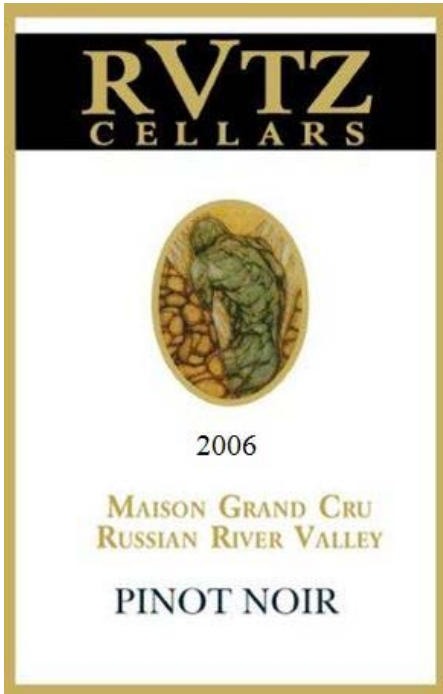


2006 Maison Grand Cru Russian River Valley Pinot Noir



Release Notes

Rutz Cellars "Maison Grand Cru Pinot Noir" has become since its inception in 1996, the "Proprietary Trademark" of Keith Rutz, as his signature style of winemaking. This wine proclaims what his "personal style" of French Burgundy has become. It has EVOLVED....MATURED...as has his passion for making world class pinot noir. "Maison Grand Cru" is..... the "best of the house"! "Not the most dynamic and most bold lots in the domain"....it is of BALANCE! He chooses the barrels from the aging caves that have the most "balance" to contribute to the blend. It becomes "seamless"! It is THEN when you have "balance"...you get "finesse"! The ever-so softened up mid palate lingers forever. It is bold and yet has "restraint"... it opens to evoke an air of pedigree from which it hails: Russian River Valley..... the premier wine growing region for pinot noir in the new world. It further opens to a sense of "emotion" , beauty and grace....that compliments its inner core.

Tasting Notes

Aromatics of deep black fruit with burnt bacon flavors that casts a tone of cigar, cinderbox and cedar wrapped around a core of minerals and cinnamon spices.

Statistics

Harvest: September 2006

Alcohol 14.5%

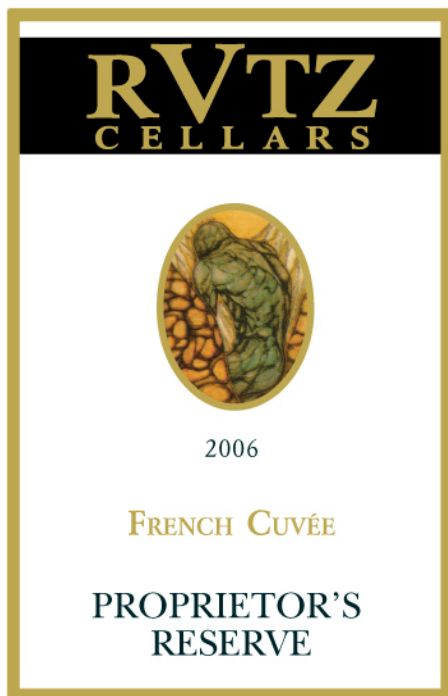
PH: 3.56

TA: 0.57 g/100ml



RVTZ
CELLARS

2006 Proprietor's Reserve French Cuvée



Release Notes

Following in our deep “rooted” tradition of Burgundian-style winemaking ... Keith Rutz went directly to France to develop this “Village” style Proprietors Reserve French Cuvée. The grapes were harvested in France, fermented in old world style open top fermenters and punched down daily to extract the cap and the flavors of true Pinot Noir. The vineyards for this wine hail from the cooler region of Limoux ... in the south of France. Brought to California across the water, the wine was aerated several days to thoroughly open up the tannin structure and create a softer, more approachable wine to the pallet. We then barreled down the wine into our French barrels giving the cépage a bit of sweet toast on the finish. Voila! A creation of our own that is “VERY EARTH BOUND”! The commitment to staying the course of our Burgundian profile ... is well planted in this wine.

Tasting Notes

An aromatic nose of black cherry with hints of cola, tea and spice. The pallet is full of earth, yet soft and approachable...with a touch of sweet toast on the finish.

