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Issue #2

ALTAMURA

VINEYARDS & WINERY



Wooden Valley Life is More Hectic Than it May Seem



able to have a more definitive idea of when exactly we will officially be opening to the public but at this time we can safely say late summer/early fall. As we draw closer to the big day we will give you a couple of months notice in the event you want to come out and celebrate.

In the interim we will still be open until the grand unveiling happens, Monday through Friday by appointment. Since summertime is when many take vacations we would love to see you should you visit Napa in the next few months. Just give us a call at 707 253 2000 and we'll do our very best to get you on the books. Our wine tastings are always personalized and a memorable experience so we look forward to welcoming you soon.



facebook

We recently put up an Altamura fan page on Facebook and love hearing your stories and answering questions about the wines. If you haven't already done so, become a 'fan' of **Altamura Vineyards & Winery** or a 'friend' to **Altamura Winery** and be kept up to speed on what we're doing.

Inside this issue:

<i>Sauvignon Blanc- Our Unsung Hero</i>	2
<i>Construction Snapshots</i>	2
<i>Meet Jarno!</i>	3
<i>2006 Cabernet Release Update</i>	3
<i>Distributor Info</i>	4

Don't be fooled by appearances - or the peaceful tranquility of the photo...we've been busier than a one-toothed man in a corn-on-the-cob eating contest.

We realize it's been a spell since our initial newsletter was sent out and it's not for lack of wanting to communicate with you. Between harvest, getting the tasting room and offices finished, bottling duties and wine releases we've been hard pressed for time to keep in touch. In this latest edition we want to get you up to speed on everything we're doing out here.

If you've visited within the past year you wouldn't be able to help but notice all of the changes taking place down in front. There has been a constant array of workers and progress that is becoming visible on a daily basis. Currently the organic gardens are being planted, the interior work on the building has begun, the porch is being sanded and we're getting set to flip the switch on having power. It's been a lengthy process but to see it entering the final stages is beyond rewarding. Within the next couple of months we will be

NOTABLE QUOTES

"Wine is a living liquid containing no preservatives. Its life cycle comprises youth, maturity, old age, and death. When not treated with reasonable respect it will sicken and die."
- Julia Child

"Reminds me of my safari in Africa. Somebody forgot the corkscrew and for several days we had to live on nothing but food and water."
- W.C. Fields

Sauvignon Blanc: Our Unsung Hero



We feel very fortunate to have had all the success with our Cabernet Sauvignon and Sangiovese but the one thing that has blown us away is how well the Sauvignon Blanc has been received by both wine drinkers and press.

We basically started making this simply to have a white wine on hand when we wanted to drink one...hot days, winemaker dinners where you have to have at least ONE white wine, etc.

But what we didn't expect is the accolades that would accompany its release.

It seems that the richer style has been a hit with the red wine palates we typically see out here and we can't tell you how many times we've heard "I don't really like white wines..." only to have that person have their socks rocked after tasting it.

Although Wine Spectator has not yet published their review of the 2007 vintage, we're looking forward to more good news. The 2006 was one of their highest ranked

sauvignon blancs of the year with an impressive 94 points. Made more in the traditional white Bordeaux fashion, this wine generally spends 18 months in all new French oak barrels. So even if you don't particularly care for whites give this one a try. You'll thank us later...

2007 Altamura Sauvignon Blanc



Construction Underway - Photos Taken 05.12.10

They say a picture is worth a thousand words. Here are some very recent shots of the new building and surrounding areas. Photos courtesy of Frank Altamura.



The New Baby Makes His Debut...



Name: Jarno
 (pronounced: 'yar-no')

Age: 6.5 months

Birthplace: Germany

Favorites: Belly rubs, wrestling, rubbing face in the garbage can, running like a lunatic, people food

Turn offs: Cat-lovers, smokers, litterbugs

Nickname: Knucklehead

There's a new addition to the Altamura family and his name is Jarno.

