



## A Russian River Original: DeLoach Vineyards

As a pioneering producer and winegrower of Pinot Noir, Chardonnay and Zinfandel in Sonoma's Russian River Valley, DeLoach Vineyards has been experimenting with and perfecting the best combinations of soil, rootstock and clones for over four decades bringing together Burgundian tradition with American vision.

<b>Proprietor</b>	Jean-Charles Boisset
<b>CEO, Boisset</b>	Lisa Heisinger
<b>Vice President of Winemaking</b>	Brian Maloney
<b>Winemaker</b>	Katie Carter
<b>Vineyard Manager</b>	Sophie Drucker

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### The Estate

On an idyllic 20-acre farm on the Olivet Bench in the Russian River Valley, DeLoach's organic and Demeter Certified Biodynamic® estate produces world-class Pinot Noir and Chardonnay. The 17-acre estate vineyard is planted on Huichica clay loam soil, a "river and terrace" soil type that is known for its ability to produce high-quality grapes. Cooling fog regularly ebbs and flows through the channels cut by waterways, usually arriving in the evening and retreating in the morning — providing natural air-conditioning that allows the grapes to fully develop over an extended growing season while retaining their natural acidity. The vineyard's eight blocks of Pinot Noir and three blocks of Chardonnay feature unique combinations of clones and rootstocks in order to produce the best grapes from every part of the estate. In addition to the vineyard, the estate's farm encourages biodiversity with chickens, sheep, goats, a thriving beehive and an assorted vegetable and herb garden that includes medicinal plants such as yarrow, chamomile and dandelion that are used in compost preparations.



<b>Acreage:</b>	20 total acres, 17 planted acres
<b>Varieties:</b>	Pinot Noir and Chardonnay
<b>Clones:</b>	Pinot Noir – La Tache, Calera, 23, Swan, Mt. Eden, 828, 115, 777 Chardonnay – Montrachet, Old Wente, Clone 809



### **Our Vineyard Partners**

DeLoach sought out outstanding growers to produce exceptional vineyard designated, terroir-driven wines from sites outside of the estate. One of DeLoach's remarkable growers is The Maboroshi Vineyard, which is located on a steep hillside in the Sebastopol Hills of the Russian River Valley. At 600 feet, this is one of the first spots to clear from the morning fog as ridges to the west shelter the site from any lingering marine layer.

Just downhill from Maboroshi Vineyard, in the cool southern hills of the Russian River Valley, is the Pennacchio Vineyard which is planted with a single Pinot Noir selection - Clone 115 - on Saint George root-stock and is dry farmed. The unique site of the Ritchie Vineyard produces Chardonnays of intensity and great natural acidity while the Hawk Hill Vineyard site is very distinctive and truly highlights its stunning terroir of Goldridge soils and coast weather patterns resulting in atypical acid profiles balanced by exceptional flavors.

Each of these vineyards, along with two dozen other grower partners are cultivated in harmony with DeLoach's farming operations. The working relationship between the DeLoach team and these expert growers, who intimately know their land, is aligned with the DeLoach philosophy. The result: exceptional, unique wines that allow each distinct vineyard to speak as a living product in the bottle.

### **Our History**

DeLoach Pinot Noir grape growing began in the Russian River Valley in 1971, with the first vintage debuting in 1975. But long before the DeLoach family moved north from San Francisco, the Russians and Spanish were here planting the first grapes in 1836, then Italians, who planted the first *vitis vinifera* vines in the area. Winery founders Cecil and Christine DeLoach were drawn to a small area of the Russian River Valley, between Sebastopol and Santa Rosa, where agricultural miracles seem to occur regularly. Cecil researched the area and discovered that the Italians had selected the particular area because it was possible to "dry farm" — that is, to farm without irrigation — due to the rare combination of soils and climate. The semi-permeable soils allow good drainage yet retain enough moisture throughout the year to nourish the vines. In general, the valley climate allows for at least 115 days without rain, which inhibits disease and promotes good grape development.

In 2003, the Boisset family brought two generations of sustainable winemaking experience from Burgundy, France to DeLoach. The Boissets knew that the site was spectacular — which have consistently produced award-winning wines from the estate. Most notably, the DeLoach Vineyards 30th Anniversary Cuvée Pinot Noir received *Wine Enthusiast Magazine's 2004 Wine of the Year*.

Soon after the DeLoach purchase, the family launched an environmentally sustainable plan to transform the estate vineyards which necessitated pulling out the original vines and planting strategic cover crops to revitalize the soil. During the estate vineyard transition, the winery partnered with winegrowers equally dedicated to eco-friendly farming practices and the production of high-quality organic wines.

In July 2008 DeLoach was certified organic by the CCOF (California Certified Organic Farmers) and in December 2009, Demeter awarded Biodynamic® certification for both our estate vineyards and one-acre garden. In the cellar, traditional Burgundian winemaking techniques are used — open-top wood fermenters, native yeast fermentations and hand punch-downs — to produce terroir-driven wines of distinction. The Boisset family's vision has been rewarded through various accolades, including being named a Top 100 Winery by *Wine & Spirits Magazine* twelve times.

DeLoach Vineyards has been experimenting with and perfecting the best combinations of soil, rootstock and clones for more than four decades and is anchored more deeply than ever in the Russian River Valley appellation, America's most renowned appellation for Pinot Noir. At DeLoach, *terroir* reigns.