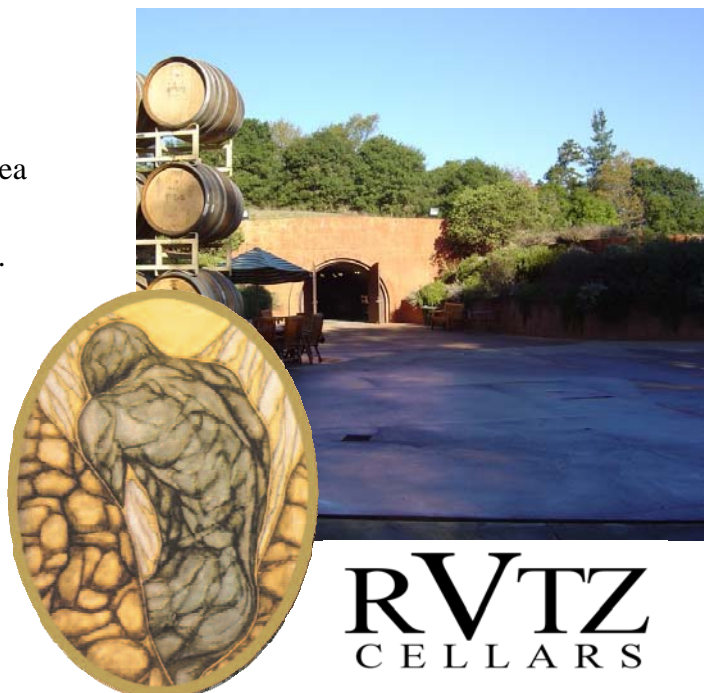
Statistics

Harvest Dates: October 2009

Alcohol : 13.8%

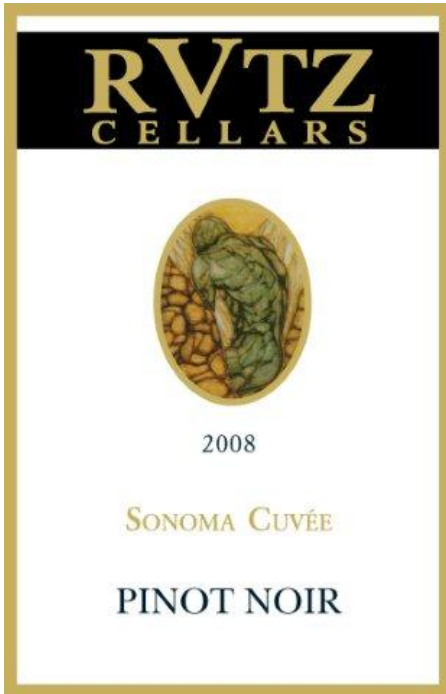
PH: 3.52

Total Acid: 0.55 g/100ml



RVTZ
CELLARS

2008 Sonoma Cuvée Pinot Noir



Release Notes

Rutz Cellars Sonoma Cuvée Pinot Noir has long been the stalwart performer in the Rutz portfolio of Burgundian style wines. For almost 20 years, its character has evolved in its signature profile to grace the list of restaurants worldwide. Its backbone of finite 100% pinot noir grapes stems from our signature vineyards throughout Sonoma's heartland. As a core ingredient of this wine, the Gold Ridge soil, coupled with our own "terroir" of Russian River Valley, has shaped this bottling to loudly proclaim Rutz Cellars position of world class pinot. Its soft and silky texture folds together the touch of smoke coming from our Voges and Never French oak barriques. Old world Dijon clones have been dry harvested to perfection that create clusters of small proportion of only producing 2-3 tons an acre. Picked in the early morning fog, the natural acidity of these clusters create a harmony between the fruit and the aged oak that is well integrated in the background. Aged in our caves for some 10-11 months.... the quite, cool natural temperature softens the tannins to give it its beauty: restraint!

Tasting Notes

Bright fresh upfront red and black cherry flavors hinted with cassis bring together a silky texture of refined proportion. A touch of smoke creates a lingering aromatic that gives balance as it enters the palate.

