



Hello and welcome to the first of many SuLei Cellars newsletters. First and foremost, thank you for your support. We appreciate your interest and look forward to sharing many more harvests with you.

We are pleased to announce that we made it through the 2009 harvest and all of our vineyard lots have been successfully pressed to barrel. We had a dry season with warm days and fairly warm nights which offered slow ripening fruit with higher acids. We feel that 2009 will be a very nice vintage despite a rapid harvest in the valley. We ferment our red grapes in bin and punch down the cap 2-3 times daily. We strive to keep fermentation temperatures consistent for a slower, softer extraction of tannins. We also use a basket press on all of our red grapes to continue the gentle extraction. Every lot tastes and smells wonderful with the new vineyard lots of Cabernet Franc and Petit Verdot leading the way. We also crushed Cabernet Sauvignon and Merlot again this vintage. We increased production this year to 10 tons (650 cases). We doubled production of the Cockburn Roussanne and are making a Merlot/Cabernet Franc Rosé this year. The Rosé juice was removed from skins by saignée after 16 hours of skin contact. The juice was then fermented in neutral French oak barrels where it is resting until its bottling date.

We will be bottling the 2009 Roussanne, 2009 Rosé and the 2008 Beet Red early next year with an anticipated release date of May, 2010. We will be bottling our 2008 Columbia Valley Merlot and 2008 Bordeaux blend mid-year, with release dates still to be determined. We are currently open by appointment only but we are working on a tasting room location in downtown Walla Walla to open mid to late 2010. We will keep you posted on further developments. We will be open for barrel tasting weekend, December 4-6th from 11:00 am to 5:00 pm. Please stop in and see us. We will be sampling the 2008 Beet Red and the 2009 Roussanne from barrel.

We are very proud to share our first wine reviews with you. Our first release wines, 2007 Beet Red and the 2008 Roussanne, debuted in The Wine Enthusiast with scores of 90 and 89, respectively.

Paul Gregutt wrote a nice review about SuLei in the Seattle Times on Sunday, September 20.

http://seattletimes.nwsourc.com/html/wineadviser/2009833523_pacificadviser20.html

We appreciate the recognition of our mission to keep our prices reasonable by keeping our overhead low and our focus on the quality of the wine.

We have truly enjoyed meeting all of you and look forward to seeing you again in the future. Thank you for your continued support.

Tanya Woodley & Elaine Jomwe

If you wish to be removed from our mailing list please reply to info@suleicellars.com



Saignée of 2009 Rosé after 16 hours of skin contact.