

# B A E R ★ Winery

Summer 2003

## What's In Our Cellar?

### VINTAGE 2001

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We processed 8 tons of fruit in 2001. Nineteen barrels of Chandler Reach Cabernet Sauvignon, Chandler Reach Cabernet Franc and Alder Ridge Merlot were in new French oak for 2 years. This wine was bottled on August 8<sup>th</sup> and will be released in April 2004. About 400 cases will be available.

### VINTAGE 2002

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We are extremely excited about the Stillwater Creek and Elerding fruit that we crushed last year. The barrel tastings in April gave a hint of what we expect will be our finest vintage yet. We crushed, fermented, and pressed over 13 tons of grapes and have 32 barrels aging in our cellar. This should result in approximately 850 cases of wine to be offered in April 2005.

### VINTAGE 2003

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We doubled production from 2000 to 2001 and doubled again in 2002. Based on our limited facilities and our commitment to maintain quality, we will crush about 20 tons this year. We will be sourcing our fruit at Stillwater Creek Vineyards again based on the fantastic juice that we got from their grapes in 2002. And we are adding grapes from Ciel du Cheval and Boushey vineyards this year for the 2003 vintage.

## Events

### OPEN HOUSE AND PASSPORT - 2003

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We were excited; we were apprehensive; and finally we were thrilled to have such a wonderful turnout to our pre-release open house on April 5th. Then at the Passport To Woodinville on the 12th and 13th we were inundated. What a wonderful, warm reception you gave us for our first ever release of Baer Ursa. Thank you all so much. We poured samples of the 2000 Ursa and barrel samples of the 2001 and 2002 Ursa trial blends. The response was overwhelming. In fact, we are sold out of our entire 2000 production.

### 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" and learning more about how fine wine is made, let us know. Phone, email or comments on the web site mailing list will get the word to us.

## Winery Operations

### "HOT NEWS"

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Our winemaker (and co-owner) Lance will be leaving his position as assistant winemaker at DeLille Cellars at the end of August. The past 4 years at DeLille have been invaluable and we are ready to push the quality and quantity of Baer Winery even higher with his full-time services. He would like to warmly thank the partners at DeLille for their encouragement and support of Baer Winery.

### APRIL, 2004

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Keep us in mind next April when the 2001 Ursa will be released. If you are on our mailing list, you will get a mailer in plenty of time to place your order and be able to pick up your wine before it is available in any of our retail outlets. Special pre-release pricing is available only to our mailing list customers.

### WINERY FUTURE

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Those of you who visited us during April saw our "diamond in the rough". eRobertParker.com called it a "true garagiste operation in every sense of the word". This property is the permanent home of Baer Winery and we will continue to expand our facilities over time.

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