



2008 La Fenêtre
Fall 2010 Release

Dear Friends,

I humbly offer you my 5th anniversary 2008 vintage wines from *La Fenêtre*. These wines are the culmination of 5 years of winemaking, 11 years of tasting, and more than 500 years of tradition. 8 different expressions of terroir from cool climate, coastal, *Santa Barbara County*. To honor the 2008 releases I hosted a dinner in May of 2010 to taste every wine that I have produced. It was an especially great evening because I was able to see firsthand that the wines I am producing are not only aging well, but aging so slowly that you should be able to enjoy all of your cellared *La Fenêtre* treasures for years to come. Of special note are all four of the wines from the 2004 vintage (labeled under '*Timeless Palates Wines*'). In each wine there was a stunning clarity and focus, and a liveliness that showed an evolution of character, but the structure for continued development. *Complete tasting notes from the dinner at our website under the link 'Winemaker Ruminations.'*

I started making wine to bring classic winemaking back to California and to continue the work that was started by the pioneer winemakers in this country. In learning from Bob Lindquist and Jim Clendenen, I am directly channeling the lessons of their heroes, mentors, and friends... winemakers like Henri Jaye, Etienne Guigal, Aubert De Villaine (*DRC*), and Didier Dagueneau. Why three different single vineyard Chardonnays? Why three different single vineyard Pinot Noirs? Why cool climate Syrah? Why sustainable farming practices? Because this is what I do. I bring a time and place to your evening, to your meal, and to your lips as you enjoy a good conversation, book, movie, or cheese. When you taste my wine- you can think of no other place, vintage, or winemaker that could have made that wine possible. This is not the healthiest period financially that the wine industry has seen, and it is definitely like nothing I have ever experienced. This time is exciting, though, because in this economy the seeds are germinating for the creation and growth of a more sustainable, more exciting, more relevant, and healthier wine industry. It is an industry that is learning firsthand that quality is more important than hype, marketing, and even critical acclaim. That a high price doesn't necessarily mean good, and that good intention is made obvious through the hard work of people who care, who desire to improve, and to enjoy life more.

The wines in this release include Chardonnays from *Los Alamos* (bright, fresh, nutty), *Sierra Madre* (lemon tart, tea leaves, cream), and *Bien Nacido* (rich, mineral, velvety). The Pinots include *Los Alamos* (Nuits-Saint-Georges-like, musky, barnyard), *Sierra Madre* (Volnay with high toned red fruit), and *Le Bon Climat* (Vosne-Romanee... rich, structured, perfect). Syrah from *Alisos* is more giving than the '07 and ready for a long decant or rest in a cool dark place, and finally the anniversary Rosé (22 cases made). 85% Chardonnay, 15% Pinot Noir, and structured like vintage Rosé Champagne sans bubbles... I drank 8 cases already this summer, so order quickly as there are only 14 left...

I believe that wine is subjective, that tastes and attitudes change with the time of day, what you ate, and how you are feeling. Take the following tasting notes as a guide, not as gospel, and trust that the wines are good, that you will like them, and that they will like you too...

Thank you for the past 5 amazing years, cheers to another 5!!!

-Joshua Klapper-

p.s. Please place your order by September 30th to receive 15% off. If ordering online use the code **FALL2010LF** at checkout to receive the discount. Wines will be delivered after October 1st. If you would like to place an order by phone, please call me at 310-977-5615.

Mailing Address: P.O. Box 2900, PVP, CA 90274 • Winery Address: 2705 Aviation Way, Santa Maria, CA 93455
Phone: 310.977.5615 • Fax: 888.834.1686 • Email: josh@tpwine.com • Website: LaFenetreWines.com



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-Tasting Notes - Chardonnay & Rosé-

2008 La Fenêtre Los Alamos Vineyard Chardonnay, Santa Barbara County

164 cases produced; suggested retail price \$32

The Los Alamos vineyard yields Chardonnay of exceptional purity and character. The site was Jim Clendenen's first vineyard source when he started Au Bon Climat winery back in 1981. The 2008 is quite a stunning wine, with textbook minerality, acidity, and citrus for low alcohol Chardonnay from Santa Barbara County. Perfectly balanced with an entry of lemon and lime, clamshell on the midpalate, and a finish of toasted coconut, cinnamon, and vanilla ice cream. Zingy acidity forms the backbone which will help this wine age for 10 years or more.

2008 La Fenêtre Sierra Madre Vineyard Chardonnay, Santa Maria Valley

160 cases produced; suggested retail price \$36

The Sierra Madre vineyard has been a great source for Pinot Noir and Chardonnay since its planting in the early 1970's. A great site capable of yielding fruit of exceptional concentration and quality, the 2008 Chardonnay is balanced and delicious. The ripest of the three 2008 single vineyard Chardonnays in terms of fruit, this wine exhibits tropical notes like pineapple and grapefruit. Balanced with bone dry acidity and a touch of new French oak this wine is built for the long term and should age gracefully for 5-10 years.

2008 La Fenêtre Bien Nacido Vineyard Chardonnay, Santa Maria Valley

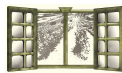
160 cases produced; suggested retail price \$40

100% Chardonnay from the 'I' block of Bien Nacido vineyard in the Santa Maria Valley, this vineyard has been a building block of great California wineries like Qupé, Au Bon Climat, Ojai, Bonny Doon, Bonaccorsi, Sine Qua Non, and countless others since its planting in 1973. The 2008 is a perfect example of classic Bien Nacido Chardonnay. Balanced with citrus notes, petrol, and mouth filling minerality, the wine has a long finish highlighted by baking spices and buttermilk, with brisk acidity to cleanse the palate. It is like great 1er Cru Meursault... rich and youthful right now, this wine will easily continue to develop well into the next decade!

