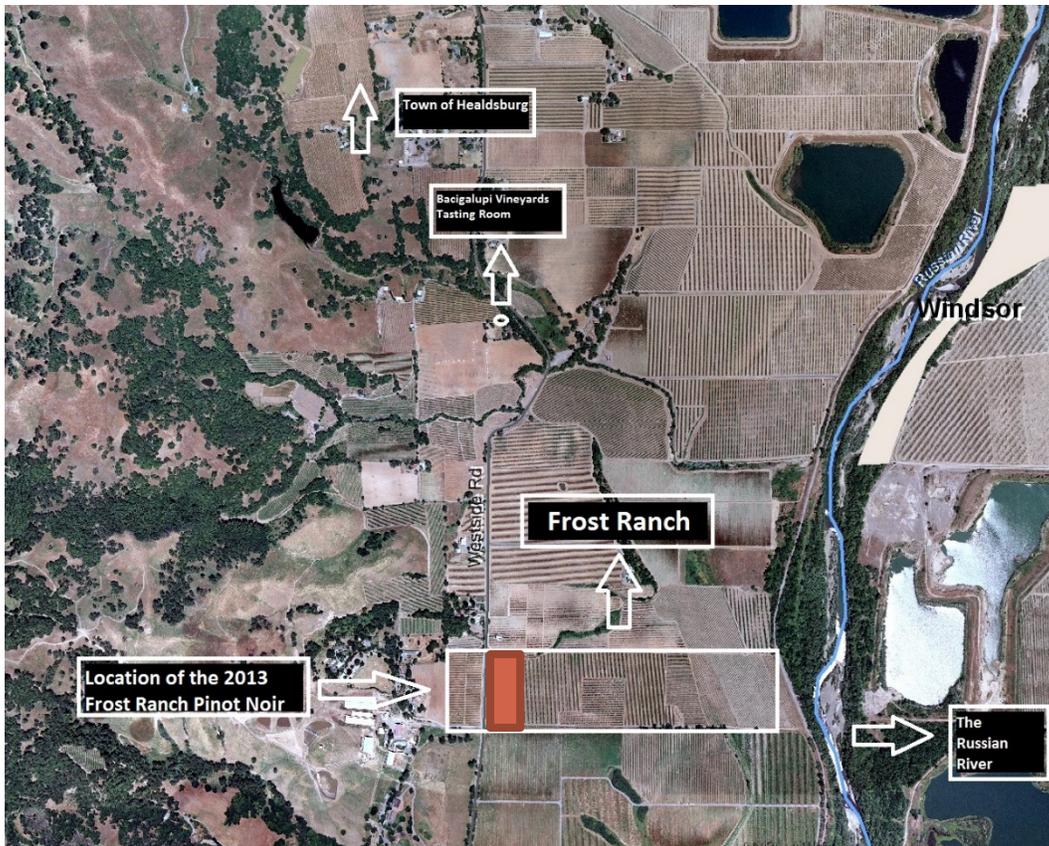


Frost Ranch History

Since 1956 our family has been farming in the Russian River Valley. Our vineyards today are comprised of three different parcels; the Goddard Ranch, Bloom Ranch and Frost Ranch. Each parcel has its own unique story as to how it became a part of our family of vineyards. This spring we are releasing our very first single clone, single ranch Pinot Noir from our Frost Ranch. Our family acquired the Frost Ranch in 1993 directly from the Frost family. The history of the Frost Ranch begins with Harvey Frost who purchased the ranch from the Pitts family in 1927. At that time it was planted to prune trees with a small nursery. Harvey lived on the property with his wife Elizabeth and their two sons Robert (also known as Bob) and Martin.

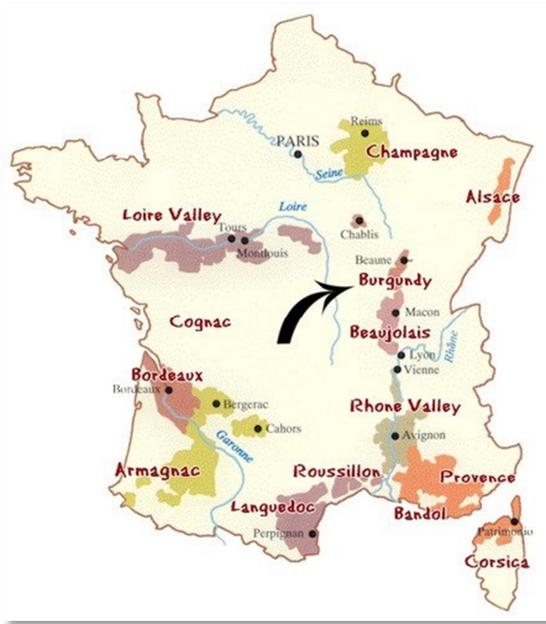


After Harvey and Elizabeth's death the title of the ranch was passed to Harvey's two sisters however Bob ended up running the ranch for the family as he had the most interest in farming. The family was supportive of Bob's endeavors on the ranch however they were notorious penny pinchers and would not allow Bob to purchase rootstock, so most of the vines were planted to their own root making them more susceptible to diseases. A few years later a horrific frost destroyed much of what Bob had planted on its own root. Bob had grown tired of plugging along with little financial support from the rest

