

Late Summer
2003



Fielding Hills Winery

2001...The Next Vintage Odyssey

With much excitement Fielding Hills Winery has bottled its 2nd release. Mid May was chosen as the optimum time to take the 2001 vintage out of its oak barrel home, where it has been for 19 months and put it in the bottle.

Winemaker Mike spent many hours experimenting and taste testing with friends to find just the right recipe combinations of our Cabernet Sauvignon, Merlot, and Syrah. New to this year's vintage is the addition of our first Syrah production.

After tasting many combinations the bottled vintage is:

Cabernet Sauvignon— 271 cases, 92% Cabernet Sauvignon, 6% Merlot and 2% Syrah.

Merlot— 43 cases, 76% Merlot, 20% Cabernet Sauvignon and 4% Syrah.

RiverBend Red— 86 cases, 51% Cabernet Sauvignon, 43% Merlot and 6% Syrah.

Syrah— almost all of the syrah was used for blending in with the other varietals, so there is almost none left.

The 2001 Vintage will be available for the first time on October 4th at our Release Dinner or as Mike calls it the “Chug and Chow”.

We are taking pre-orders on the 2001 wines at this time and have had a fair amount of interest. If you want to ensure your allotment of the 2001 vintage we encourage you to pre order by calling Karen at 509-884-2221, use the enclosed order form or visit our website at www.fieldinghills.com.

We are very pleased to announce that although the 2001 vintage will not be released until October 2003, the winery has been recognized nationally for this vintage. “Wine Spectator”, a respected wine industry national publication, in the July 17th electronic update named Fielding Hills Winery as 1 of 3 fresh names in the expanding winery market worth noting in Washington State.

The Birth of RiverBend Red

Last year, as the release of our first vintage drew close we realized our red wine blend needed a name. In the industry there are many clever names for blends, some of which are even trademarked. At Fielding Hills we decided to call the

2000 exactly what it was..., “Red Table Wine”.

Reaction to our honest but not very distinctive name was mixed. As the first year progressed we decided this wine needed a name that reflected its’ unique character.

And so...**RiverBend Red** has

been born. This title is not a fancy name taken from loads of market research. It is the name of the family owned vineyards in Mattawa where the grapes used at Fielding Hills Winery are grown. We hope you agree **RiverBend Red** is honest and distinctive like the wine.

Here is what the “Wine Spectator” said about the 2001 RiverBend Red:

90 points “Another new name to watch in Washington, based on this beautiful small-production blend of Cabernet Sauvignon, Merlot and Syrah. Ripe and sweetly spicy, it’s a plush mouthful of cherry, berry and exotic oak flavors that linger nicely on the fine-textured finish, adding a few extra dimensions of flavor along the way. Drink now through 2008.”

2003 Growing Season As most people know, grapes love heat. This growing season has been extremely good and should play a big part in making the 2003 vintage outstanding. Perhaps a little too hot during mid-July, but overall just about right. At the vineyard, Brian and Gus are doing a superb job of managing the vines and producing premium grapes. Without great grapes you do not make great wine.

At present, it appears harvest will be earlier than most. We are expecting to be crushing Merlot around the third week in September. We are also gearing up for a slightly larger volume, and for many that have helped during crush you will be excited to know we have purchased a new stemmer/crusher and press! Still lots of grunt work, but lots of shiny stainless steel! Another first, this crush will be the addition of Cabernet Franc. This will be the first harvest from Riverbend off these 3 year old vines. Stay tuned!

Fielding Hills Winery

800 Hillside Drive
East Wenatchee, WA 98802
509-884-2221



Fielding Hills Winery 2001 Release Dinner—October 4, 2003

The 2nd (what could become annual) release dinner is set for October 4th, 2003 at the Wenatchee Golf and Country Club. Seating for this event will be limited and invitations will be mailed soon. Invitations are not necessary to attend but booking your space is.

New... Orders for the 2001 Vintages are being taken now. Your purchase now will ensure the availability of your favorite Fielding Hills Wine, which will be available to pick up at the dinner. Don't wait to order your favorites as several of the 2000 vintages sold out in a short time. Enclosed you will find an order form.

2000 Fielding Hills Cabernet Sauvignon

Even though this newsletter is about the future vintages, we must take a moment to mention the 2000 Cabernet Sauvignon. We will probably always look at this wine like a first child and it has made us proud once again. In May of this year, our 2000 Cabernet Sauvignon received a silver medal from the Los Angeles County Fair "Wines of the World" competition. Thousands of wines enter in hundreds of categories at this prestigious event. We were one of two Washington wines to place this high in the small production category. There are only about 40 cases of this vintage left to purchase.

We are proud to recommend these fine businesses that carry Fielding Hills Wine:

- Visconti's Restaurants in Wenatchee and Leavenworth 509.662.5013 or 509.548.1213
- Campbell's Resort & Restaurant in Chelan, Washington 800.553.8225 or 509.682.2561
- Mission Street Bistro; 202 North Mission Street, Wenatchee, Washington 509. 665.2406
- The Grape Choice; 220 Kirkland Ave, #6; Kirkland, WA 425.827.7551
- Food Pavilion: Wenatchee & East Wenatchee locations; 664-1891 & 884.3531
- The Idle Hour Cafe & Steakhouse, 18 B Street, Quincy, WA 509-787-3714
- Stop Light Wine & Espresso; 229 East Woodin Ave, Chelan, WA 98816 509-682-0359
- Mountain Home Lodge; Leavenworth, WA 1-800-414-2378
- Vivanda Ristorante: 95 Pine Street Seattle, Washington - (206) 442-1121
- Avalon Wine: 201 SW 2nd Street, Corvallis OR 97333; 541-752-7418