



CANIHAN WINES

Hello Friends,

It's the first day of May, and while I remain optimistic that the hardest frost in thirty years will leave us with a few grapes to harvest this fall, it's time for my second semi-annual wine report. The holidays resulted in completely selling out of our 2004 vintage, and we thank you for your interest and support.

In January, I entered our three new 2005 estate wines in the world's largest competition for American wines, the 2008 San Francisco Chronicle Wine Competition with 4,235 entries (www.winejudging.com). We are pleased to announce that our Exuberance Pinot Noir and our Cabernet Franc both won Gold Medals, and the Exuberance Syrah won a Double Gold Medal (one of the top three Syrahs). I knew last August that the 2005 Syrah was developing to be very special, even better than our 2004 "Best of Show Red Wine & Double Gold Medal-Best Syrah/Shiraz" winning wine of the prestigious 2007 San Francisco International Wine Competition.



I feel the best method of objectively evaluating, comparing, and contrasting wines is in a double-blind tasting format with a panel of experts and connoisseurs over a period of several days. In contrast to these objective competitions, I've heard that scores in the big wine magazines can be influenced by the amount spent on advertising. I prefer to have our wines (not our checks) speak for themselves, and to focus our resources on the vineyard.

I'm proud that back-to-back Double Gold medals in the two largest wine competitions in the world have validated the exceptional quality of our organically grown wines.

I've also learned not to allow retailers to buy a large chunk of our production. We want our friends and customers to have access to our library wines over several years, as we feel all of our wines will continue to improve and evolve over the next 5-7 years.

Please visit www.canihanwines.com for more information.

Stay tuned for details about our Harvest and New Release Party this fall.

Vineyard Notes:

The 2007 harvest will be known for exceptional quality but very low quantity. The windiest summer in decades resulted in poor fruit set. The grape clusters had fewer and smaller grapes. Our cane-pruned, dry-farmed vines yielded only 1 ton per acre of Pinot Noir, and 1.3 tons per acre of Syrah, approximately one quarter of a conventionally farmed vineyard in a typical year. The quality of the 2007 Pinot Noir and Syrah is exceptional, as both wines taste excellent in their French oak barrels.

There may not be any Pinot Noir to harvest in 2008, as this month's record cold temperatures have resulted in frost damage to the young buds. Phil Coturri, our vineyard manager estimates that our Pinot Noir harvest will be only 10% of last year's crop, and our Syrah crop will be down approximately 50%. Neighboring vineyards suffered even worse damage. We are still hopeful that our first vintage of Viognier will yield 1 ton per acre.

Cheers!

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