



Acme Wine Company

Acme Wine Co. Weekly Update...



Hartwell Estate

We have always been proud to be working with Hartwell. Their commitment to quality shines through in every bottle and they spare no expense to delivery a top quality wine. This is a letter that we had recently received from the winery:

Dear Acme Wine Company,

We are very pleased to announce that Hartwell Vineyards has retained the services of renowned winemaker Michel Rolland. As a consultant, Rolland will provide us the highest level of evaluation available in the world today, based on his unique global insight and exceptional palate.

Despite his full stable of elite clients, Rolland had decided to add Hartwell based on the caliber of our vineyards and a special mentoring relationship with our winemaker, Benoit Touquette.

“The Hartwell location is superb,” says Rolland. “The terrain is very diverse, the vineyards are well manicured and the family is very kind.” Rolland says the site’s diversity is a bonus. “Can you imagine a musician with only two notes? It’s always better to compose a blend with many notes.”

The contract puts Hartwell among a handful of Napa Valley wineries for which Rolland consults, including Harlan Estate and Screaming Eagle. Rolland will visit our winery three times each year, providing guidance on vineyard management and vinification, with a primary focus on blending.

2320 Milwaukee Way

Tacoma, WA 98421

tel: 253.207.4380

www.acmewineco.com



Acme Wine Company

Here is a list of current offerings from Acme:

2005 Hartwell Estate Sauvignon Blanc, Napa Valley \$23

We are proud to present Hartwell Vineyard's first Sauvignon Blanc from our estate vineyard in Carneros, featuring our newly re-designed wine label. Our vineyard in Napa Valley's cool southernmost appellation is just one mile from San Francisco/San Pablo Bay. Three distinct clones of Sauvignon Blanc provide individual characteristics in this layered, complex wine. Grapes are carefully sorted to eliminate imperfections and then gently whole-cluster pressed. The resulting juice is clean and intense, with rich flavor and mouthwatering acidity.

The wine was fermented in 75% small stainless steel barrels and 25% new French oak chateau Bordeaux barrels. The small stainless steel barrels protect the lively varietal character of the Sauvignon Blanc while affording it the richness that comes from contact with the lees. The wine that was fermented and aged in oak contributes additional structure and complexity to the blend.

Aged on the lees for nine months and stirred frequently, the wine exhibits a luscious roundness on the mid-palate. To ensure proper acid balance and allow the natural expression of the fruit, we inhibited malolactic fermentation.

This Sauvignon Blanc is meant to be enjoyed now, while some time in the bottle will enhance the wine's delicious mineral characteristics.

2003 Hartwell Estate 'Miste Hill' Cabernet Sauvignon, Napa Valley, \$33

Misté Hill is a unique blend produced from Stags Leap District estate grown grapes. The name is a tribute to our property, which on many late summer mornings is enveloped in a low misty fog that creeps in from San Francisco Bay.

These conditions make for grapes with great intensity of color and flavor, and for soft tannins. The 2003 Misté Hill is a classically structured wine, with deep, ripe blackberry notes layered with hints of forest floor, exotic spices, sandalwood, and licorice.

Our hillside Cabernet Sauvignon ripened beautifully in 2003, providing the lush berry fruit that serves as the base of this wine. Merlot adds opulence and breadth to the wine, and an alluring sage, dried brush element to the aromas.

Just a dash of Petit Verdot grounds the wine, adding depth and structure, as well as layers of complexity and interest. This wine is crafted to be enjoyed in its youth, but should continue to soften and gain complexity for the next five to six years.

2320 Milwaukee Way

Tacoma, WA 98421

tel: 253.207.4380

www.acmewineco.com



Acme Wine Company

2004 Hartwell Estate 'Reserve' Cabernet Sauvignon, Napa Valley, \$90

Yields were naturally low in 2004, which meant it was unnecessary to aggressively thin the crop loads in order to bring the vines into balance. By the beginning of September all the elements had come together for a harvest of remarkable quality. A sustained heat wave from September 4 through September 13 accelerated the ripening, and made for a compressed harvest with yields even lower than predicted. At Harwell, our yields were down by 30% from normal, due mostly to the late season heat, and the necessary triage that followed.

The resulting wines are rich, dark, and complex, with soft tannins and mouth-filling flavor. Blueberry, blackberry, and crème de cassis dominate the aromas and flavors, giving way to coffee and crushed stones. The 2004 vintage is one of power, depth and nuance. In 2004, the Petit Verdot was so complex and powerful that we made the decision to add it to the Cabernet Sauvignon blend. In all previous vintages, the wines had been 100% Cabernet Sauvignon. While this is a change, it stays true to our mission: to craft the best wines possible that reflect the greatness of this estate.

Thank you for shopping with Acme...

Cheers!

Mark Kieras
General Manager
Acme Wine Company

2320 Milwaukee Way

Tacoma, WA 98421

tel: 253.207.4380

www.acmewineco.com