

SERVING, CELLARING, STORING

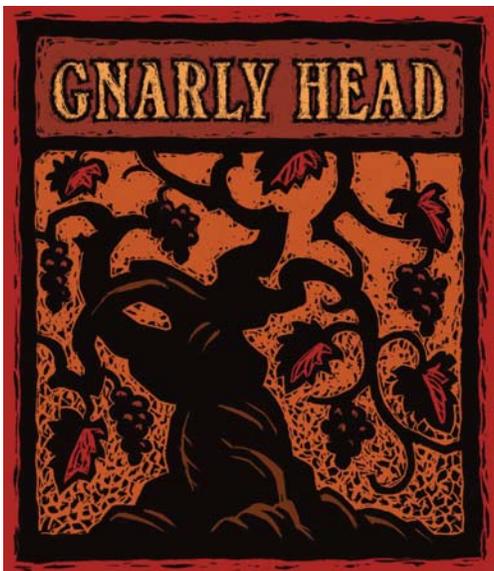
A 750 ml bottle holds about five glasses of wine. Assume each guest will drink around two glasses. So buy one bottle for every two guests. Pour glasses half-full, sip and enjoy!

White wines, like Gnarly Chardonnay, should be served cool – two hours in the refrigerator is ideal, but 30 minutes in a bucket of ice works in a pinch. Gnarly Zin, Cab, Merlot and other red wines should be served slightly cooler than room temperature – 20 minutes in the refrigerator will be plenty.

Also, throw away plastic containers and serve deli-bought food on your own dishes—it's not lying, it's presentation. Lucky leftovers! Re-cork opened bottles and keep any remaining wine in the refrigerator for up to 5 days. You can also use the remaining wine in pasta sauces, fondues and soups if you don't finish the last glass while washing up after the party.

Gnarly Head is just too gnarly to cellar! Seriously, Gnarly Head wines are crafted in a "drink now" style, so they won't get noticeably better with age. Our wine makers recommend drinking Gnarly Chardonnay within two years and Gnarly Zin, Cab and Merlot within three years.

OLD VINE ZINFANDEL



PINOT GRIGIO

CHARDONNAY

CABERNET SAUVIGNON



APRIL 2009

WINE OF THE MONTH



GNARLY HEAD

THE GNARLY STORY

A passion for Zinfandel and a desire to make great Zin, led our wine making team to Lodi, CA zinfamous appellation. But it was a sense of fun - wine should be fun, accessible, easy to understand and enjoy - that led us to create Gnarly Head Old Vine Zin. The sight of the free standing head trained vines found in older vineyards in California was the inspiration for Gnarly Head Old Vine Zin. These 35 to 80 year old vines have twisted old trunks and branches that spread out in all directions sprouting leaves like unruly umbrellas - true gnarly heads. The grapes these old vines produce are small and few, but offer big flavor.

IN TUNE WITH THE GNARLY ENVIRONMENT

Great Gnarly wine starts in the vineyard, and a vineyard is first and foremost a living thing. Gnarly Head vineyards are farmed with the health of the environment in mind, while still providing wines, mindfully framed and vinified, for Gnarly fans.



For example, owl nesting boxes house barn owls that hunt down pesky wine-munching rodents. Native cover crops of grasses and legumes harbor beneficial insects, which in turn prey upon insect pests. They also form an "organic carpet" that minimizes the dust that attracts mites. Gnarly Head vineyards use sustainable farming practices to ensure a healthy life cycle for all of the inhabitants - animal, plant and human.



GNARLY TALK

GNARLY HEAD OLD VINE ZIN

- Platinum Award 2008
- Critics Challenge International Wine Competition
- Tri-medal 2008 Lodi International Wine Awards
- Three Stars, 2008 Old Vine Zin Press Democrat, CA
A good Zin. Full bodied and complex. Earthy and ripe, with notes of plum and toasty oak integrated tannins.
- USA Today Reviews Gnarly Head Old Vine Zin
2005 Gnarly Head Old Vine Zinfandel, Lodi, CA about \$12. Everything I love about California Zinfandel is in this bottle - lush blackberry aromas and flavors, some clove cinnamon spice notes a round texture and robust earthiness. This is a campfire wine, made for rustic fare - Jerry Shriver

GNARLY HEAD CHARDONNAY

- Eminently Quaffable Chardonnay QRW -
Quarterly Review of Wines *Gnarly Head varietals are good bargains, with a strong emphasis on "good." Recently we "blind tested" 75 California wines (five varietals) \$12 and under for our "25th Annual Best of the Best" and found that Gnarly Head Chardonnay 2006 and Merlot 2005 among the best of the batch.*

GNARLY HEAD CABERNET

- 91 Points Gnarly Cab 2006,
2008 California State Fair Wine Competition
- 86 Points, Gnarly Cab Wine Enthusiast Magazine
Tons of Flavor in this ripe, juicy wine which comes from Napa, Monterey and Lodi, an interesting combination of warm and cool climates. Bursting with cherries, blackberries, red licorice, cola, cocoa, dates and vanilla spice, this wine is also balanced.
- Three Stars Press Democrat
A good cab, with aromas and flavors of plum, tobacco, toasty oak and eucalyptus. A hint of red licorice and watermelon.
- USA Today Reviews Gnarly Head Cabernet
This is one mouth-filling, rustic Cab, but it's still easy to drink, and particularly good value. - Jerry Shriver

GNARLY HEAD CABERNET 2006

Aromas of black peppercorn, cranberries and blackberries lead in this dark, bold Cab. A wave of juicy currants breaks on the palate followed by hints of violets, earth, cloves and bay leaf. Supported by solid tannins, the flavor lingers like a long, smooth ride on a perfect wave. This crowd pleaser is great with spicy meatballs or strong cheeses, but it's equally comfortable with steak, lamb, fire-roasted vegetables or hearty lasagna.



GNARLY HEAD CHARDONNAY 2007

A sip of this mouth watering wine takes you headfirst into crisp apple and pear flavors, followed by a spice accent and hints of honey and vanilla on a creamy finish. Gnarly Head Chardonnay is lively and refreshing - perfect for hard core foods like Tex Mex, Thai and blackened chicken or fish.



GNARLY HEAD PINOT GRIGIO 2007

This bold wine plunges into rich and intense tropical flavors of pineapple, pear, and citrus, followed by a zingy splash of ginger. This well balanced, bold wine holds up a perfectly with sushi, grilled fish, pork, or even on its own.



GNARLY HEAD OLD VINE ZIFANDEL 2007

Gnarly Head Old Vine Zinfandel is crafted from grapes 35 to 80 year old vines. Robust berry flavors and exotic spice notes from the small grape clusters are balanced with French, American and Hungarian oak, which creates heady layers of vanilla and chocolate and a lingering finish. This luscious wine pairs well with barbecue, pizza, hearty pasta or chili.