Statistics

Harvest: September 2008

Alcohol: 14.3%

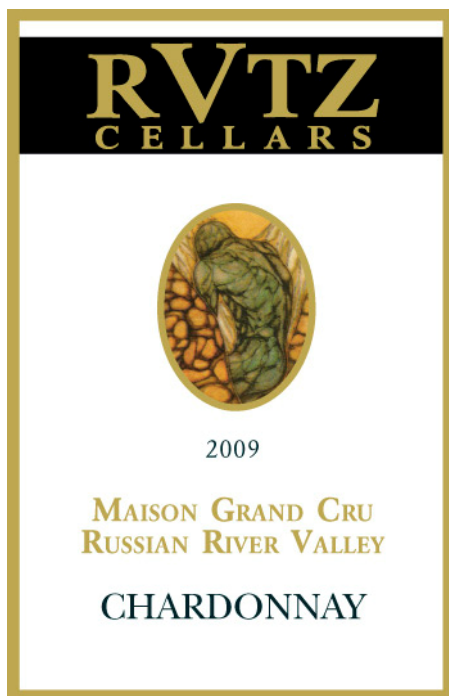
PH: 3.2

Total Acid: 0.55 g/100ml



RVTZ
CELLARS

2009 Maison Grand Cru Russian River Valley Chardonnay



Release Notes

The new release of our 2009 Rutz Cellars Maison Grand Cru Russian River Valley chardonnay is a statement of true balance between the harmony of the fruit and ever-so slight touch of oak that it rests on. "Less is better". Keith Rutz has chartered his "proprietary" designation of "Maison Grand Cru" to redefine the limits to which "pedigree" and "style" in a wine can coexist. The "balance" he so often refers to is not only between the fruit and the oak....but carefully crafted towards "style and grace". In order to achieve this "balance" ..one must focus on the "all the elements: sun, stars, air, soil, humidity,....OUR OWN cave temperament (how it reacts)....OUR OWN "Terroir"....No one can duplicate "OUR terroir" and OUR caves! It is PROPRIETARY TO RUTZ CELLARS! Years now of growing minerals inside of our 20 year old caves...it is the air flow within the caves that our barrels rest ...awaiting a new bottling. High 95% humidity, 59 degree constant temperature constitutes a terroir only of OUR making. Although the alcohol present in this wine is high (14.4%) it has blown off ever-so gently

Tasting Notes

Ripe citrus grapefruit, lime, and tangerine abuts a framework of limestone minerals in its core with a hint of perfumed violets that touches the senses.

