



2008 ARGER-MARTUCCI ILLAD (Proprietary White Blend) ~ Mendocino

The 2008 Iliad is the first proprietary white wine ever produced by Arger-Martucci Vineyards. Representing the true art of winemaking, this blend achieves a body, flavor and richness that proves superior to any of its individual varietal components. Harvested from select vineyards in Napa and Mendocino counties, the four aromatic varietals that compose the *Iliad* are Viognier, Sauvignon Blanc, Gewurztraminer, and Muscat. The bouquet is truly exotic with an immediate impression of melon, pear and even coconut. The mouthfeel is incredibly rich with hints of tropical spice, which suggests Viognier first, then Gewurtztraminer, and finally, a hint of grapefruit from the Sauvignon Blanc. There is a small amount (less than one-half of one percent) of residual sugar, which enhances the richness on the palate. This wine serves as a wonderful aperitif and is an excellent complement to spicy foods.

\$24.99/Bottle
496 cases produced

2007 ARGER-MARTUCCI VIOGNIER ~ Russian River Valley

The 2007 Viognier was produced primarily from Russian River fruit, supplemented by our young vineyard around the winery. This wine was blended with tiny amounts of Gewurztraminer (2%) and Muscat of Alexandria (2%) to enhance the bouquet and flavor complexity. The bouquet serves up a hint of melon and peaches followed by a mouthful of lush, spicy flavors. The texture is crisp, with good acidity, yet finishes with a softer touch. The flavors of melon and peach with a touch of bananas follow through on the palate. We believe this is our best Viognier ever from Arger-Martucci - a great wine to start a meal or simply sip on the veranda.

\$21.99/Bottle
460 cases produced

2008 ARGER-MARTUCCI SAIGNÉE SAUVAGE (Estate) ~ Atlas Peak

The term Saignée in French means to bleed. This term is used in winemaking when grapes are crushed and a portion of the juice only is "bled" off and separated from the crushed grapes. This results in a more concentrated must, with a higher concentration of skins to juice. Our rosé is a true saignée. The juice is left on the skins for approximately 36 hours, which gives it a lovely rosé or blush color and is fermented separately. This is truly the essence of Cabernet Sauvignon. The bouquet is one of intense citrus/cabernet and floral notes. The flavors on the palate are the essence of Cabernet Sauvignon. This is a crisp, beautifully balanced rosé which will pair incredibly with a summer menu of lighter foods or simply enjoyed on the patio on its own.

\$17.99/Bottle
104 cases produced

2004 ARGER-MARTUCCI PINOT NOIR (Estate) ~ Carneros

The 2004 Pinot Noir comes from our traditional source in Carneros. The grapes were harvested on September 26 at 24.6 brix with an excellent acid level. This Pinot has more depth, or what Winemaker Kosta Arger likes to call "backbone," than our 2003. Once harvested, the grapes were whole-berry cold macerated for 48 hours then fermented on the skins for 19 days, giving us an intense extract of Pinot Noir. Once fermented, the wine was aged in 100% French Nevers Oak for 16 months. The color is darker than the 2003, but still true to Pinot Noir - crimson, not black. The bouquet is one of bright black cherry with hints of black truffle and nutmeg. The palate is lush and soft, the way Pinot Noir should be. The flavors of black cherry follow through on the palate with a hint of dried plums. We are confident you will enjoy the finesse of this Pinot Noir.

\$27.99/Bottle
610 cases produced

2005 ARGER-MARTUCCI SYRAH (Estate) ~ Atlas Peak

2008 Orange County Fair GOLD Medal Winner!

2009 San Francisco Chronicle Wine Competition SILVER Medal Winner!

The 2005 Syrah was harvested on November 2nd from our Odyssey Vineyard on Atlas Peak. This vineyard is situated 1350 feet above the valley floor. The grapes were de-stemmed then cold-macerated for 3 days then fermented for an additional 25 days on the skins. While the 2004 was a classic Napa style Syrah, the 2005 is a bigger mouthful. A bit richer in texture, it gives off the classic white pepper bouquet with hints of black cherry. This wine was so intense we blended it with 4% Merlot to soften it a bit. The result is a rich-textured mouth feel with flavors of cherry and leather that linger on the palate.

\$24.99/Bottle
960 cases produced

2003 ARGER-MARTUCCI CABERNET SAUVIGNON (Estate) ~ Atlas Peak

The 2003 Cabernet Sauvignon grapes were grown on our Odyssey Vineyard, 1350 feet above the valley floor. The grapes were harvested on October 28th and 29th at 24.8 brix, de-stemmed and cold-macerated for 72 hours, and then fermented on the skins for 26 days. The Cabernet was then aged in a combination of French Nevers Oak 40%, Hungarian Oak 40% and American Oak 20% for 20 months. The Cabernet Sauvignon 87% was then blended with 6% Merlot and 7% Cabernet Franc. The bouquet is typical of our hillside fruit: intense, with notes of black cherry and leather. The blend of oak adds the spices of nutmeg and cinnamon. On the palate this wine is lush and soft, yet features a firm backbone, which will give it good longevity. The leather and black cherry carry through on the palate.

