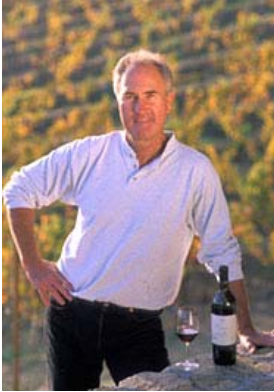




Acme Wine Company

Acme Wine Co. weekly update for the week of October 22<sup>nd</sup>.



## Forman Vineyards

A few things everyone should know about Ric Forman: He is a man of firsts. First to Barrel Ferment Chardonnay in Napa. First to estate bottle Merlot and Sauvignon as well. First to tell you exactly what he thinks. He likes dynamite. He knows a thing or two about viticulture; just ask David Abreu. He likes wines that taste like soil and the fruit, not one or the other, both. He doesn't drink his own wines because he drinks wine to relax and for the enjoyment and if he were to drink his own he would never get past the criticism. He planted his own vineyards. He loves dynamite. He built his home and the gravity flow winery. He doesn't go much for all of this winemaker as ubermensch. He prepares raw foods excellently. He is a bit of a babe magnet. He interned at Stony Hill. At the age of 24, he was hired by Peter Newton to be Sterling's first winemaker. He was hired to come up with the test blends for KJ Vintner's Reserve. They chose his least favorite blend. His Chardonnay does not go through malo. He designed and executed the steeply sloped vineyards at Newton. He has quit some pretty nice gigs. He is not a fan of the winepress. They rarely get it right. He makes David Abreu's wines. No barrel stacking at Forman. He wrote a few words which I will share with you now.

I founded Forman Vineyards in 1983 to fulfill a dream of producing, as a sole producer, small quantities of classically made Chardonnay and Cabernet Sauvignon. After a 3 year search of the Napa Valley for the perfect location, I purchased, in 1978, the current winery/vineyard site which is perched on a ridge at the base of Howell Mountain overlooking the town of St. Helena. A remarkable site, it has since produced some unusually elegant wines from Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. The soil is the essence of a wine's finesse. The Cabernet vineyard below the winery is boldly surrounded by a shelf of massive grey volcanic rock which protects and

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moderates the climate in this tiny “clos de la roche”. The exposure is multifaceted due to the rolling terraced layout. The vineyard radiates in the sun and shows its unusually distinct pink color. It is a very austere soil made up of pink volcanic gravel, sand and a sparse bit of humus. When cultivated, it folds as though it was sugar displaying its remarkable friability and hence its propensity to drain well allowing vine roots to search for their existence. It is in these rare soils and in the sublime Napa Valley climate that the wines are made. Thus, with a wonderfully situated vineyard and deliberately planned cellar, I am fulfilling my dream and am constantly vigilant in personally making sure that each step is uncompromised in the pursuit of producing the finest quality possible from my estate.

2006 Forman Vineyards Chardonnay	40cs	\$30
2004 Forman Vineyards Cabernet Sauvignon	50cs	\$58

You can find more information about Forman Vineyards by visiting their website, <http://www.formanvineyard.net>.

Thank you for shopping with Acme,

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