 Cases Produced: 307 Alcohol: 14.1% pH/T.A.: 3.41 / 5.73 g/L



2006 PINOT NOIR
Russian River Selection, Russian River Valley

GRAPE SOURCE

This Pinot Noir was hand harvested from September 9 to 28, 2006 and sourced from famed vineyards of the Russian River Valley including the Starr Ridge, Rochioli-Allen, Cresta Ridge, Stiling, McIntyre and Archer Vineyards.

WINEMAKING NOTES

The 2006 growing season saw a cool spring followed by a cool summer punctuated with a heat wave in July, and a relatively late harvest. These grapes were picked at an average of 23.8 degrees brix between September 9th and 28th. The fruit was then hand sorted, de-stemmed and moved to fermenters uncrushed for a 5-day cold soak, then fermented in small stainless steel tanks with regular punch-downs. The wine underwent malolactic fermentation and matured in a combination of new, 1, 2 and 3-year-old French oak barrels for 8 months before bottling.

TASTING NOTES

This wine opens with alluring ripe cherry, raspberry and strawberry aromas and has plush, succulent dark berry flavors, complimented by lavish, spicy oak elements. It is deeply colored with layered complexity and a silky, sensual, long finish. The 2006 Russian River Selection Pinot Noir shows wonderful balanced acidity and generous fruit that will pair well with grilled salmon with a hoisin glaze.

Technical Notes Appellation: Russian River Valley Varietal: 100% Pinot Noir Harvested: September 9 to 28, 2006 Oak Profile: 8 months in 100% French Oak (25% new) Bottled: July 23 to 27, 2007 Cases Produced: 11,688 Alcohol: 14.2% pH/T.A.: 3.46/6.03 g/L



2006 PINOT NOIR
Bien Nacido Vineyard, Santa Maria Valley – Santa Barbara County

VINEYARD

With a rich history, beginning in 1837 as a Spanish land grant, Bien Nacido Vineyard has now become one of the most prestigious and best known vineyards in the Santa Maria Valley of Santa Barbara County - a region with a well-deserved reputation for producing world class Pinot Noir. Gary Farrell Winery has sourced fruit from this historic vineyard for more than twenty years. The Pinot Noir was hand-picked from N and Q blocks. Four clones of Pinot Noir were selected for planting: Pommard clone 4, Dijon clone 114, Dijon clone 115 and Dijon clone 777. The vines were planted to a high density on low vigor rootstock on a south-western facing slope.

WINEMAKING NOTES

The 2006 growing season saw a cool spring followed by a cool summer punctuated with a heat wave in July, and a relatively late harvest. These grapes were hand-harvested in the early morning on September 29th, then, after the clusters were de-stemmed, the

must received a 5-day cold soak prior to fermentation. The finished wine was matured in a mix of 44% new, 56% two-year-old French oak barrels for 12 months prior to bottling.

TASTING NOTES

The 2006 Bien Nacido Pinot Noir has pretty aromas of raspberries and black cherries with a hint of spiciness, and a fine, voluptuous texture and good acidity. Decant before serving and enjoy this very sophisticated, intriguing Pinot Noir over the next decade as the flavors continue to evolve. This wine pairs beautifully with duck confit and braised broccoli rabe.

Technical Notes Appellation: Santa Barbara County Varietal: 100% Pinot Noir Harvested: September 29, 2006 Oak Profile: 12 months in 100% French Oak (44% new) Bottled: December 6, 2007 Cases Produced: 388 Alcohol: 14.1% pH/T.A.: 3.39/6.52 g/L



2006 PINOT NOIR
Hallberg Vineyard, Russian River Valley

VINEYARD

The 100-acre Hallberg Vineyard is named for previous owners Don and Marcia Hallberg and today owned by a small group of investors headed by Brice Jones, formerly of Sonoma Cutrer. The vineyard is meticulously farmed by Kirk Lokka, also a veteran of Sonoma Cutrer, and the commitment to quality of the current owners coupled with the site's exceptional soils give this property boundless potential.

WINEMAKING NOTES

The 2006 growing season saw a cool spring followed by a cool summer punctuated with a heat wave in July, and a relatively late harvest. These grapes were picked at 24.0 degrees brix during the cool night in late September. The fruit was then hand sorted, de-stemmed and moved to fermenters uncrushed for a 5-day cold soak, then fermented in small stainless steel tanks with regular punch-downs. The wine underwent malolactic fermentation and matured in a combination of new and 1-year-old French oak barrels for over 13 months before bottling.

TASTING NOTES

A wine of stunning depth and concentration, the 2006 Hallberg Pinot Noir is simultaneously opulent and elegant, opening with a deep nose of black cherries and expanding in the mouth to show pretty spice and blueberry highlights braced with firm tannins and ample acidity through the long, supple finish. This boldly-flavored wine is

built to last and pairs beautifully with rack of lamb with fresh rosemary.

Technical Notes Appellation: Russian River Valley Varietal: 100% Pinot Noir Harvested: September 25, 2006 Oak Profile: 12 months in 100% French Oak (46% new) Bottled: December 6, 2007 Cases Produced: 566 Alcohol: 14.4% pH/T.A.: 3.44/6.23 g/L



2006 ZINFANDEL
Bradford Mountain Vineyards, Dry Creek Valley

VINEYARD

Bradford Mountain Vineyards, originally settled by an Italian family in the late 1800's, is now owned by the Hambrecht family. They are located on the northwestern side of Dry Creek Valley at about 1000 feet elevation. The volcanic, red soils, Boomer loam and Stonyford loam, are reminiscent of Tuscany's terra rosa. Fifty-one acres are planted to Zinfandel; we source our fruit from 30 of those acres that were planted in 1974. There is some debate, but the Zinfandel vines are thought to be from the "mother" blocks planted in 1900 to the Hambrecht/ Mead Atlas Peak clone.

WINEMAKING NOTES

This wine is composed almost entirely of Zinfandel from Bradford Mountain Vineyards in Dry Creek Valley. The grapes were picked on September 23rd of 2006 at an average of 24.2 degrees brix, de-stemmed but not crushed, and allowed to cold soak for five days before

being fermented in stainless steel tanks. The finished wine was matured in a mix of new and 1-year-old French oak barrels for 12 months prior to bottling.

TASTING NOTES

Wines produced from Bradford Mountain are complex, aromatic and intense. This 2006 Bradford Mountain Zinfandel has concentrated dark fruit aromas of ripe blackberry and Marion berry with subtle layers of cardamom spice and eucalyptus. The wine shows rich concentrated flavors of dark berry fruit, asian spices and well-proportioned tannins leading to a generous, yet vibrant finish. This robust Zinfandel will pair beautifully with a dry rubbed tri-tip on the summer barbecue or a simple penne arrabbiata.

Technical Notes Appellation: Dry Creek Valley Varietal: Zinfandel Harvested: September 23, 2006 Oak Profile: 12 months in 100% French Oak (44% new) Bottled: December 7, 2007 Cases Produced: 234 Alcohol: 14.4% pH/T.A.: 3.48 / 7.09 g/L

Next Shipment - September Releases

- 2006 Chardonnay – Starr Ridge Vineyard
- 2006 Pinot Noir – Hallberg Vineyard – Dijon Clones
- 2006 Zinfandel – Collins Vineyard
- 2004 Encounter – Proprietary Red Wine

Subject to change