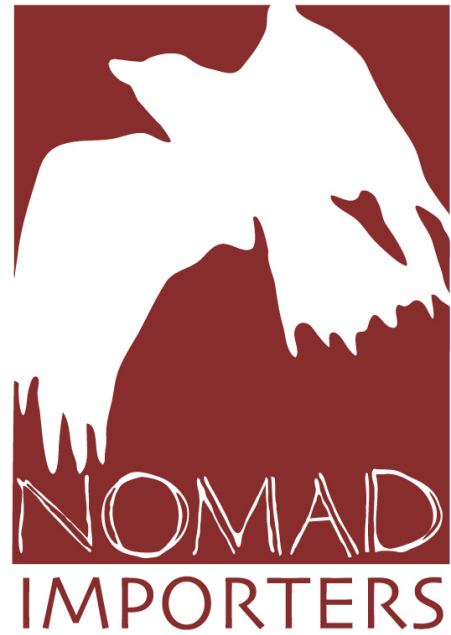


Nomad Importers

Vineyards, Wines & Brewery



California

J. Lohr

Cypress Vineyards

2010 Cypress Vineyards Chardonnay

2010 Cypress Vineyards Cabernet Sauvignon

J. Lohr Estates

2011 Bay Mist Riesling

2010 Riverstone Chardonnay

2010 Seven Oaks Cabernet Sauvignon

Cypress Vineyards

2010 Chardonnay

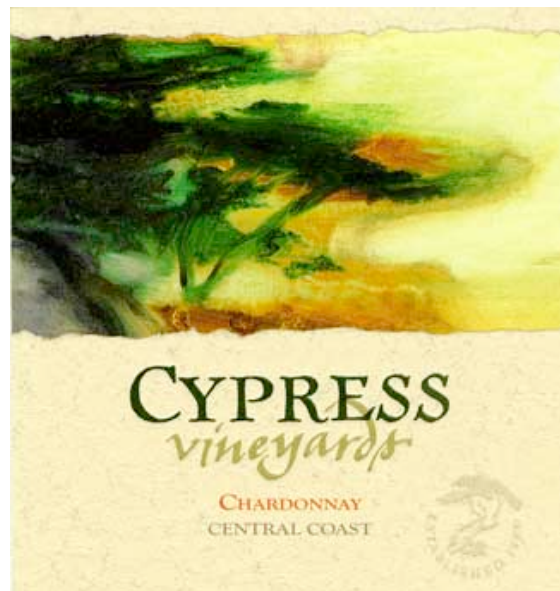
Production Notes

The ocean's influence on the Central Coast winegrowing region is significant, keeping coastal and inland valleys refreshingly cool, while preserving the grapes' natural acidity and flavor. For Cypress Vineyards Chardonnay, the daily cooling air from the Pacific moves directly from Monterey Bay and down the Monterey appellations of the Salinas Valley, creating richly flavored Chardonnay fruit with grapefruit and other citrus flavors, paired with peach and tropical flavors.

Winemaker's Comments

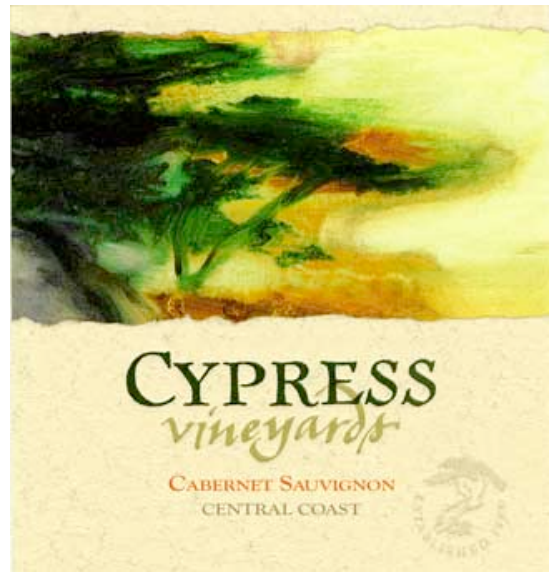
The 2010 Cypress Vineyards Chardonnay is a vibrant, pale straw color with aromas of ripe peach, pear and honeysuckle. It has lively peach and pear flavors with hints of vanilla and toasted oak. The refreshing acidity, creamy palate texture and bright fruit aromas and flavors make it an ideal accompaniment to grilled chicken and roasted halibut.

Varietal Composition: 100%
Origin: Arroyo Seco, Monterey County
Total Acidity: 0.70 g/100ml
pH: 3.52
Alcohol: 13.58% by volume
Residual Sugar: 0.35 g/100ml



Cypress Vineyards

2010 Cabernet Sauvignon



Production Notes

The windswept Cypress tree, the unmistakable signature plant of California's coastal terrain, owes its gnarled appearance to the maritime air's persistent movement inland and seaward.

The ocean's influence on the Central Coast winegrowing region is significant, keeping coastal and inland valleys refreshingly cool at night, while preserving the grape's natural acidity. For Cypress Vineyards Cabernet Sauvignon, the 2010 vintage was characterized by high winter rainfall and was the coolest growing season in a decade. This vintage produced exceptionally dark colored Cabernet Sauvignon with ripe, pure varietal flavors. Our passionate commitment to our Cypress Vineyards red wines is to preserve and showcase the alluring black currant and cherry fruit flavors resplendent in grapes grown in the Central Coast.

Winemaker's Comments

The 2010 Cypress Vineyards Cabernet presents an extremely dark purple in the glass with youthful red hues. An attractive mix of ripe black currants and violets describe the aroma, along with a bouquet of spicy cedar, cigar box and tar. The palate is softly dense and rich with a mouthful of varietal Cabernet fruitiness from start to finish. This is a Cabernet serious enough for the connoisseur, yet a good choice for anyone who enjoys a good glass of red wine. 2010 Cypress Vineyards Cabernet Sauvignon would be the perfect pairing for a roasted leg of lamb, or osso bucco. This wine can be enjoyed in its youth, or cellared up to five years.

