

Boyd

SPRING 2011 RELEASE

VOLUME 1, ISSUE 8

MARCH 2011

IT'S SPRING TIME IN THE VINEYARD

Greetings again from the Napa Valley! As winter turns to spring and the mustard blooms, the vineyard starts to come alive announcing a new season. Goodbye cool and dark days, hello sunshine and blue skies.

The change of season also announces the release of our newest wines; the 2010 Ruby Tuesday Rosé, 2010 Sauvignon Blanc and our 2008 Big Ranch Vineyard® Syrah which are all perfect for the upcoming season. In addition to the newest wines we have our 2007 Big Ranch Vineyard® Merlot, 2007 Napa Valley Cabernet Sauvignon and 2007 Cuvée, all ready to move from our cellar to yours.

At the winery, we have been busy bottling the 2010 Ruby Tuesday Rosé and our newest wine our 2010 Sauvignon Blanc from the K Syrah Syrah vineyard owned by our friends Cathy & Rick Osgood. Last year we sold out of Sauvignon Blanc in just two weeks so this year we increased production. Both wines are produced in very small quantities and perfect for the summer, so make sure you order some before it is gone.

Our spring release party, usually held in May, is being pushed back to July 2 to accommodate Stan's transcontinental bike ride. (More on this later in the newsletter.) Invitations will be sent out later but save the date.



As always, we thank you for your ongoing support, encouragement and patronage. It is greatly appreciated.

Cheers,

SPECIAL POINTS OF INTEREST:

- *Wine Club Announced*
- *New Sauvignon Blanc, Rose & Syrah*
- *Spend 2 days with us during "Crush"*
- *Tasting Notes*
- *Ride Across America*
- *Tasting / Event Dates*

WINE CLUB LAUNCHED

After numerous requests and suggestions, we've finally started a wine club, "The Big Ranch Reserve". Trying to keep it as simple as possible it consists of two 1-case shipments per year; one in the spring and one in the fall. Members receive a 15% discount on both the spring and

fall shipments as well as a 15% discount on all additional wine orders. Emails are sent to members prior to the shipments and you are free to customize them to suit your taste.

In addition, Big Ranch Reserve members receive first access to new releases, large

format bottles, special winery only bottling and private member events.

If you would like to join The Big Ranch Reserve and receive the April shipment of our new releases and some old favorites please call (707) 254-7353 or email joan@boydwine.com and we'll add you to the club.

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TASTING NOTES 2010 RUBY TUESDAY ROSÉ

20 years ago we visited the South of France and fell in love with the dry crisp Rosé served in Provence. Produced in the same French style by harvesting at 22° brix from 100% whole cluster pressed Syrah, the wine is bright, light and

refreshing on a warm summer day.

It is a versatile accompaniment for summer lunch or your Thanksgiving Day turkey. Totally dry, fruity and lower in alcohol, this wine is a perfect

choice instead of a white wine.

This summer, fill your glass with this chilled Rosé and toast...

“Goodbye Ruby Tuesday”.

- 168 cases produced
- pH 3.15
- TA .67
- Alcohol 12.6%

TASTING NOTES 2010 NAPA VALLEY SAUVIGNON BLANC

Last year we produced a very small quantity of this wine from the first harvest from our friends and neighbors, Cathy & Rick Osgood. The wine turned out fantastic,

selling out in 2 weeks. This year we've made twice as much so more of our fans can grab some.

The wine has notes of tropical

fruit flavors with hints of white peach and pear. It is a bright and refreshing wine with a burst of lemon zest and a delicate minerality. Another perfect summer day wine.

- 132 cases produced
- pH 3.19
- TA .58
- Alcohol 13.5%

TASTING NOTES 2008 BIG RANCH VINEYARD® SYRAH

The 2008 Syrah was harvested from our Big Ranch Vineyard® in the Oak Knoll District. To the Syrah we added 4% Viognier from the Big Ranch Vineyard® and cold soaked the must for six days.

The resulting wine is deep, dark and brooding with pepper, menthol and spice.

Post fermentation the grapes were pressed into French oak barrels and aged 14 months.

It complements all grilled meat dishes as well as your favorite cheese.

87 Points Robert Parker

- 175 cases produced
- pH 3.69
- TA .65
- Alcohol 15.2%

TASTING NOTES 2007 BIG RANCH CUVÉE

This proprietary blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Syrah is soft, juicy and ready to enjoy.