of the family and decided to put the ranch up for sale, the rest of the family agreed. Bob had notified Charles and Helen of the sale as they were farming their own ranch just down the road. The papers were signed and the Frost Ranch became a part of Bacigalupi Vineyards in 1993. Today the ranch holds 60 planted acres including Chardonnay, four clones of Pinot Noir, Zinfandel and 6 acres of Petite Sirah.

What makes the Frost Ranch so special and unique from our other vineyards is its location. It is a stone's throw away from the Russian River, which provides the vineyard with a blanket of fog every morning that slowly burns off to reveal the warm afternoon sun. This weather pattern is perfect for growing Pinot Noir. Which is one of the reasons we decided to showcase this single clone Pinot Noir. We hope you enjoy the 2013 Frost Ranch Pinot Noir!

All about the Pommard Clone



Wine drinkers often enjoy a multitude of wine grape varieties, each with their own styles and personalities. If investigated further, we witness a tremendous diversity within each variety, which we can attribute to clones. Clone (Greek word for twig) is a genetically distinct sub-type of a grape variety created by taking cuttings from an original mother vine with desirable characteristics and propagating new, identical vines. The Pommard Clone, one of over 1,000 different clones of the Pinot Noir variety is named for a village in the Cote de Beaune, a sub-region of Burgundy famous for producing powerful and richly flavored red wines. It is a unique appellation because unlike others that are nearby, the best wines from Cote de Beaune are not produced from areas with greater elevation. In fact, the slopes on the lower side of the village produce some of the most sought after wines.

Cloning became popular in the 1960s and early 70s, when

French wine growing regions

growers propagated vines from their favorite vineyards. Old Wente clones were the original standard for Chardonnay, while Beringer and Martini were the first widely planted Pinot Noir clones. All Pinot Noir clones planted in North America originally came from France, imported mainly by the University of California at Davis. Studies have demonstrated that Pinot Noir has a long history and is significantly older than Cabernet Sauvignon as a grape variety. Because of its age, Pinot Noir mutates easily and has since generated more clones than any other variety.

Today a winemaker/grower selects cuttings much in the way that a chef selects spices from the kitchen. Clones have become highly specialized and vineyard owners can select clones based on flavor profile, berry size, cluster shape, vine yields, vine vigor, bud break, and tolerance to heat, humidity and drought. Some provide lively aromatics or soft mouth texture while others provide an earthiness which is very prevalent in Pinot Noir. This wide selection of clonal attributes provides our winemaking team with a diverse palette to frame layered vineyard blends. The Pommard Clone typically produces well-structured Pinots that are high in tannin and dark fruits with somewhat meaty, Syrah-like character. At only 75 cases this wine was made especially for our wine members. We look forward to sharing a glass with you!

Our 2012 Pinot Noir takes runner up at Charlie Palmers Pigs & Pinot event



It was a night for Pigs and Pinot Noir at the annual event where Charlie Palmer of Dry Creek Kitchen invites guests to sample 60 highly-acclaimed Pinot Noir wines competing in the Pinot Cup competition, both from Sonoma County and around the world. Pam Bacigalupi and our winemaker Ashely Herzberg accepted the award on stage for runner up. With just a few cases left this wine will go fast and don't miss out on the 2013 vintage which we are pouring in the tasting room.

2015 Spring Releases



2014 Rosé of Pinot Noir - 95 cases

This Rosé is made from a blend of two styles: one is made from one ton of our Pommard clone. We destemmed, crushed the grapes and let them sit on the skins for 8 hours until pressing gently. This juice then went to barrel and fermented for three weeks. The other Rose is made from our Pinot Noir harvest. We hand picked those grapes, destemmed and placed into a tank. After 24 hours, a saignée was done to concentrate the flavors. It was then fermented separately for 3.5 weeks until dry, blended together, and stored in neutral oak barrels until bottling.

This wine welcomes you in with its gorgeous pink color. Notes of fresh, juicy strawberry dominate the nose, with hints of lemon zest, crisp green apple and a drop of ripe nectarine. On the palate, strawberry again leading the charge. A crisp, dry mouthfeel with bright acidity and a drop of wet-slate minerality. Perfect for summer!