\$42.99/Bottle - 750mL

\$25.99/Btl - 375mL

950 cases produced

2004 ARGER-MARTUCCI CABERNET SAUVIGNON (Estate) ~ Atlas Peak

2008 California State Fair Wine Competition SILVER Medal Winner!

2009 San Diego International Wine Competition SILVER Medal Winner!

The 2004 harvest was a relatively early harvest for Napa Valley. Our Cabernet Sauvignon was harvested from our Odyssey Vineyard on October 10-12th, at 25.1 brix. As is our customary approach, the grapes were de-stemmed and cold-macerated for 72 hours, and then fermented on the skins for 28 days. The wine was aged in a combination of French Nevers oak (40%), Hungarian oak (40%), and American oak (20%) for 22 months. This 2004 is comprised of 89% Cabernet Sauvignon, 6% Merlot and 5% Cabernet Franc. The bouquet is one of leather with a hint of tobacco and cinnamon, the latter of which comes from the Hungarian Oak. Winemaker Kosta Arger believes texture is very important to a wine's character, and this wine has a solid structure with the lush mouthful we enjoy. The flavors are consistent with low-yield, hillside fruit—very intense, with black cherry and black pepper overtones.

\$39.99/Bottle - 750mL

\$23.99/Btl - 375mL

986 cases produced

2004 ARGER-MARTUCCI ODYSSEY (Estate Reserve) ~ Atlas Peak

2009 California State Fair Wine Competition DOUBLE GOLD/BEST OF CLASS Winner!

We call this wine *Odyssey* because each vintage takes us on a journey to blend the finest fruit from our Odyssey Vineyard located 1350 feet above the valley floor. This wine is composed of 49% Cabernet Sauvignon, 35% Merlot, 16% Cabernet Franc and 1% Petite Verdot. When tasting this wine, one can clearly discern a Napa Valley Cabernet style, though no single varietal dominates the blend. Aged for 22 months in predominately French and Hungarian oak, the flavors in this wine represent a virtual "spice rack" of cinnamon and nutmeg with the predominant black cherry and chocolate overtones which is characteristic of our Cabernet varietals from Atlas Peak. We blend our Odyssey to be very appealing with a rich mouth feel immediately, however, with its underlying tannic structure, we believe it will cellar for 8-10 years.

\$49.99/Bottle

348 cases produced

2004 ARGER-MARTUCCI CABERNET FRANC (Estate) ~ Atlas Peak

2009 West Coast Wine Competition SILVER Medal Winner!

The 2004 Cabernet Franc is the most intense Franc we have yet produced. We harvested 2.5 tons per acre from our hillside vineyard. The grapes were initially de-stemmed and approximately half of the berries were whole going into the fermentation tank. They were then cold-soaked for 72 hours, followed by an extended fermentation and maceration of 28 days. The color is exceptionally deep, reflecting its long maceration time on the skins. The wine thus far has been aged in 40% French Nevers oak, 30% Hungarian, and the balance in American oak. The bouquet is one of intense black cherry that follows through on the palate. The texture is very lush and gives incredible rich mouth feel. It is blended with 5% merlot and 2% Cabernet Sauvignon from the same hillside vineyard in order to give the wine even more structure. We know you will enjoy this memorable wine.

\$34.99/Bottle

250 cases produced

2005 ARGER-MARTUCCI PETITE SYRAH ~ Calistoga

2009 West Coast Wine Competition SILVER Medal Winner!

The Petite Syrah grapes were harvested from 140 year old vines situated in Calistoga. Vines of this age are extremely shy-bearing, producing approximately 4 to 6 clusters per vine. The grapes were harvested on October 27th then cold macerated for 2 days, and fermented on the skins for an additional 24 days. The wine was aged in 100% French Oak for 18 months. The color is almost black as one would expect. The bouquet is that of green olives and intense black pepper with hints of tar and smokiness. The texture is a bit more austere than the 2004, yet still gives a big mouthful of rich Petite Syrah flavors true to the varietal.

\$44.99/Bottle

246 cases produced

2006 ARGER-MARTUCCI DULCINEA (Late Harvest) ~ Mendocino

The 2006 Dulcinea is comprised of 90 % Sauvignon Blanc, harvested at 38 Brix, and 10% Semillon, harvested at 42 Brix. The residual sugar was 11.7% by weight. Each grape variety was heavily botrytis and individual bunches were hand selected. The entire clusters were placed in the press and gently squeezed for 3 hours. The wine was then aged in neutral, small French Nevers oak for 19 months. This wine is an incredibly rich, sauternes-style dessert wine. The bouquet gives immediate apricots and peaches that follow through on the palate. The texture is rich, but not cloying on the palate. The complexity of flavors is quite remarkable—peaches, a touch of tropical, and a hint of nutmeg. Only six barrels were produced.

\$39.99/Bottle

254 cases produced