

*Fine Wine, Fun People...Starr Quality!!*

# SIRIUS SIPPER NEWS

March 2009

SATURDAY  
April 4th  
Sierra Starr Wine  
&  
Dedrick's Cheese  
NOON-5pm

Sierra Starr Vineyard



## Greetings from the Vineyard!

Have you ever wondered what's up with all this talk about trellis systems, what the differences are, and why we do it? Let's take a look at a few simple widely used systems here in California.

A **trellis**, for our purposes, is used for improving both vineyard productivity and wine quality.

**Head-trained** vines are trained to a vertical trunk and are usually pruned to spurs that emanate from all directions out of the center. Many older vineyards were planted in this fashion. Aside from its traditional association with fine Zinfandel vineyards, the primary advantage to the head-trained trellis system is that the vineyards are stunningly beautiful during the winter dormant season!

**Non-Divided Single Fruit Zone (AKA Bilateral Cordon)** category undoubtedly captures the majority of the systems in use, at least in California. These trellises have one single fruiting zone that forms a straight line running down the vine row. The T-trellis is used to lift the foliage up and away from the fruit zone. Two additional catch wires at the ends of a cross arm (hence the "T") retain the shoots as they grow upward. For this system, the shoots will need to be tucked between the catch wires periodically throughout the growing season. **Divided Fruit Zone Canopies** (or divided canopy) trellis systems all have two fruit zones. They can be horizontally or vertically divided, though the horizontally divided trellis systems are by far the most common and what we use on our Sauvignon Blanc. Most of these systems will have two parallel fruit zones, spaced about two to three feet apart. Vines are usually trained to cordons in a quadrilateral configuration (an "H" shape when looking from above). The idea is to keep the space between the four cordons free of most growth to allow sunlight and air in.

I hope this simplified explanation of three main types of trellis systems is clear and helpful to your understanding of some of the things we do in the vineyard. Cheers!



## Amusing Oenophile Trivia *How much do you know?*

*Answers on back*

- 1) Your waiter recommends a white Burgundy. What kind of wine will it be?  
a. Viognier   b. Pinot Noir   c. Chardonnay   d. Zinfandel
- 2) True or False: The vintage year on a wine label refers to the year the wine was bottled.



# March 2009 Wine Club Shipment

Delicious recipes paired with Sierra Starr wines can be found on our website [www.SierraStarr.com](http://www.SierraStarr.com). Click on the "Recipes" tab and enjoy!

## 2002 Cabernet Sauvignon (Special Discount - limited time only)

This Cabernet has very nice fruit displaying flavors of cherries, blackberries, and cassis. It is medium bodied, smooth, and rounded with just a hint of tannin. The fruit and acid comes together in perfect harmony providing structure and balance. The nose is aromatic and finish is lengthy.

**Retail price:** Bottle \$18.00 Case \$216.00  
**Wine club price:** Bottle \$14.40 Case \$172.80

## 2005 "Old Clone" Zinfandel

Historically our flag ship Zin, this wine is very fruity and smooth. It's medium bodied and a very good food wine. Area climate, elevation, and soil (terroir) created this well balanced, food friendly Zinfandel. Age worthy. Rod Byers, wine writer and critic describes this wine as "...everything a foothill Zin should be."

**Retail price:** Bottle \$18.00 Case \$216.00  
**Wine club price:** Bottle \$14.40 Case \$172.80



## Starr Search

Our Starr Search this month finds a bottle of Sierra Starr wine in Ireland! Pete & Cindy Pillsbury presented it to the Irish President.

Thanks Pete and Cindy for including Sierra Starr on this special occasion!

## Additional Wines Available for Purchase

Wine Club Pricing	Bottle	Case
"Starr Bright" Champagne .....	\$12.00	\$144.00
Almond Sparkling Wine .....	\$12.00	\$144.00
2007 "Solstice" Sauvignon Blanc .....	\$13.60	\$163.20
2007 "Celestial" Chardonnay .....	\$13.20	\$158.40
2007 Reserve "Cosmic" Chardonnay .....	\$17.60	\$211.20
2008 Zinjolais .....	\$12.00	\$144.00
Jack's Blend 3 .....	\$13.60	\$163.20
2006 Phil's "Selection" Zinfandel .....	\$20.00	\$240.00
2005 "Starr Dust" Cabernet Sauvignon .....	\$16.00	\$192.00
2006 "Reserve Cosmic" Cabernet Sauvignon .....	\$24.00	\$288.00
2003 "Milky Way" Merlot .....	\$14.40	\$172.80
2004 "Rising Starr" Cabernet Franc .....	\$18.40	\$220.80
Five Starr Port 375ml .....	\$16.80	\$201.60
750ml .....	\$26.40	\$316.80
Celestial Delight "Ice Wine" 375ml .....	\$20.00	\$240.00



## Trivia Answers

1) **c. Chardonnay**  
 Chardonnay plays the *starring* role in white Burgundy. A few other varieties, such as Aligoté, may be used as well, but to a much lesser extent. Generally, white Burgundies are less sweet and taste more of minerals than their California cousins.

2) **False.** The vintage refers to the year the grapes were harvested. Some wines are made from blends of different years (such as sherry or champagne), and in these cases the year is not listed on the label.

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