

# BAER

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# WINERY

Fall 2002

## What's In Our Cellar?

### VINTAGE 2000

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We crushed, fermented and pressed 5 tons of fruit in 2000. The result was 10 barrels of Alder Ridge Cabernet Sauvignon, Cabernet Franc and Merlot. The wine aged in all new French Oak for a year and a half. We blended and bottled this wine in August 2002. So after almost 2 years in barrel, it will age in the bottle for another year and be released in April 2003 at the Passport to Woodinville event. Slightly more than 200 cases of wine will be available from this vintage.

### VINTAGE 2001

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We processed 8 tons of fruit in 2001. We have 19 barrels of Chandler Reach Cabernet Sauvignon, Chandler Reach Cabernet Franc and Alder Ridge Merlot in new French oak. This wine will be released in 2004 after undergoing the same barrel and bottle aging as the 2000 vintage. We anticipate that about 425-450 cases of this vintage will be available.

### VINTAGE 2002

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We crushed, fermented, pressed, over 13 tons of grapes this year and have 32 barrels aging in our cellar.

### VINEYARDS

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We were extremely pleased with the fruit we received in 2000 and 2001 from Chandler Reach (near Benton City WA) and Alder Ridge (near Alderdale WA). We were very excited to be able to add Elerding and Stillwater Creek Vineyards as suppliers for 2002. We add and delete fruit sources from time to time to continue our growth and strive for the very best wine to bear the name of Baer Winery.

### COOPERAGE

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At Baer Winery we believe that careful selection of barrels is an essential part of making fine wines. We have used Sylvain, Radoux, Berger, and Demptos barrels because of their quality and reputation. This year we are adding Tonnellerie Boutes to our mix of barrels. Each lot of barrels is specified for the forest region of origin and toast level to impart precise characteristics to the wine.

## Winery Operations

### CRUSH & BOTTLING VOLUNTEERS

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As a small, family owned and operated winery; we can always use extra hands at crush and bottling time. If you are interested in "getting your hands dirty", learning more about how fine wine is made, and earning a free bottle of wine, let us know.

### WINERY 2000-2002

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We had the good fortune to have the support of Matt Loso of Matthews Cellars, Mike Janiuk of Novelty Hill Winery, DeLille Cellars, and Bear Creek Winery during our startup years. They provided facilities for crushing, fermenting, pressing, cellaring, and bottling our wine. Thank you all.

### WINERY FUTURE

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We now own over 6 acres in Woodinville where we plan to build the permanent home of Baer Winery. All of our barreled and bottled wine is now on our premises. We will grow over time to a max production of about 3500 cases per year.

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