Varietal Composition: 76% Cabernet Sauvignon, 14% Petite Syrah, 9% Syrah
Origin: Central Coast
Alcohol: 12.77% by volume

J. Lohr Estates

2011 Bay Mist Riesling

Winemaker's Comments

The 2011 Bay Mist White Riesling is a youthful, pale yellow color with enticing aromas of lychee, fuji apple, pear and apricot. The flavors are bright, echoing the aromas with the addition of tangelo and orange citrus fruit for an excellent balance of crisp acidity, luscious mouthfeel and a touch of natural carbonation from the stainless steel fermentation.

—Jeff Meier, winemaker

Vintage

The 2011 vintage was one of the coldest since the El Niño and La Niña years of 1998 and 1999.

In fact, parts of the Arroyo Seco had their first vine-damaging spring frost, ever!

White Riesling is the last variety to ripen and was not optimally ripe until the 2nd and 3rd of November! Our patience was rewarded in 2011, as this is perhaps our finest Riesling ever produced at J. Lohr.



Vineyards

The vines for our J. Lohr Bay Mist White Riesling are grown in well-drained Chualar loam soils underlain by stones deposited from the Arroyo Seco River. The winds of the Salinas Valley extend the growing season, and the fruit retains its natural grape acids. Our primary goal with this varietal is to evoke the purest manifestation of fruit from the vineyard, enhanced by a combination of cultured yeasts fermented in stainless steel to showcase the grape's character.

Food Pairings

Enjoy this as an aperitif, or pair with Pacific Rim cuisine such as Thai chicken or beef satay, or Cuban bbq.

Wine List description

Enticing fruit aromas of lychee, apple, apricot and pear. Refreshing acidity with a slight spritz.

J.Lohr Estates

2010 Riverstone Chardonnay

Vintage

2010 was also an above-average crop year, which slowed ripening down at the end of the growing season, allowing us to selectively harvest each block with the optimum balance of flavor, sugar concentration and acidity. Harvest commenced on the 30th of September and continued until the last days of October.

Vineyards

The vines for our J. Lohr Estates Riverstone Chardonnay are grown primarily on Elder loam soils underlain by “riverstones” deposited over thousands of years by the Arroyo Seco River. These stones allow a four- foot rooting zone that keeps the vines’ vegetative growth and fruit in balance. Additionally, the cool climate and winds of the Salinas Valley extend the growing season and retain the natural grape acids and intense varietal character of the Chardonnay.

Winemaker’s Comments

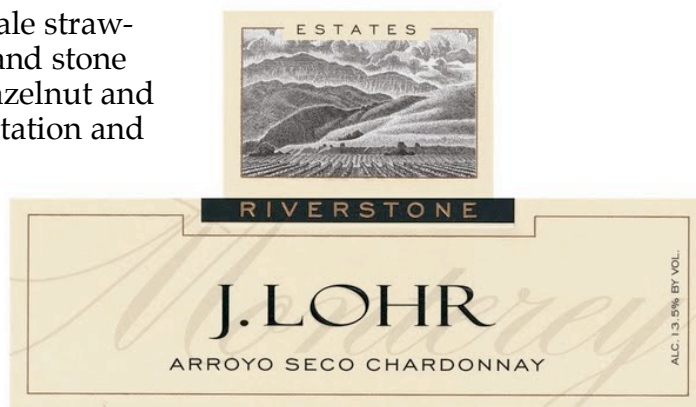
This elegant Chardonnay has an attractive pale straw-yellow color. The aromas are of pear, apple and stone fruits, combined with a perfumed roasted hazelnut and butterscotch bouquet from the barrel fermentation and sur lie aging. The flavors are very soft with ripe pear, tangelo citrus and vanilla toastiness, producing layers of complexity with a silky balance of fresh fruit acidity and palate-weight.
—Jeff Meier, winemaker

Food Pairings

This wine is excellent with roasted chicken, linguine with clam sauce and Dungeness crab.

Wine List Description

A full-bodied Chardonnay with a balance of fruit and oak toastiness and a palate-cleansing acidity.



J.Lohr Estates

2010 Seven Oaks Cabernet Sauvignon

"GOLD"

- 2011 San Francisco Chronicle Wine Competition

The predominant fruit for our J. Lohr Estates Seven Oaks Cabernet Sauvignon comes from estate vineyards located directly opposite our J. Lohr Paso Robles Wine Center. The Seven Oaks vineyard was originally planted on its own rootstock, utilizing some of the original plantings from indigenous Estrella clones.

The different soil types and planting combinations add to and complement the palate of the Seven Oaks Cabernet and the other red varietals we produce--including Petit Verdot and Merlot--to add balance and weight to the wine.

Winemaker's Comments

The 2010 Seven Oaks is red-purple in color with a bright hue at release. Ripe fruit aromas of black plum, blueberry and cherry are mixed into a bouquet of roasted hazelnut, vanilla and coconut from a year in barrel. Mature and round on the palate, this well structured vintage has a generous fruit signature and soft finish.

—Steve Peck, Red Winemaker

Appellation: Paso Robles AVA, San Luis Obispo County, CA

Composition (blend): 76% Cabernet Sauvignon, 12% Merlot,
5% Petit Verdot, 4% Petite Sirah, 1% Syrah, 1% Cabernet Franc, 1% Malbec

Maturation: 12 months in barrel

Cellaring: Deliciously soft upon release, with adequate structure to age up to seven years.

