

# SILVER MOUNTAIN

## VINEYARDS

Premium Wine to Enhance the Quality of Life

[www.silvermountainvineyards.com](http://www.silvermountainvineyards.com)

### Message from the Winemaker, Jerold O'Brien

Each September the cry goes up, "The crush is on"! The *crush* lasts for 2 to 3 months, is our busiest AND most important season. It begins with harvesting the grapes. Then, for the reds we crush them into fermenters. For the chardonnay we sort the grapes directly in to the press. That juice then goes into European barrels for fermentation. *Fermenting* the red must or white juice is the heart, soul and art of winemaking. The size and type of fermenter, temperature, type of yeast and yeast food, acid additions and ph adjustments, maceration, aeration, mixing and time in the fermenter - these are only a few of a hundred options that the winemaker has to consider before laying the wine to rest.

As the early sunsets fade into the crackling fire, it is time for our holiday series of private tastings. With the autumn weather we have the option of a SUNSET or FIRESIDE venue. Space is limited so check the dates and give us a call.

Also check out the winemaker dinners. We look forward to seeing you.

*Crush 2002*

### Our Wine Online

CHECK OUT OUR NEW WEBSITE where you can easily order your favorite wine online. Learn about the organic vineyard, special winemaking procedures and take the virtual tour.

YOUR EMAIL ADDRESS is the best way to let Silver Mountain know that you would like to receive regular email notices about our latest releases and special events.

### WINE OF THE SEASON

As Autumn engulfs the landscape with its ever changing color, we also offer a mix of color. For this season we feature a '97 Pinot Noir AND a '99 Chardonnay. Both award winners, the Pinot is the last vintage harvested from the original Longridge Vineyard. Pierce's Disease has been lurking in the shadows for some time and finally choked the life from the vines. The climate and soil are still excellent for Pinot Noir so we started a replant program earlier this year. Think POSITIVE! The Chardonnay is our latest certified organically grown estate wine.

### Talk of the Town

With new winemaking procedures and retrained vines, Silver Mountain is receiving many more awards. More important is the press coverage.

It happened once again. Each year the Santa Cruz Mountain Winegrowers Association sponsors a competition to judge all wines of the Santa Cruz Mountains. This year

approximately 200 wines were entered and 100 received awards. Ten of these were Gold medals. For the third consecutive year Silver Mountain was awarded a Gold Plus for our estate organically grown Chardonnay. The Plus is that for 2 of the last 3 years our Chardonnay was Best of Show or highest score of all entries.

"The ones [wines] he's making now are some of the most enjoyable little-known wines coming out of the Santa Cruz Mountains, especially in the under \$30.00 range"

*- Vine Times, June 2002*

Keep your eye out for more - a half case of wine as a reward to any of you who can find an article that we have not seen.

### Events

16 November and 19 January are PASSPORT days - open from 11 to 5 with greetings from Oscar & special discounts.

### WINEMAKER DINNERS

12 Nov - Viaggio Restaurant, Saratoga (408) 741 5300

19 Nov - Southern Exposure, Aptos (831) 688 5566

20 Nov - Michaels on Main, Soquel (831) 479 9777

16 Dec - Crimson (anniversary dinner) (408) 358 0174

### SUNSET/FIRESIDE Tastings (no charge)

Begins at 3:30 and ends at...? SUNSET (about 5:00)

Dates are 23 & 24 Nov and 7 & 8 Dec.

Reservations required and space is limited, so please call.

Go to [www.silvermountainvineyards.com](http://www.silvermountainvineyards.com) and add your name to our email list.

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For you or a friend... To correct address or request info please complete and return

Name

Address

E-mail/ phone/ fax

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