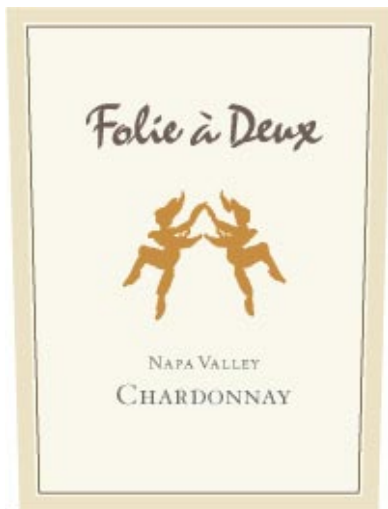


Folie à Deux



At Folie à Deux, it has always been our passion to create wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," these wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Folie à Deux continues to show everyone why it's okay to be a little crazy about wine.

2009 NAPA VALLEY CHARDONNAY



Wine Information

Composition:
100% Chardonnay

Appellation: Napa Valley

Oak:
6 months, American oak (65% new)

Alcohol: 14.2%

T.A.: 0.57g/100ml

pH: 3.58

Cases (9L): 25,000

Suggested Retail: \$24

Winemaking

The fruit for our 2009 Chardonnay was sourced from Napa Valley vineyards in the Northern part of Chardonnay territory including Oak Knoll, Oakville, and Atlas Peak. Once harvested, the fruit was separated into two groups with less than half of the juice fermented in stainless steel tanks in order to preserve the bright fruit flavors. The remaining balance of wine was fermented in small oak barrels to help round out the finish. After fermentation, the wine was aged in French and American oak for 6 months.

Tasting Notes

Aromas of Fuji apple, peach, and pineapple are complemented by zesty and luscious fruit flavors and nuances of coconut, vanilla, and toasted oak. This sunshine-infused Napa Valley Chardonnay has bright acidity, a round mid-palate, and a crisp, clean finish.

Suggested Food Pairing

Crab Cakes with Lemon Aioli

Suggested Song Pairing

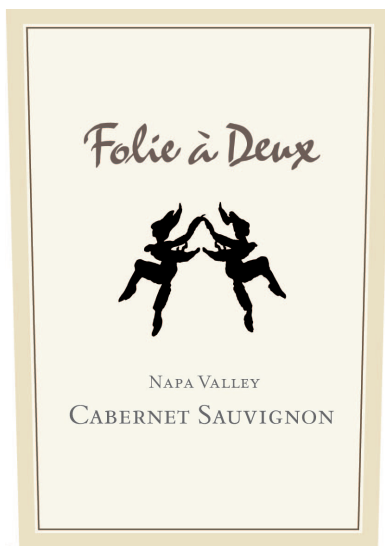
"(Sittin' on) the Dock of the Bay," Otis Redding

Folie à Deux



At Folie à Deux, it has always been our passion to create wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," these wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Folie à Deux continues to show everyone why it's okay to be a little crazy about wine.

2008 NAPA VALLEY CABERNET SAUVIGNON



Winemaking

After a cold pre-soak, the grapes were fermented using the Délestage method followed by an extended maceration that totaled 14 days. This process allowed the juice to spend more time on the skins, helping to increase both the color and flavor of the wine. The wine was then aged for 15 months in French and American oak.

Tasting Notes

This Cabernet Sauvignon presents beautiful aromas of black cherry and cocoa. The palate is full of freshly picked plum, raspberry, and other ripe fruit flavors. Nicely integrated tannins result in a balanced and food-friendly wine. This wine can easily be paired with a range of flavorful dishes including chicken parmesan and a lamb burger with goat cheese and mint.

Wine Information

Composition:

97% Cabernet Sauvignon, 3% Syrah

Appellation: Napa Valley

Oak:

15 months in French and American oak

Alcohol: 14.0%

T.A.: 0.59g/100ml

pH: 3.73

RS: Dry

Cases (9L): 20,500

Suggested Retail: \$24



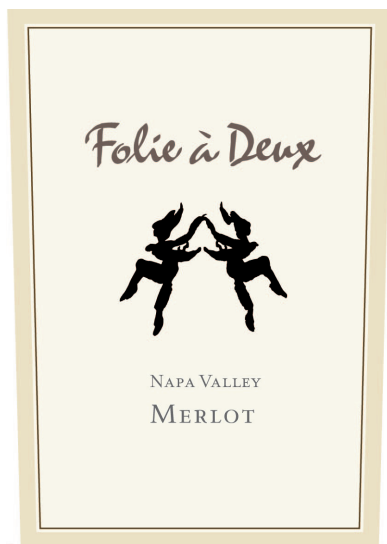
Folie à Deux



At Folie à Deux, it has always been our passion to create wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," these wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Folie à Deux continues to show everyone why it's okay to be a little crazy about wine.