Made with the assumption that the sum is greater than its parts the varieties were blended to make a structured

wine that is also soft with silky tannins

The wine has notes of black cherries and black currants in a straightforward, spicy, peppery style.

The blend of this wine is 40% Cabernet Sauvignon, 40% Mer-

lot, 15% Cabernet Franc, and 5% Syrah all aged for 22 months in French oak barrels.

While this wine shows wonderfully now, it will continue to age gracefully over the next 1-3 years.

87 Points Robert Parker

- 325 cases produced
- pH 3.74
- TA .53
- Alcohol 14.9%

TASTING NOTES 2007 BIG RANCH VINEYARD® MERLOT

The 2007 Estate grown and produced Merlot was harvested mid-October from the “A4” Block of our home Big Ranch Vineyard®. The grapes were harvested at 28.6° brix and cold soaked at 50 degrees for 6 days to maximize extraction of color and flavor

concentration.

At the conclusion of primary fermentation, the wine was pressed into French oak barrels, 70% new and 30% once used.

After 20 months of aging in Nadalie and Taransaud barrels, the Merlot was blended with

10% Napa Cabernet Sauvignon and bottled in August 2009.

The wine is a big rich Merlot that has a lot of power. This blend accentuates the black fruit of Merlot with vanilla overtones that express the deep rich flavors of our vineyard.

87 Points Robert Parker

- 275 cases produced
- pH 3.53
- TA .66
- Alcohol 14.7%

SPEND A DAY IN THE LIFE OF A WINEMAKER

Have you ever wanted to spend a couple of days making wine during harvest? Well this is your chance to participate first hand in crush 2011.

We have donated an E-Auction Lot for this year's Auction Napa Valley for two couples to spend 2 days and 2 nights, staying in our guest cottage on a "vocation vacation".

One day you'll work side by side with winemaker Stan Boyd, learning the ins and

outs of winemaking. You'll have the opportunity to experience "crush" first hand sorting grapes, doing punch



downs and monitoring the fermentations. The next day you'll spend in the vineyard,

taking grape samples, measuring Brix, preparing for harvest.

You'll be treated to a VIP tasting of the current release of Boyd wines, followed by a harvest barbeque. As a remembrance of your vacation, each couple will take home a mixed case of Boyd wines.

To bid on the E-Auction lots, go to the Napa Valley Vintner website. www.napavintners.com

There you can bid on our E-Auction lot or sign up to attend this years Auction Napa Valley.

Come spend harvest with us!


Some may call it a mid life crisis but I prefer to call it something on my bucket list. No matter what you call it, riding across the United States on a bicycle is an adventure. Starting in San Diego on April 7th, three fellow vintners from the Oak Knoll District of Napa Valley and I are departing for St. Augustine, FL. The 3 other crazy guys (I mean cyclists) are Walt Brooks, Steve Moulds and Rick Osgood.

The route will take us through Phoenix, El Paso, Del Rio, Austin, Baton Rouge, (with a side trip to New Orleans) Tallahassee and on to the Atlantic ocean at St. Augustine. With an estimated 2 months of riding an average of 70 miles per day (with some rest days along the way) we should finish the trip in Florida June 3rd.

Along the way we'll host some wine events and would love to see some familiar faces along the way. Come on out and ride with us for a day or a week or

join us for a glass of wine. If you're not up for riding along with us you can follow us on Facebook at Oak Knoll District Clydesdales.

The goal of the ride isn't to see how fast we can ride across America but rather how many interesting people we can meet along the way. We live in a huge country that in a large part I've only seen from 30,000 feet. This journey will be exciting, hopefully safe and tremendously rewarding. Providing an opportunity for me to meet many of our wine list and club members along the way.

