

STICKYBEAK

Napa Valley, Sonoma County, Anderson Valley and Monterey California





Definition: 1. (n) Australian slang for a busybody or nosey neighbor; (v) to have a look, to investigate. 2. (n) an inquisitive bunch of vintners from Napa, California

EMAKER: Bill Nancarrow

CLIMATE:

Knights Valley: Cool climate - warm afternoons and cool evenings, protected from the Pacific Ocean, Russian River: Cool climate - early morning cooling fog that burns off to warmer temperatures, Anderson Valley: Cool climate - early morning fog, with warmer temperatures further inland, Napa Valley: Mediterranean - warm days with cooling breezes from San Pablo Bay, Monterey: Maritime

HARVEST:

Late September through October

SOILS:

Knights Valley: loam over broken limestone, Russian River: alluvial loam with limestone, Anderson Valley: river rock and sandy clay with excellent drainage, Napa Valley: rock reddish-brown volcanic soils, Monterey: loamy sands and

VARIETIES PLANTED:

Semillon, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon and Syrah

WEBSITE:



Stickybeak Pinot Noir vineyard in the Anderson Valley



PROFILE: Ever been curious enough to stick your nose over someone's fence to see what's going on? Or peer through a crack in their front gate, just to get a better look? We have! Some people might say we're busybodies or nosey neighbors although we prefer the Australian term 'stickybeak.' And being Napa-based wine industry folk, it's hard to not be curious about the stunning vineyards and regions that surround us. In fact, as inquisitive vintners, it seemed only natural that we'd have a bit of a stickybeak in our own backyard to see what we could find. After setting up shop in Napa some 15 years ago and importing benchmark Australian wine estates, natural curiosity led us all over the state of California to taste, sip, spit and drink the best the state has to offer, all the while wondering how we could make our mark in the country we now call home.

VITICULTURE: With a great roster of growers we've been able to produce wines that not only sing stridently of their origins but also deliver a wallop in the flavor department. The 20-year-old Semillon vineyards from Knights Valley combined with zippy Sauvignon Blanc from the cool-climate Russian River produce wines with tremendous aromatics and concentration. The Russian River's cool morning fog and warm afternoons generate crisp Chardonnay with expressive fruit, and high natural acidity. The cool morning fogs and warm afternoons make the Anderson Valley the ideal climate for growing Pinot Noir with wild aromatics and great balance. The Napa Valley's Mediterranean climate, combined with its rich, red volcanic soils, deliver both complex and vibrant reds. South of San Francisco, the warm days, low humidity and cool nights of Monterey are ideal for distinctive, elegant Syrahs.



AL PEOPLE. COMPELLING WINES.

THE WINES

Stickybeak wines play to the strengths of their origins. Sure, great winemaking comes into it, but it's really all about the patch of dirt from which they hail. Built on Northern California's regional diversity, they'll give you a unique perspective on this rich and expansive grapegrowing land. From Napa Valley Cabernet (how could one resist?) to Knights Valley Semillon (thought you'd seen it all, huh?), they'll have you poking around for more...and more.

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Semillon Sauvignon Blanc: This vibrant blend of Knights Valley Semillon and Russian River Sauvignon Blanc is picked early to retain crisp acidity. The grapes are (very) gently crushed then fermented in stainless steel tanks. And to make sure the palate is brimming with texture, a portion of the fruit is given extended time on lees. One might close one's eyes and imagine they were in Graves.

Chardonnay: This Russian River Chardonnay is a restrained example of the classic California Chardonnay, with one-third of the fruit fermented in stainless steel to maintain freshness, and the remaining two-thirds matured in quality oak for nine months. The result: elegance, texture and length.

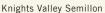
Pinot Noir: Purity of fruit is the drive here. The Pinot Noir is fermented in stainless steel, then transferred to a combination of new and seasoned oak (the French stuff, of course) for maturation. The outcome is a fleshy, balanced Pinot with clean acid highlighting notes of cherry, orange rind and rose petal, while cinnamon spice plays a cameo role.

Cabernet Sauvignon: Featuring fruit from Napa's valley floor and hillside vineyards of Atlas Peak, this little number provides the perfect combination of grunt and grace. With a heady, perfumed nose, oh-so-silky texture and a powerful core of black fruits, you'll wonder when the rest of the world is going to catch on.

Shiraz: One word: density. Another three: plenty of it. How'd we get there? Well, the dirt, of course. But second to that, a three-day cold soak, extended ferment and regular pump-overs maximized skin contact for a stack of color and tannin. Eighteen months in new and seasoned oak to ensure it's all beautifully integrated, and you're off to the races.

WINEMAKING: The Stickybeak winemaking team is led by antipodean Bill Nancarrow. With 25+ years of winemaking, more than a decade of them in California, Bill shares our inquisitiveness for Californian wines. Together, we've scoured the hills of Napa, trekked the valleys of Santa Rita, paddled the Russian River and shivered in the Sonoma Coast fog to find vineyards that have that wonderful 'this is it' character - where the grape and land go hand-in-hand. With a great roster of growers, we've been able to produce wines that not only sing stridently of their origins, but also deliver a wallop in the flavor department. And by that we don't mean heavy and overdone, but simply long, lingering and wonderfully focused.







Napa Valley's Red Hen Cabernet





Russian River Chardonnay