

ROAD 31 WINE CO.

grin-inducing pinot

Fall 2004

Dear Truckers:

The harvest-frenzy has subsided, and Thanksgiving, the ultimate Pinot holiday—heck, the ultimate holiday *period*—is quickly approaching. Must be time to get to the fall update. Moreover, this year we are putting together a little “Share the Truck” holiday offering.

First news first: if the doctors aren't joking, a baby boy will be joining the winemaking team on January 28th. I know...many/most of you out there have been through parenthood before. But, it being our first time and all, I reserve the right to make it the lead story.

And, alongside the family-expansion announcement comes news that I stepped down from my day job in July, as planned, to focus fully on Green Truck. Somehow those two bits of news (baby on way, and leaving a perfectly steady job) don't entirely seem to mesh, but apparently following one's dream sometimes requires a temporary suspension of fiscal reality.

Harvest quickly got my full attention. We had a wonderful growing season right up to the end of August: cool, even weather. Then a small heat spike sped things up considerably, and we pulled in all the fruit on September 1. Harvesting both vineyards on the same day made for a rather long day and week (cousins Bob and Karen, I owe you). But it was a good thing the fruit came in when it did, as a series of heat strikes in the subsequent two weeks caused the growing season to quickly deteriorate. The fermentations were beautiful in color and intensity. But, as tends to be the case when hue and flavor are deep, the '04 batch took forever to go to dry. Such years are great for quality, but bad for the winemaker's sleep. The wines eventually went to the caves in mid-September. The barrels are resting nicely now, and so am I, thank you very much.

As for the current release of the '02, Green Truck has now rolled into a few restaurants in California. I'm very proud of this list, as they all have tremendous wine programs. If you are in the area, identify yourself as a trucker at:

Napa: *Celdon, Uva, Brix, Wine Garden, Bouchon, Vintage 1870, All Seasons.*

Monterey: *Passionfish, Stokes Adobe.*

Sacramento: *The Firehouse.*

Los Angeles: *Zax, Mason G.*

Long Beach: *L'Opera, La Traviata.*

Newport: *Aubergine, The Ritz Restaurant.*

Laguna Beach: *Montage Resort, Sun Dried Tomato Laguna.*

San Juan Capistrano: *L'Hirondelle, Sun Dried Tomato, Tannins, Mission Wine Bar.*

Finally, many of you have contacted me requesting a bottle be shipped to your friends, fellow workers or family for the holiday. I have just enough of the vintage remaining to “Share the Truck.” One bottle, one groovy etched wooden box, and a personalized card, for those on your list. Attached is the offering. And yes, you may certainly order one for yourself.

That's it. Don't forget that Pinot Noir makes the bird better. Don't forget to come visit the caves and taste the wine from barrel if you are in Napa. And look for the next update in spring, when we'll contact you about the new release (I'm talking about the '03 Pinot, not the baby).

Keep on truckin'...

Kent Fortner (Winemaker/Truck Owner)



NAPA VALLEY

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