 Oak Knoll District Clydesdales

RIDE ACROSS AMERICA

Overnight City	Date	Blanco, TX	5/5
San Diego, CA	4/6	Austin, TX	5/6
Pine Valley, CA	4/7	Rest Day	5/7
Jacumba, CA	4/8	LaGrange, TX	5/8
Brawley, CA	4/9	Navasota, TX	5/9
Palo Verde, CA	4/10	Coldspring, TX	5/10
Brenda, CA	4/11	Silsbee, TX	5/11
Wickenburg, AZ	4/12	DeRidder, LA	5/12
Tempe, AZ	4/13	Mamou, LA	5/13
Rest Day	4/14	Simmesport, LA	5/14
Globe, AZ	4/15	Baton Rouge, LA	5/15
Stafford, AZ	4/16	New Orleans, LA	5/16
Unknown, AZ	4/17	New Orleans, LA	5/17
Silver City, AZ	4/18	Baton Rouge, LA	5/18
Gila Hot Springs	4/19	Jackson, LA	5/19
Hillsboro, NM	4/20	Franklinton, LA	5/20
Las Cruces, NM	4/21	Wiggins, MS	5/21
El Paso, TX	4/22	Vancleave, MS	5/22
Rest Day	4/23	Bayou LaBatre	5/23
Ft. Hancock, TX	4/24	Orange Beach	5/24
Van Horn, TX	4/25	Milton, FL	5/25
Fort Davis, TX	4/26	DeFuniak Springs	5/26
Marathon, TX	4/27	Rest Day	5/27
Sanderson, TX	4/28	Marianna, FL	5/28
Comstock, TX	4/29	Tallahassee, FL	5/29
Del Rio, TX	4/30	Greenville, FL	5/30
Rest Day	5/1	White Springs	5/31
Camp Wood, TX	5/2	Gainesville, FL	6/1
Vanderpool, TX	5/3	Palatka, FL	6/2
Kerrville, TX	5/4	St. Augustine, FL	6/3

Boyd

BOYD FAMILY VINEYARDS

4042 Big Ranch Road
Napa, CA 94558

Phone: 707-254-7353
Fax: 707-307-7032
E-mail: info@boydwine.com

SAVE THE DATE
FOR
JULY 2 RELEASE PARTY!

WE'RE ON THE WEB!

WWW.BOYDWINE.COM

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TASTING & EVENT CALENDAR 2011

We are proud to participate in the following tastings and special events. We invite you to come join us if you are in the area.

- April 14th—**Pool Side wine tasting Phoenix, AZ**
- April 23—**Backyard BBQ and wine tasting El Paso, TX**
- May 7th—**Wine tasting Austin, TX**
- May 17th—**Wine tasting, New Orleans, LA**
- June 3rd—**Celebration Dinner and wine tasting, St Augustine, FL**
- July 2—**Boyd Family Vineyard Release Party 2p—5p**

Boyd Family Vineyard - Spring 2011 Order Form

4042 Big Ranch Road
 Napa, CA 94558
 Phone (707) 254-7353
 Fax (707) 307-7032
stan@boydwine.com

Please circle one:

Ship my wine

Hold at winery

Mailing Address:

Name: _____
 Company Name: _____
 Address: _____
 City, State, Zip: _____
 Phone: _____
 Email: _____

Shipping Address: (Business address recommended)

Name: _____
 Company Name: _____
 Address: _____
 City, State, Zip: _____
 Phone: _____
 Email: _____

Wine Description	Number Ordered	Unit Price	Total
New Releases			
2010 Ruby Tuesday Rose Napa Valley		\$18	
2010 Sauvignon Blanc Napa Valley		\$22	
2008 Big Ranch Vineyard Syrah Oak Knoll District Napa Valley		\$34	
New Release Case Special Discount includes 4 Rose, 4 Sauvignon Blanc, 4 Syrah		\$275	
Current Releases			
2007 Big Ranch Cuvee Napa Valley		\$29	
2007 Big Ranch Vineyard Merlot Oak Knoll District Napa Valley		\$36	
2007 Cabernet Sauvignon Napa Valley - 90 Points R. Parker		\$48	
2007 Cabernet Franc Napa Valley		\$52	
2007 Zinfandel Napa Valley		\$28	
Mixed Case Special Discount includes 3 Cabernet Sauvignon, 4 Merlot, 5 Cuvee		\$375	
Sub Total			
Sales Tax 8.75% (CA only)			
Shipping & Handling			
Other			
Total			

Billing Information

Credit Card Information (MC, Visa, Amex, Discover)

Name on Card _____

Account Number _____

Expiration Date _____ CIV Code _____

Signature _____

Shipping Info:

There is no shipping/handling charge for wine picked up at the winery. Shipping rates are lowest when sent to a business address. Wine is shipped via FedEx Ground unless directed otherwise. Actual charges will vary. Approximate charge to ship 1 case via FedEx Ground to CA, OR or WA is \$15-\$25. Other reciprocal states approximately \$30-\$40. Please verify your phone number and email so that we may provide tracking information once your order is shipped. Please contact us with any shipping questions or special requests.