

The Cellar Times

Issue 1 - June 7th 2013

A winery? In Pittsfield? Why not!

Well, it is true, there is now a winery in Pittsfield, MA! Our beginnings have been humble, but our vision remains grand...produce world class wines, and have lots of fun doing it. Hence, we live by our slogan, wicked wines \mathfrak{P} tall tales^{**}.

The Cellar

After scouring Berkshire County for a location that met the fire code for wine production (which we were told is highly flammable/explosive so be careful next time you uncork a bottle), we finally settled on the basement of an old bakery.



Needless to say, some remodeling and clean-up was required, but our landlord was awesome and helped us transform the space into a great spot to start Balderdash Cellars.



The First Harvest (2011)

On a cold Berkshire winter night late in 2011, a fully loaded 52' tractor trailer pulled up to the winery. The truck delivered our Italian tanks, French barrels, a smorgasbord of equipment, and, most importantly, 20,000lbs of grapes from Sonoma, California! Everyone quickly realized that we had graduated from basement home winemaker to commercial winery.



Over the next couple weeks, the winery took shape as we set-up the tanks, organized the barrels, and produced our first vintage. We learned a lot about winemaking, but, more importantly, we saw yet again that we have incredible family and friends. These folks dedicated a tremendous amount of time to help us get started off right. To them, we remain eternally grateful.





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2012 Harvest

Textbook, that describes the 2012 growing season in California. Rainfall came in the right amounts at the right time. Temperatures provided for a long growing season, which allowed the grapes to fully ripen. Everyone had smiles, especially us, after we received some fantastic fruit.

In 2011, we exclusively used vineyards in Sonoma. This past vintage, we continued to use some Sonoma vineyards, while starting to work with a variety of excellent vineyards around Paso Robles (about 2hrs south of San Francisco). We sourced the following varietals from this region: Chardonnay, Sauvignon Blanc, Marsanne, Pinot Noir, Merlot, Grenache, Cabernet Sauvignon, and Syrah. The wines are still young and in barrel, but are developing beautifully.

Paso Robles remains a bit of a hidden gem. However, many top wineries in Napa and Sonoma have for years been well aware of the high quality grapes being grown there. The dirty little secret is that many of these wineries blend Paso Robles grapes into their Napa and Sonoma labeled wines because the grapes cost less and the quality is just as good, if not better than Napa or Sonoma grapes...gasp!

Released Wine!!

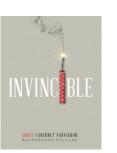
Let's be honest, all anyone really cares about is finished wines. After a year and a half since we moved into the cellar, we FINALLY have something in the bottle to show for our efforts.

The following 5 wines are released and ready for your enjoyment...check our website for more information (including the tall tale) about each one:









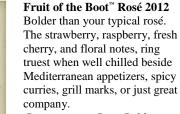


Giraffa[™] Chardonnay 2011 Balanced acidity and subtle complexities. Partial aging in neutral oak gives structure and creamy polish to accompany the bright zest. Pairs well with simply prepared chicken and pasta in a cream sauce.

Grape source: Sonoma

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Bao Bao[™] Sauvignon Blanc 2012 Bright and full of character. Abundant crispness from stainless steel fermentation and aging. Pairs well with Havarti, seafood, or a bright summer day. *Grapes source: Paso Robles*



Grape source: Paso Robles

Invincible[™] Cabernet Sauvignon Cuvée 1

Ruby red and well balanced. The complex structure and dark berries are worthy of savoring today, with observable potential to mature into something even finer tomorrow. *Grape source: Sonoma and Paso Robles*

Joyride[™] Pinot Noir Cuvée 1 Rich, elegant, and complex. Opens with vibrant berries, layers of sweet jam, and hints of pepper, which build to a complex finish that lingers on and on. *Grape source: Sonoma and Paso Robles*

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Upcoming Releases

At the end of June, we will bottle a handful of Truth Serum[™] wines. Truth Serum wines capture the diversity of the various vineyards we use and the creativity in the winemaking process. We produce these wines in very limited quantities, and they are only available at the winery. Varieties will include Cabernet Franc, Marsanne, Rosé of Grenache, Petit Verdot and many more.

Tasting Room Hours

The tasting room is now open 12-5pm on Saturdays and Sundays. Stop in, take a look around the cellar at all the barrels and tanks, and, of course, try the wines (no fee).

We also offer large group (10 to 16 people) tastings with the winemaker. These in-depth tastings last approximately 2 hours and allow tasters to see the differences between the vineyards we use, and between the various winemaking practices. We pair a selection of fine cheeses, nuts, and fruit with each wine.



Grand Opening!

We have been hiding long enough in the basement at 502 East Street in Pittsfield. The winery and the wines are ready for the public.

We invite you to come down to the winery this coming Saturday, June 15th from 12-5pm for our GRAND OPENING. There will be wine tasting, light appetizers, and live music. It is free.

It has been quite the journey since we first set eyes on a basement in need of a lot of TLC. We hope everyone can stop by for the grand opening and help us celebrate the transformation of the basement into Balderdash Cellars. See you June $15^{\text{th}}!$



Enjoy the Berkshire summer!!

Christian Hanson Owner, Winemaker, Toy Giraffe Carrier

