



### Our Story

**Mark Moretti** has been producing wine privately for his extended family for many years. In 2004, **Mark Moretti Winery** was founded and introduced wines that bring back the old school craftsmanship of winemaking.

By sourcing small lots of grapes we produce wines that are intended to bring back the discovery and

experience of single vineyard winemaking.

We believe that each wine & vineyard has a unique story. The location, soil, grape variety, vineyard practices, weather and winemaking techniques all contribute to and characterize the finished bottle of wine. Our goal is to bring back the excitement and sense of discovery of wine by creating single vineyard wines that express a truly unique offering.

We specialize in:

- Limited production, boutique wines
- Single vineyard offerings
- Ultra-premium grape sources
- Family owned

All wines are produced locally in San Francisco with business offices in San Carlos, California.

### Our Wines

We designed our portfolio to offer customers a variety of California wines. We started with the “classic” varieties and regions, and now are investing in a California Rhone portfolio for 2006 vintages and beyond.

Wine	Description
<b>2004 Cabernet Sauvignon</b>  <b>Napa Valley, Oakville</b>  <b>Gold Medal:</b> American Wine Society  MSRP: \$45	<p><u>Goal of this wine:</u> We wanted our inaugural wine to represent the classic wine style that made Napa Valley what it is today. This Cabernet Sauvignon was intended to be a 100% single vineyard non-blended wine. The wine was intentionally not over-oaked in order to bring out the natural herbal, earth and tannic characteristics of its Oakville vineyard.</p> <p><u>Vineyard:</u> The Bozzini vineyard is in the heart of Napa Valley, located near Highway 29 and Oakville Crossing. This Oakville AVA vineyard benefits from the cool evening fogs and warm spring and summer days as is characteristic of the larger Napa Valley region. The vines were planted in 1999 with clones 7 and 337 on 101-14 rootstock and has been closely managed by a top viticulture team.</p> <p><u>Winemaking:</u> The fruit was received in immaculate condition, no SO2 additions were needed. The clusters were hand sorted, destemmed and then cold soaked for one week. It spent 26 days on the skins and was pressed and aged in French Oak. Bottled on 8-16-06.</p> <p><u>Characteristics:</u> Our intention with this wine was to hone in on this region's classic cassis and dusty tannin characteristics that make the Oakville region a grape growing landmark. This wine is drinkable now and is displaying a distinct fruit and herbal bouquet followed by soft &amp; balanced tannins and a lingering finish.</p>

Wine	Description
<b>2005 Pinot Noir</b>  <b>Anderson Valley</b>  MSRP: \$37	<p><u>Goal of this wine:</u> We chose to emphasize how organic/sustainable vineyard practices along with minimal winemaking intervention can produce exceptional wines. And, why not do this with a grape from the cool Anderson Valley which is a hotbed for great Pinot Noir?</p> <p><u>Vineyard:</u> Our 2005 Pinot Noir is our first offering from a vineyard farmed organically. Located outside of the town of Philo in cool Anderson Valley, this gentle sloping vineyard is planted with Pinot clones 115, 667 and 777.</p> <p>Anderson Valley, which cuts through a coastal mountain range in California's Mendocino County, ranks among the top Pinot Noir regions. Located 15 miles from the Pacific Ocean, it experiences extremely varied daily high and low temperatures which allows for a slow and gradual development of acid and sugar levels.</p> <p><u>Winemaking:</u> Our objective with this 2005 Pinot Noir was to produce using minimal intervention and as naturally as possible. After receiving the fruit we sorted and destemmed to whole berries for fermentation. No SO2 additions were needed. Fermentation occurred using native yeasts on the skins - no inoculation was necessary.</p> <p><u>Characteristics:</u> This Pinot Noir exhibits delicate earthy tannins and black cherry, very characteristic of this northern California vineyard. It is a young wine that, if opened now, benefits quite well from decanting and breathing. It will age well &amp; mature over the next 5 years.</p>

# Sales Sheet: Mark Moretti Winery

Wine	Description
<p><b>2006 Syrah</b></p> <p><b>Santa Maria Valley Santa Barbara</b></p> <p>MSRP: \$TBD</p> <p>Availability: <i>Projected Spring 2008</i></p>	<p><u>Goal of this wine:</u> The 2006 Syrah is a tribute to the great Santa Barbara growing region. Our intention was to highlight a 100% single vineyard wine that boasts the true qualities of this special high elevation coastal vineyard. This wine marks a new focus in our portfolio towards big refined Rhone varietals from this lesser-known, yet exceptional region.</p> <p><u>Vineyard:</u> The White Hawk Vineyard is located 21 miles east of the Pacific Ocean and located at the high elevation of 900 feet. The soil composite is pure sand, which drains water &amp; nutrients away from the vines, producing well-stressed fruit with very tiny berries. Like our Pinot Noir vineyard, these plants are farmed using sustainable/organic farming practices.</p> <p>The Santa Maria Valley AVA is situated in an east-west orientation which allows coastal fog and breezes to run up the valley floor, counteracting with the typically warm southern California sun and low regional rainfall.</p> <p><u>Winemaking:</u> We experienced one of the longest hang times in years. Despite the late ripening fruit, we picked impressive quality clusters. We cold soaked the fruit with about 15% whole clusters and then fermented using submerged cap techniques. The wine is currently ageing in a mixed combination of new and neutral French oak barrels.</p> <p><u>Characteristics:</u> <i>Based upon Barrel Samples -</i> Our new vintage demonstrates the ultra-premium qualities of a great Syrah – a balanced wine with depth, proper acidity, and complemented with an Old World style of soft tannins, earthiness and blackberries.</p>

## Contact Information

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