

# SIX HANDS WINERY



## Fall 2009

### New Release Tasting Notes:

**2008 Viognier, Clarksburg, Estate**  
 Fermented in stainless steel tanks, barrel aged in French oak barrels for 12 months, this wine has apricot, citrus and vanilla aromas. Flavors of gooseberry and white peach complement the wine's long finish.

**2008 Chardonnay, Clarksburg Heringer Holland Vineyard**  
 Pale yellow in color with powerful tropical fruit aromas. Aged in French oak barrels for 12 months, this wine shows aromas of pear, vanilla and green apple. Flavors of melon, banana, apple and pear complement this delightful wine.

**2007 Syrah, Clarksburg, Estate**  
 The grapes for this wine were grown in our estate vineyard. Our Syrah has wonderful berry, fruity and vanilla aromas. Aged in French and American oak barrels for 24 months, this wine has full flavors of blackberry, spicy vanilla and an earthy background.

**2007 Cabernet Sauvignon, Lodi Cresci Vineyard**  
 Aged in French and American oak barrels for 24 months, this wine has full aromas of cherry, clove and chocolate. On the finish, the blackberry fruit shows through with smooth tannins and a lingering vanilla background. Drinkable now, the wine will age.

**2007 Petite Sirah, Clarksburg Heringer Holland Vineyard**  
 Deep red in color with intense aromas of black cherry, cherry and fresh fruit jam. Flavors of cherry, berry, vanilla and a touch of sage balance the taste of the wine. Aged in French oak barrels for 24 months. Smooth tannins finish the wine nicely. Will age gracefully.

**2007 Petite Sirah, Lodi Cresci Vineyard**  
 Almost inky black in color, aromas of blueberry, lavender, wild berry and pepper. This wine offers loads of elegance with flavors of black cherry, jammy fruit and blackberry. Firm integrated tannins finish this wine off nicely. Aged in French oak barrels for 24 months. Drinkable now, this wine will age for the next 5-10 years.

Dear friends of Six Hands Winery,

One of our absolute favorite times of the year is fall. Crisp air with a hint of earthiness brings together the full effect of the grape harvest. The harvest this year will be remembered as a near perfect grape growing season. Early indications depict the possibility for a great 2009 vintage.

As a small, family winery producing a limited amount of premium wines, we're fortunate to know many of our customers. We feel the ability to meet each and every customer creates a connection between our wines and your dinner table. Knowing that our wines will be represented at your special events, celebrations and ordinary Tuesday night dinners, motivates us to produce handcrafted wines of the highest caliber at value-oriented prices.

Our next Open House is scheduled for December 5<sup>th</sup> and 6<sup>th</sup>. We look forward to seeing everyone and sharing our joy and love for the wines we produce. Our Open House also offers an excellent opportunity to shop for the holiday season and to share the inside story of Six Hands with friends and family. Our best to you and yours, and cheers!

Peter, Richéle and Norman Marks

Item	Price	Quantity	Total
2008 Viognier, Estate, Clarksburg	\$12.75		
2008 Chardonnay, Clarksburg	\$11.50		
2007 Syrah, Estate, Clarksburg	\$11.25		
2007 Cabernet Sauvignon, Lodi	\$12.75		
2007 Petite Sirah, Clarksburg	\$13.75		
2007 Petite Sirah, Lodi	\$14.75		
Order total:			_____
Case Discount** 10% on 12+ bottles mixed cases OK.			
Wine Club Members 15% on any purchase amount.			Discount % _____: -\$_____
Subtotal After Discount:			_____
8.75% CA Sales Tax:			_____
Shipping Fees (See chart, below)			_____
Total Enclosed:			_____
<b>By placing my order, I certify that I am 21 years of age or older. An adult signature is required upon delivery.</b>			
Name: _____			
Address: _____			
Phone: _____		Fax: _____	E-mail: _____
Ship To: If different from above.			
Address: _____			
Phone: _____			
<b>Method of Payment:</b>			
<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard		<input type="checkbox"/> Check
Credit Card No. _____			Exp. Date: _____
Signature _____			

Pre-release orders must be POSTMARKED By December 2<sup>nd</sup>, 2009

**Please send form and payment to:**  
**Six Hands Winery, P.O. Box 444, Walnut Grove, CA, 95690**  
**Phone (916) 776-2053 • Fax (916) 776-2053 • E-mail: pmarks6hw@aol.com**

### Shipping Chart & Fees

QUANTITY	AREA			
	CA	Northwest	Midwest	East
1 - 6 Bottles	15.00	20.00	25.00	30.00
7 - 12 Bottles	24.00	29.00	37.00	40.00

Shipping available to addresses in the following states: AZ, CA, CO, GA, IA, ID, IL, MN, MO, NC, ND, NE, NM, NV, NY, OR, TX, WA, WI, WV.

**Free Delivery to Customers in Sacramento County**