2013 Chardonnay - 160 cases

The Chardonnay grapes were gently whole cluster pressed to a tank, after being picked. After cold settling just 24 hours in tank, the juice was racked to a combination of new and used French Oak barrels and allowed to ferment with wild yeast. The juice fermented very slowly for four weeks before going through malolactic fermentation. The barrels were stirred every other week for 9 months and left on the lees until bottling. The wine was gently moved to tank just before bottling then bottled unfinned and unfiltered.

White peach leads the way on our 2013 Chardonnay, followed by subtle hints of crisp honeydew melon, a touch of orange blossom, and some creamy vanilla to round it all out on the aroma. The palate is fruit driven in the fore-front, but quickly gives way to a rich and lush mid-palate and then finishes with a gentle and palate cleansing acidity.



2013 Pinot Noir/ 280 cases

This Pinot Noir is a blend of Pommard and Wente clones from our Goddard and Frost Ranches. The cold grapes were hand sorted then destemmed and left whole berry in the tank. The must was gently hand punched down once per day for each of its five days of cold soak and then gently warmed up so a wild fermentation could start. During fermentation, the must was hand punched down three times per day. The finished wine was drained off the skins directly to barrel after 18 days of cold soak and fermentation. The lees were stirred in the barrels every week during malolactic fermentation. This wine was bottled unfinned and unfiltered.

Aromas of strawberry and bright cherry start out on this wine, followed by hints of vanilla, cassis, and a brooding earthiness underneath it all. The front palate is more strawberry, with subtle hints of cola and a touch of warm spice. The mid-palate is long and delicately balanced between really soft tannins and a nice finishing acidity. This wine is delicious now and will continue to drink well for 2-5 years.



2013 Frost Ranch Pinot Noir/ 75 cases

We harvested the grapes for our Pinot Noir in the middle of the night in early September from our Frost Ranch. The cold grapes were hand sorted in the vineyard, destemmed and left whole berry to go into the tank. The must was gently hand punched down once per day for each of its five days of cold soak and then gently warmed up so a wild fermentation could start. During fermentation, the must was hand punched down three times per day. The finished wine was drained off the skins directly to barrel after 15 days of cold soak and fermentation. The lees were stirred in the barrels every week during malolactic fermentation. This wine was bottled unfinned and unfiltered.

The 100% Pommard clone comes through the instantly: dark, brooding fruit with hints of blackberry, cassis and a nice earthiness. The palate is pretty and well-balanced, with an intensity of flavors. This wine was made of our best three single clone, single ranch barrels from the 2013 vintage.

2015 Events



SPRING RELEASE PARTY PINOT & PAELLA ***Saturday, April 18th from 1:00- 4:00 p.m.***

Celebrate spring time with our annual pinot and paella release party. Savor our delicious, made from scratch paella by local expert Rand Dericco. Sample our new releases; the 2014 Rose of Pinot Noir, 2013 Chardonnay, 2013 Pinot Noir and our new single clone the 2013 Frost Ranch Pinot Noir. We will also have a caricature artist on hand for the day! RSVP by April 10th. \$20 members (2 per membership) \$30 guests.

Bacigalupi



Vineyard Designate Tasting

Saturday, July 18th 2015

4th ANNUAL BACIGALUPI VINEYARD DESIGNATE TASTING

Saturday, July 18th from 4:00-7:00 p.m.

Participate in a very special and limited tasting featuring wines produced exclusively from Bacigalupi Vineyards. Each winery the family selected excels in maintaining the presence of the vineyard but expresses individual winemaking styles. Enjoy a varietal food pairing from Bay Laurel Catering and The Oyster Girls.

Commemorative logo glass included.

Participating wineries include Gary Farrell, Venge Vineyards, Edge Hill, Graton Ridge, Matrix, Montagu Wines, Cellars 33, Pezzi King, Jacquelyn Renee, Beau Vigne, Bacigalupi and more! All proceeds will be donated to the non-profit organization of the The Guardsmen.

Ticket price: Members/ \$85 (2 per membership) and Guests/ \$100



VINEYARD DINNER

Saturday, August 8th beginning at 4:00 p.m.

Join the Bacigalupi family for a delectable multi-course dinner provided by Healdsburg restaurant Chalkboard and Executive Chef Shane McAnelly. This meal will feature organically-farmed, locally-sourced cuisine surrounded by the historic vineyards. Hear family stories from matriarch Helen Bacigalupi and dine next to our winemaker Ashley Herzberg. Seating limited to 50 guests.

\$195 members/ \$225 guests