He's been making his presence known around the ranch and has settled into winery life quite well for being such a young lad. We were excited when Frank said it was time to get a new 'puppy' but were more than a little surprised when said 'puppy' showed up and was the size of a small Labrador Retriever. Hopes and dreams of tussling and cuddling with a little doggy were dashed when we first saw him. But nonetheless it's been nothing but good stuff. Although a tad bit shy of strangers at the moment, he is nothing but a big lumbering bundle of slobber and love.

Welcome Jarno!

WHAT'S IN MY GLASS?

We have a couple of Italian varietals that some of you are not aware of as they are 'winery direct' only items. Below are brief descriptions of the two lesser known wines from Altamura.

negroamaro

(negro-ah-mar-o)

is a red wine grape variety native to southern Italy. It is grown almost exclusively in Puglia and particularly in Salento, the peninsula which can be visualized as the "heel" of the boot in Italy. The grape produces wines very deep in color and tend to be very rustic in character, combining perfume with an earthy bitterness and spicy element. Retail price: \$48/bottle

nebbiolo

(neb-bee-oh-lo)

is one of the most important wine grape varieties of Italy's Piedmont region. The grape is thought to derive its name from the Piedmontese word *nebbia* which means "fog." During harvest, generally in late October, a deep, intense fog sets into the Langhe region, where Nebiolo thrives. An alternative (and maybe closer to truth) traditional explanation refers to the white milky veil that forms over the fruits as they reach maturity. Retail price: \$70/bottle

2006 Cabernet Sauvignon Release: Another Amazing Year

It's out! We lingered a bit in releasing the recent vintage and wanted to thank you immensely for your patience.

We answered many calls...too numerous to count...as to when the 2006 would be in the market and I think you'll agree with us that it was defi-

nitely worth the wait.

Following in the footsteps of the legendary 2005, this is an enormous, rich, supple Napa Valley Cabernet that stands out amongst its peers. In a recent review summary of 2006 Cabernets that appeared in **Wine Spectator**, Altamura showed to be the best

value for the dollar scoring 94 points and costing \$85/bottle. Take for example Screaming Eagle at \$750/bottle and 91 points....or Opus One coming in with 88 points and \$195/bottle.

Getting the most from your dollar is just the smart thing to do. And with Altamura you're guaranteed to get just that.



ALTAMURA

VINEYARDS & WINERY

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Want to see if Altamura is available in your area? Check below and see if we're distributed in your state. If not, we can always be reached directly at 707 253 2000 or via email at altamurawinery@aol.com for all of your Altamura wine needs.

Check us out at www.altamura.com

California

Shiverick-Jones
213 483 5888

Arizona

Republic National Distributing Company
602 353 6999

Connecticut

Winebow, Inc.
877 306 9463

District of Columbia

Winebow, Inc.
202 835 3061

Florida

Stacole Fine Wines
561 998 0029

Georgia

Grapefields, Inc.
770 419 8556

Iowa

Okoboji Wines
712 336 3492

Illinois

Vintage Wines, Ltd.
773 254 8200

Indiana

National Wine & Spirits
317 917 1311

Kansas

Standard Beverage Group
913 888 7200

Maine

Mariner Beverages
207 699 2939

Maryland

Reliable Churchill
410 439 5000

Massachusetts

Classic Wine Imports (Martignetti Companies)
781 352 1100

Michigan

Great Lakes Wine & Spirits
313 867 052586 773 5980

Minnesota

Grape Beginnings
952 933 7290

Nevada

J & P Wholesale
702 253 3202

New Hampshire

Martignetti Companies
603 669 5884

New Jersey

Winebow, Inc.
201 445 0620

New York

Winebow, Inc.
201 445 0620

North Carolina

Tryon Distributing
704 334 0849

Ohio

Vintage Wines
440 248 1750

Pennsylvania

Winebow, Inc.
215 629 8601

South Carolina

Republic National Distributing Company
800 659 1004

South Dakota

Okoboji Wines
712 336 3492

Tennessee

Best Brands, Inc.
615 350 8500

Texas

Horizon Wines
713 413 9463

Utah

Libations
801 913 0727

Wisconsin

Wirtz Beverage
262 821 0600