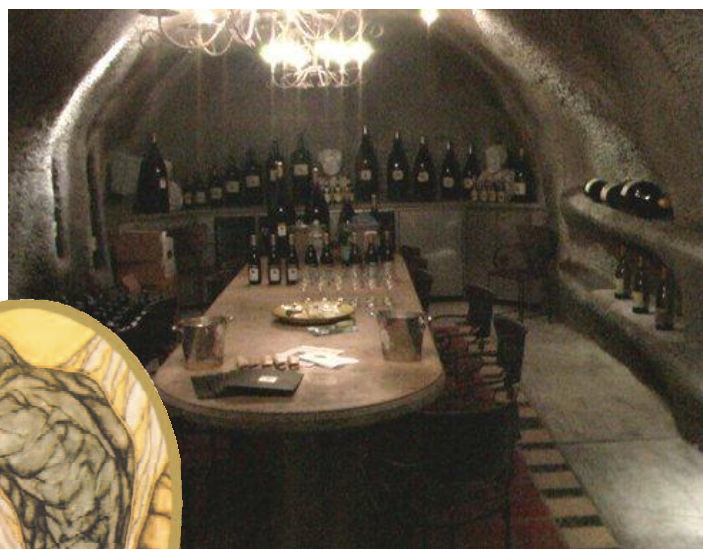
Statistics

Harvest: October 2009

Alcohol: 14.4%

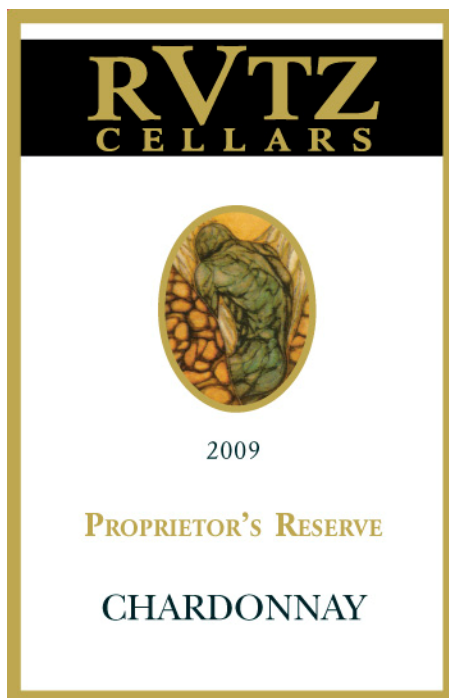
PH: 3.45

Total Acid: .056 g/100ml



RVTZ
CELLARS

2009 Proprietor's Reserve Chardonnay



Release Notes

Rutz Cellars “ Proprietors Reserve “ designation is new to the line up of the Rutz Burgundian style wines crafted deep in tradition of the true Burgundy pyramid of “Grand Cru” –“Premier Cru” – “Village” wines. “Proprietors Reserve “ – VILLAGE – IS true to the “core” for its backbone in the climate of the cool Russian River Valley which delivers its clean and crisp natural acidity. From the Gold Ridge soil of our surrounding vineyards of Dutton Ranch, Martinelli Vineyard & Bachiagalupi Vineyards, the now 20 year old Rutz Cellars caves exude the “natural” element that is ever-present in the makeup of this wine. Minerality! This limestone character on the pallet evolves from the mineral deposits now naturally growing inside our caves. With just a “touch” of French Oak from the Troncais & Never forests....the wine is well intergrated with the fruit. The “less is better” approach then becomes a “balanced wine”. The blend for this bottling consists of proprietary fruit harvested late season from our Russian River Valley, Sonoma Coast & Mendocino vineyards. Aged for some 12 months in the high 95% humidity and ambient temperature of 59 F of our caves....this wine was bottled in September 2010.

Tasting Notes

A balance of minerals of limestone lingers on the mid palate with hints of French Oak in the background. Crisp Granny Apple flavors & lime citrus round out the pallet.

Statistics

Harvest Dates: October 2009

Alcohol : 13.8%

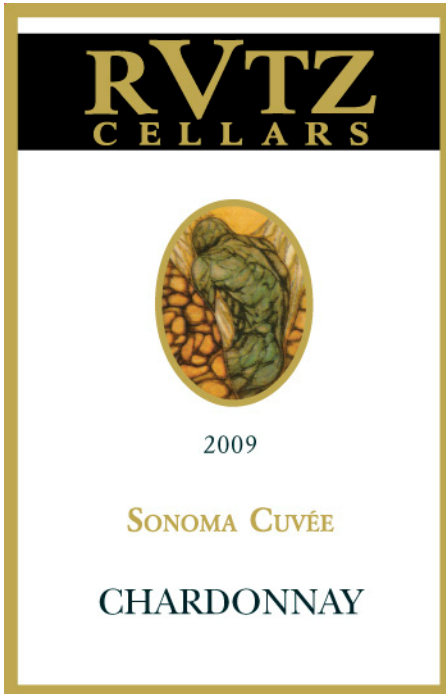
PH: 3.52

Total Acid: 0.55 g/100ml



RVTZ
CELLARS

2009 Sonoma Cuvée Chardonnay



Release Notes

Rutz Cellars Our mid-level “PREMIER CRU” Chardonnay – “SONOMA CUVÉE” is a step up on the ladder in our Burgundian profile that highlights the true elements that have become synonymous with Rutz Cellars and France. It is NOT just THE flavor profile...IT IS A PASSION – AN EMOTION that runs TANTAMOUNT to our “CORE” . The proprietary vineyards for this bottling come from across the Sonoma landscape...Sonoma Coast, Sonoma Valley, Sonoma Carneros, with still the “Heart and Soul” coming from Russian River Valley...from where Keith Rutz began his journey some 40 years ago. The journey to “create” exciting, not boring wines, pushes the envelope with this “Sonoma Cuvée” Chardonnay. Its “just so subtle” French Oak casts a loud tune for today’s harmony for the fruit it so richly deserves. This creates a more lush, roundness on the mid-palate that does NOT drop off! It keeps you wondering what’s coming next?

Tasting Notes

Ripe tangerine citrus and honey evolve together with the crisp, clean flavors of the earthly minerals that are on its “backbone.”

Statistics

Harvest Dates: October 2009

Alcohol: 14.4%

Ph: 3.4

Total Acid: 0.55 g/100ml