2008 La Fenêtre Rosé, Santa Barbara County

22 cases produced; suggested retail price \$30

Rosé is one of my favorite things to drink. Whether it be champagne, still varieties from anywhere in the world, *saignée*, press, or free run. It can be dry, off dry, light, weighty, or in any other style. I decided I would start to make rose about a month before bottling the 2008 La Fenêtre, and for that reason, this wine has a tiny hint of new oak which will be absent from future incarnations. Steely and mineral, the chardonnay offers citrusy and yeasty elements, while the pinot noir bring red fruit components like strawberry, raspberry, and red apple to the mix. The dessert spice, rich finish is thanks in part to the new oak barrels a portion of this wine was aged in, which is atypical for rosé, but quite tasty!



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-Tasting Notes - Pinot Noir & Syrah-

2008 La Fenêtre Los Alamos Vineyard Pinot Noir, Santa Barbara County

192 cases produced; suggested retail price \$36

The Los Alamos vineyard yields Pinot Noir that is both forward and elegant. The vineyard was Jim Clendenen's first fruit source and the home to his winery when he started Au Bon Climat back in 1981. This wine is reminiscent of Nuits-Saint-Georges in Burgundy. It boasts fruit that is delicate more than powerful, and minerality and earth that is harmonious with the wine's balance. The most restrained of the three different single vineyard Pinots, this wine boasts strawberry, rose petal, and damp earth. This wine should age 2-7 years but like all of the 2008s it is drinking very well right now.

2008 La Fenêtre Sierra Madre Vineyard Pinot Noir, Santa Maria Valley

281 cases produced; suggested retail price \$49

The Sierra Madre vineyard has been a great source for Pinot Noir and Chardonnay since its planting in the early 1970's. A great site capable of yielding fruit of exceptional concentration and quality, the 2008 Pinot Noir is a great example of classic Santa Maria fruit when picked with lower potential alcohol, possessing developed flavors and a delicate texture. The 2008 vintage seems to be very forward and giving. Open right now, it is showing a delicate balance of fruit, spice, minerality, and acidity. Strawberry essence, red cherry, lilac, and mint on the entry the mid-palate continues with a dense and syrupy texture. The finish is mineral, with a hint of toasty oak and savory spices. Enjoy for the next decade or more.

2008 La Fenêtre Sierra Madre Vineyard Pinot Noir, Santa Maria Valley

115 cases produced; suggested retail price \$54

The Le Bon Climat vineyard is the property of famed Au Bon Climat winemaker Jim Clendenen. Organically farmed, this vineyard produces fruit with a unique combination of spice and power that is only rivaled in the best Pinot Noir vineyards in California and elsewhere. Clone 114 from block A, this wine has an intensity that is unique among my 2008 Pinots. Picked at the same level of brix and with a similar pH this wine is definitely thicker and more viscous. Black cherry and strawberry jam dominate the entry, minerality and herbaceousness on the mid-palate, and framed with toasty oak and a hit of vanilla, but the finish is all cinnamon. I think I will still be enjoying this wine in 2028!

2008 La Fenêtre Alisos Vineyard Syrah, Santa Barbara County

132 cases produced; suggested retail price \$36

The Alisos vineyard in the highlands above the town of Los Alamos was planted to Syrah in the early 1990s. Farmed by Loren Callahan it is an exceptional example of cool climate Syrah from Santa Barbara County. The first thing you get when you put your nose in the glass is olive tapenade, rose petals, and black pepper. The same flavors on the palate confirm the nose which then becomes burnt raisins. The finish is long and elegant, with balanced acidity and spicy oak. Drink over the next 10 years plus!



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- *Order Form* -

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@Lafenetrewines.com

Name:

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Phone:

<i>Selection</i>	<i>Cases made</i>	<i>Price</i>	<i>x</i>	<i>Quantity Ordered</i>	<i>=</i>	<i>\$Total</i>	
2008 Los Alamos Chardonnay	164	\$32.00	x		=		
2008 Sierra Madre Chardonnay	160	\$36.00	x		=		
2008 Bien Nacido Chardonnay	160	\$40.00	x		=		
2008 Rose, Santa Barbara County	22	\$30.00	x		=		
2008 Pinot Noir, Los Alamos	192	\$36.00	x		=		
2008 Pinot Noir, Sierra Madre	281	\$49.00	x		=		
2008 Pinot Noir, Le Bon Climat	115	\$54.00	x		=		
2008 Syrah, Alisos	132	\$36.00	x		=		
<div style="border: 1px solid black; padding: 5px;"> <p>*The 15% discount applies to the subtotal after tax has been calculated. In order to take advantage of the discount, please place your order before September 30, 2010. See the next page for complete ordering instructions including tax/shipping schedule.</p> </div>					Subtotal	=	
					Sales Tax*	=	
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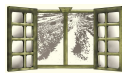
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- Ordering Instructions -

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: 888.834.1686

Wines will be shipped after 10/1/2010 (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.

***Sales Tax:**

California residents: add a 9.75% sales tax

Outside California: No sales tax

***Shipping:**

In California

Up to 6 Bottles: \$28.00

7-12 Bottles: \$35.00

13-18 Bottles: \$50.00

19 Bottles and up: 55.00

Outside California

Up to 6 Bottles: \$42.00

7-12 Bottles: \$55.00

13-18 Bottles: \$65.00

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.