2009 NAPA VALLEY

MERLOT



Winemaking

Fruit for the 2009 Merlot was sourced from premier Napa Valley vineyards with a majority coming from the elegant Oak Knoll and St. Helena appellations. After a cold pre-soak, the grapes were fermented using the Délestage method. The juice was pressed early in order to avoid extraction of bitter or astringent flavors. The wine was then aged for eight months in French and American oak.

Tasting Notes

This classic Napa Valley Merlot displays refined and delicate aromas of blackberry and raspberry. The wine is medium-bodied with rich structure, balanced acidity and bright, polished flavors of red berries and raspberry tart. It showcases rich, juicy berry flavors, easy-going tannins and a persistent finish.

Wine Information

Composition:
100% Merlot

Appellation: Napa Valley

Oak:
8 months in French and American oak

Alcohol: 13%

T.A.: 0.58g/100ml

pH: 3.51

RS: 0.42g/100ml

Cases (9L): 11,000

Suggested Food Pairing

Beef Bourguignon

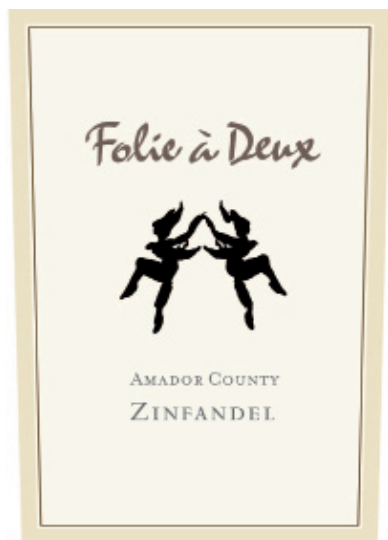


Folie à Deux



At Folie à Deux, it has always been our passion to create wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," these wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Folie à Deux continues to show everyone why it's okay to be a little crazy about wine.

2008 AMADOR COUNTY ZINFANDEL



Winemaking

The grapes for the Folie à Deux 2008 Amador County Zinfandel were gently hand-picked, de-stemmed, and crushed. The must was cold soaked for one to three days and once fermentation started, the tanks underwent daily rack and return. This process promotes aroma and flavor extraction while lessening the impact of harsh seed tannin. A portion of the wine was fermented using native yeast. All of the Zinfandel was aged in French, American, and Hungarian oak for 14 months. This layered oak program elevates the already complex flavors and aromas of Amador Zinfandel to a whole new level.

Tasting Notes

The wine is a classic Amador County Zinfandel. It shows luscious blackberry, cinnamon, and licorice on the nose followed by bold, rich, and exuberant dark fruit flavors with hints of clove and allspice. The finish is silky smooth.

Wine Information

Composition:

80 % Zinfandel, 15% Petite Sirah, 5% Barbera

Appellation: Amador County

Oak:

14 months in French, American, and Hungarian Oak

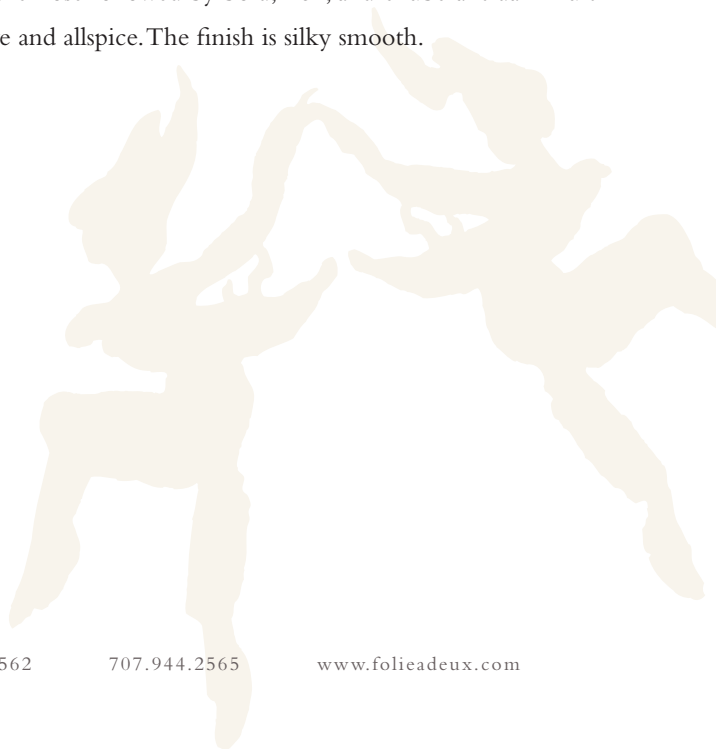
Alcohol: 14.5%

T.A.: 0.62g/100ml

pH: 3.69

Cases (9L): 18,000

Suggested Retail: \$18

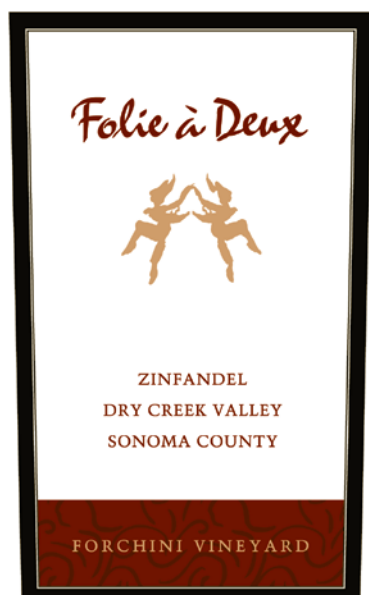


Folie à Deux



At Folie à Deux, it has always been our passion to create wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," these wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Folie à Deux continues to show everyone why it's okay to be a little crazy about wine.

2007 ZINFANDEL DRY CREEK VALLEY—Forchini Vineyard



Vineyard Information

From century-old vines high atop Dry Creek Valley's Eastern bench, this Zinfandel is a robust and focused display of the varietal. The gnarled, head-trained vines of the historic Forchini Vineyard are dry farmed, with roots forged deep into the gravelly red soil. The area's ideal climate combined with the steep gravelly slopes come together to make wines that retain elegance and balance.

2007 Growing Season

The 2007 harvest season was a roller-coaster of warm and cool weather. In the beginning, Dry Creek experienced ideal growing conditions with an early bud break in March, a dry spring, and a steady summer of warm days and cool, foggy nights. However, in August and early September, the fog disappeared and temperatures rose into the upper 80s and 90s for almost two weeks straight. Then, just as quickly as the spike in temperatures came, the heavy fogs rolled back in and the cooling trend began.

Wine Information

Composition:
100% Zinfandel

Appellation: Dry Creek Valley

Harvest Date: September 11, 2007

Oak:
16 months, Hungarian oak (45% new)

Alcohol: 15%

T.A.: 0.51g/100ml

pH: 3.72

RS: Dry

Cases (9L): 1050

Release Date: December 2009

Winemaking

The Zinfandel grapes were hand harvested, de-stemmed, lightly crushed, and then cold soaked for three days. Once actively fermenting, the wine underwent daily rack and returns to maximize color and flavor extraction. The wine was pressed off the skins at ten days, settled, and then racked to small barrels where it was aged for 16 months in Hungarian oak.

Tasting Notes

The 2007 Folie à Deux Dry Creek Zinfandel has deep, dark color, with a nose that showcases its old vine pedigree. Intense ripe plum and brambly blackberries dominate the nose while jammy fruit, sweet caramel notes, and Zinfandel's classic spice carry through to the palate. This Zinfandel is well structured with plenty of depth and a nice long finish.



TECHNICAL SPECIFICATIONS:

Vintage: 2007

Composition: 100% Cabernet Sauvignon

Appellation: 100% St. Helena, Napa Valley

Alcohol: 14.05%

pH: 3.70

TA: 0.51

Barrel Treatment: French & American Oak
18 Months

Total Production: 537

SRP: \$28

VINEYARD

The Lewelling Vineyard is the oldest, continuously family-run vineyard in the Napa Valley. Throughout its 140 year history, it has produced some renowned Cabernets, garnering consistently high marks from critics. Now in our third vintage, the Folie à Deux Lewelling Vineyard Cabernet Sauvignon is a stellar example of this distinguished St. Helena vineyard.

2007 GROWING SEASON

After a dry winter and a warm, dry spring, the grapes got off to an early start, with a smaller crop—and great anticipation. There was very little sunburn, dehydration or collapsing of the fruit. The year didn't have the usual heat spikes in August or September, except for a Labor Day blast, and the weather turned cool and even chilly in September, followed by periodic rainstorms. When temperatures cooled in mid-September, the maturity slowed down which let to a nice-paced harvest. Cabernet vineyards in warmer Napa AVAs, like St. Helena, were harvested with ease throughout September and October.

WINEMAKING

After a cold pre-soak, the grapes went through whole berry fermentation followed by an extended maceration that totaled 14-days. This allowed the juice to spend more time on the skins helping to increase both the color and flavor of the wine. The wine was then aged for 18 months in French and American oak.

TASTING NOTES

"This small-production, single-vineyard wine showcases classic aromas of blackberry, boysenberry, and plum that integrate seamlessly into dark brambly fruit, earth, tobacco, and honey flavors on the palate. This complex Cabernet has a plush mouthfeel with cherry and vanilla notes on the finish." —Joe Shirley