

# ROAD 31 WINE CO.

*grin-inducing pinot*

Fall (OK, maybe Winter) 2005

Dear Trucker:

Happy Thanksgiving. All right ... so I'm a bit belated in sending best wishes for what is always my favorite holiday. I've been knee-deep in family, turkey, and a three-liter of Pinot Noir. Shazam.

It's time for the annual post-harvest "Hello and Holiday Offering." Only this year, I'm afraid it is just a "hello." The tiny batch of 2003 Green Truck Pinot Noir, released last spring, was a great hit, and I didn't have the self-control to save back stock to do the gift offering that I did last year. So, I'm simply here to wish you the best for the holidays, update you on harvest, and wet your whistle for the 2004.

It's been a great year for Green Truck. My one little handcrafted Pinot Noir got significant press in The Pinot File, Novus Vinum, Vinofolio, and a host of others. In particular, Greg Walter of The Pinot Report wrote: "deliciously complex flavors and just enough structure and tannin to balance it out. 92pts." Simple, to the point, good summation ... thanks, Greg; I'll take that.

Perhaps even more ego-boosting, however, has been the slew of new restaurants that have honored Green Truck with a spot on their list: Blairs, BOA, Dominicks, Mortons, Sona, and Santa Ana Country Club (in Southern California); Tra Vigne, Bistro Jeanty, and Renaissance Club (in Northern California); Lure and The Tasting Room (Manhattan); as well as 350 Main and Black Dog Café (Park City), just to name a few. Yes, I finally branched out beyond California to New York. And, I also added distribution in Utah (the skiing and fly fishing was too good to pass up). Work, play ... is separation necessary?

It's been a great year for our family as well. I think RJ and I are finally getting the hang of being parents (was there supposed to be a manual or something that came with this child?). Owen, now eleven months, is a rockstar; his incredible talents include pulling cats' tails, unearthing houseplants with one swipe, and the ability to put an entire lint brush in his mouth. Our animals had a good healthy year, an unusual blessing considering their varying states of disrepair when we got them from their respective shelters. We've even recently added a temporary foster member to the menagerie: Molly Brown, a canine refugee from Katrina, who is at my feet, barking through a dream of the Big Easy, as I type this.

Harvest 2005 was truly glorious, as well as causing me to gnaw my nails down to the knuckle. Cool and on the verge of rain the entire time, it was fantastic conditions for bringing in perfect fruit. But, the threat of rain is not good for a winemaker's mental stability. I kept a whole journal of my thoughts on the vintage in the PLOG ("Pinot Log") on the website if you want to read more: [greentruckcellars.com](http://greentruckcellars.com).

The 2004, now finished and in bottle, will spend a couple more months mellowing before the mailer/offering in spring. I'm extremely proud of this wine. It continues the honing of my "style," with a bit more brightness and backbone yet still the same juiciness as previous releases. With every vintage, I get better at winemaking and more familiar with my vineyards; the 2004 reflects that evolution.

One final note, if anyone knows a good upholsterer in California, send me the name? The springs on the actual green truck are poking my backside.

That said, on with the holidays. And if you happen to have in your cellar some of that endangered species—the Green Truck 2003 Pinot Noir—might I suggest that you consider freeing the cork for your holiday dinner? I'd be honored to be included in your festivities.

Keep on truckin' – Kent Fortner (Winemaker/Truck-Owner)



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