



*La Fenêtre*

## **2006 ÉLEVAGE RÉSERVE PRE-RELEASE**

*Fall 2008*

Dear Friends,

2008 marks an important milestone for Timeless Palates Wines and La Fenêtre. This will be our fifth anniversary making wine and what an incredible 5 years it has been. We have steadily increased production while continuing to make better and better wine. We have received some tremendous praise from different sources, but the most important has been you. I have been fortunate to see many of you and the feedback for the wines has been great. Thank you and raise a glass to toast yourself because your support and passion for our wine is the lifeblood of this fledgling winery!

### **Current Release- Élevage Réserve**

After the success and quality of the 2005 Reserve Syrah and Cabernet we again decided to set aside a few barrels for a reserve program. These wines are aged a full 26 months, 20 of which were in barrel, before release to you. We used 100% new French Oak which adds to the tannic structure required for long cellar aging. The long time in the barrel also allows more water to evaporate through the staves further concentrating the remaining wine. Because the word *Reserve* has no legal meaning for use on a wine label we decided to coin our own term, *Élevage Réserve*. The term *élevage* refers to the time a wine spends in barrel, or its raising. There were exactly 42 cases of Cabernet and 48 cases of Syrah- and since 5 cases of each are destined for our library- the wines are very limited...

### **The 2007 Vintage 12 months on...**

What a great vintage! We brought on a few new fruit sources last year and the wines are developing beautifully. We decided in our infinite wisdom (we are actually getting better at this) to separate the two releases a little differently for 2009. We will be making two very distinct styles. The spring release will be wines that are a little more playful in style. The fall release which will receive an additional six months in barrel, giving the same benefits mentioned above for the *Élevage Réserve*. We also just bottled our first wine from the Napa Valley, a 2006 Cabernet Sauvignon called Tête Brûlée (89 cases produced). Stay tuned for info on all the wines as we get closer to the spring 2009 release.

### **Looking ahead to Harvest**

Our fifth chance to blow you away! In addition to Bien Nacido, Le Bon Climat, Santa Barbara Highlands, Alisos, and Cedar lane, we will be getting some amazing fruit from the Sierra Madre and Los Alamos vineyards. We will be picking the Pinots from Los Alamos, Sierra Madre, and Le Bon Climat in the next week or so, and the anticipation is unbearable! Wish us luck as we rinse out the small fermenters, exercise our punch down muscles, and try not to screw up the wines you will be drinking in another 2 years!

Cheers to the 2008 crush!

Joshua Klapper  
Founder

p.s. Wines will be delivered after October 15th 2008 (weather permitting). If you have any questions, feel free to call or email us at 310-977-5615 or [josh@tpwine.com](mailto:josh@tpwine.com). **Please note the pre-release price which is in effect until October 1<sup>st</sup> 2008.** Order early!



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## **Tasting Notes**

*Fall 2008*

### **2006 Élevage Réserve Syrah, 'South Mesa' Santa Barbara Highlands Vineyard**

The *South Mesa* at *Santa Barbara Highlands* vineyard continues to be a great site for high altitude Syrah. With the change in farming headed up by the new vineyard manager Lino Bozzano, the fruit has taken on a more serious tone, and more balanced structure. As the vineyard ages, the wines will continue to gain complexity and nuance.

On the nose, the wine first exhibits intense star anise; it smells like a snifter of Sambuca Black. There are also hints of pancake syrup, blood (which screams of Côte Rôtie), and a nice hit of black pepper- the hallmark of Rhône styled wines.

The palate exhibits graphite, blueberry, earth, tar, beets, and soft grippy tannins. The finish boasts burnt toast, smoked meat, and baking spices.

*48 Cases produced*

### **2006 Élevage Réserve Cabernet Sauvignon, Santa Barbara Highlands Vineyard**

This wine is big and definitely still needs more time in bottle! I gave it about 15 minutes in a decanter before sitting down to write these tasting notes! 2006 marked a change in farming at *Santa Barbara Highlands* vineyard. Lino Bozzano, who worked with the team at Bien Nacido vineyard, was made head honcho at the vineyard and his growing style has suited the Cabernet Sauvignon especially well and the results are astonishing. The purity of the Cabernet fruit is more prevalent in the finished wine than in the previous vintage. The small concentrated berries from blocks D & Q were extremely flavorful and picked fully ripe for this delicious wine!

On the nose the wine shows black fruit, perfume, and spice. From the first sip the wine conveys what was hinted on the bouquet... cassis, blackberry, plum, and black licorice. The wine finishes with cappuccino, vanilla, cinnamon, and toasted hazelnuts.

*42 cases produced*



La Fenêtre

Mailing List Order Form

Fall 2008

Please mail or fax order to Timeless Palates Wine

Credit cards, checks, cash, and money orders accepted

Make checks payable to: Timeless Palates Wines

Questions? Call: 310-977-5615 Email: josh@tpwine.com

Name:
Email:
Phone:
Allocation Code: LFAC122

Table with 6 columns: Selection, # Bottles Allocated, Price\*, Quantity Ordered, \$Total, Wish List\*\*. Rows include 2006 Élevage Réserve Syrah and Cabernet Sauvignon.

Order Deadline: 10/1/2008
\*The price is pre-release. The price will be \$45/btl. after 10/1/2008. See next page for complete ordering instructions including tax/shipping schedule.

Subtotal
Sales Tax\*
Shipping\*
Total Order

\*\*Wish list is subject to availability. CC required to process wish list orders (TBD)

Credit Card Information

Card Type: Amex Visa MC Disc

Name on card:

Account Number:

Expiration: / CCVC:

Signature:

(my signature certifies I am at least 21 years of age)

Billing Address:

Shipping Address:

(if different from billing)



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## ***Complete ordering instructions***

*Fall 2008*

Please mail or fax order to Timeless Palates Wines  
Credit cards, checks, cash, and money orders accepted  
**Make checks payable to:** Timeless Palates Wines

Mail to: Timeless Palates Wine LLC  
P.O. Box 2900,  
Palos Verdes Peninsula, CA 90274  
Fax to: 310-530-4601

**Order Deadline: 10/1/2008**

**Wines will be shipped: 10/15/2008 (weather permitting)**

Note: La Fenêtre will accept orders based on availability after the deadline, but since all quantities are limited, order quantities cannot be guaranteed. Orders are on a first come first serve basis.

Enter your order in number of bottles under "Quantity Ordered". If you would like more bottles than you were allocated, please place additional bottles requested under "Wish List" (credit card required for wish list items unless other arrangements are made with the winery.)

**\*Sales Tax:**

California residents: add a 8.25% sales tax  
Outside California: No sales tax

**\*Shipping:**

*In California*

Up to 6 Bottles: \$20.00  
7-12 Bottles: \$35.00  
13-18 Bottles: \$45.00  
19 Bottles and up: 50.00

*Outside California*

Up to 6 Bottles: \$35.00  
7-12 Bottles: \$45.00  
13-18 Bottles: \$60.00  
19 Bottles and up: 75.00

Note: We ship Ground. If you have different shipping preferences please contact us. Additional charges may apply.

**Questions?** Call or email Joshua Klapper

Phone: 310-977-5615

Email: josh@tpwine.com

Wine is a living breathing product. Even though we have been extremely careful and have taken a great many precautions there will still be wines with faults. If you believe you have received a bad bottle please contact us and we will do our best to replace it.