## DeLoach Vineyards Brings Burgundian Traditions to California

DeLoach Vineyards has been reborn as one of the foremost American examples of a time-honored European tradition. For generations, individual families in Burgundy have achieved success with an estate winery, built strong relationships with neighboring growers, created “families of families” that expanded their winemaking to include multiple vineyard-designated wines and finally, gained enough size and scale to produce single vineyard, single appellation and regional wines that bring Pinot Noir and Chardonnay to a diverse audience at a price point that reflects the pedigree of the bottling. This Burgundian tradition has created world-class reputations for families such as Boisset, Bouchard, Leflaive, Faiveley and Jadot among others. It has produced extraordinary wine at all price and production levels and it has attracted countless people to become more engaged wine drinkers and explore the world of wine.

The Boisset family brought its first-hand experience and success with winemaking in Burgundy to California’s Russian River Valley as well as its commitment to understanding the microclimates of a region in order to refine their understanding of the best growing sites for Pinot Noir, Chardonnay, Zinfandel and other varieties that thrive in this *terroir*. To that end, the winery’s 17-acre estate vineyard has been completely converted to organic and Biodynamic® viticulture, a tradition upheld by many foremost Burgundian vineyards.

A widely influential aspect of Burgundian grape growing is increased attention on organic and Biodynamic® farming. While many wine drinkers know, for example, that Burgundy’s Domaine de la Romanée-Conti is one of the most famous vineyards in the world, few know that it practices Biodynamic farming. Jean-Charles Boisset, who now leads the family business from both sides of the Atlantic, grew up with this awareness and, from an early age, has been a proponent of holistic viticulture and its benefits for the land and the people who work it. Boisset has brought his experience and convictions of organics and Biodynamics to DeLoach. Winegrowers who provide grapes to DeLoach are provided technical support and education to eliminate synthetic chemicals from their vineyards and are encouraged to validate their organic practices with third-party certifiers.

DeLoach is looking to the future and has quickly become one of the more innovative wineries in the country in the arena of sustainability and environmentally-friendly packaging with the launch of its eco-friendly Barrel-to-Barrel concept. Making the wine business more sustainable may seem like a modern idea yet, is linked to its originators the great houses of Burgundy. History shows that being stewards of the land (and winery) is for the benefit of future generations.

### Green Statement:

- As one of the great houses of Burgundy, Boisset is a classic example (artisanal estate + vineyard designator + regional negociant) of a winery that has created extraordinary reputations, produced great wines at all price points and inspired countless wine drinkers to take up a glass or explore wine of greater refinement.
- Since 2003, Boisset has been successfully transplanting the Burgundian model to DeLoach:
  - family-founded and family-owned
  - anchored in America’s best-known and most respected appellation for Pinot Noir and Chardonnay
  - producing multiple tiers ranging from accessible negociant wines to small-production appellation wines to vineyard designated artisanal wines
  - using winemaking techniques such as native yeasts and open-top fermenters
- DeLoach also brings a Burgundian sensibility in its determination to implement and inspire more Earth-friendly farming — along with a decidedly global perspective that drives DeLoach’s leadership in innovative, Earth-friendly packaging.



## DeLoach Vineyards: Letting Great Sites Speak at Home and Beyond

With wine roots deep in Burgundy, the Boisset family understands that its native home and the iconic Pinot Noir grape reached their exalted status in the wine world because vintners allowed extraordinary sites to speak — no matter how small or unassuming they might look to a casual observer. What matters is what presents in the glass. The DeLoach family understood this as well, becoming one of the earliest Russian River Valley vintners to create individual bottlings that bear the names of the best sites within its vineyard portfolio. The winery continues to showcase exceptional small-lots from its Vineyard Designate Series.

The sites in the series are primarily in Sonoma County, with the majority of these in the Russian River appellation, including bottlings from Marin County to Mendocino County. The grapes from these vineyard sites are extraordinary due to their physical position on slopes or ridges like the Maboroshi, Pennacchio and Stubbs vineyards, others due to rare old vines or unusual clones and others due to growers with decades of proven excellence. Many vineyards share more than one of these advantages including the Ritchie, Hawk Hill and Heintz vineyards.

The **Maboroshi Vineyard** produces one of DeLoach's stunning single-vineyard Pinot Noirs and is located on a steep hillside in the Sebastopol Hills of the Russian River Valley. At 600 feet, this is one of the first spots to clear from the morning fog as ridges to the west shelter the site from any lingering marine layer. With a dedication to organic farming and the implementation of biodynamic practices, the vines are managed through a winemaker's perspective – produce the best fruit possible while continuing to be in tune with the flow of mother nature.

Just downhill from Maboroshi Vineyard, in the cool southern hills of the Russian River Valley, is the **Pennacchio Vineyard** which is planted with a single Pinot Noir selection - Clone 115 - on Saint George root-stock and is dry farmed. This magical spot is on an easterly facing slope beneath coastal ridges that protect it from the ocean's cooling fog. It is consistently one of the earliest of DeLoach's vineyards to reach bud break and one of the last to be harvested.

With its beautiful old vines, the **Ritchie Vineyard** is nestled on a rolling northwest-facing hillside in the heart of the Russian River Valley. First planted in 1972, Sandy Goldridge soils from an ancient seabed combine with volcanic ash deposits and pockets of tufa rocks and sloping benchlands leading into the Russian River to create a remarkably unique "Grand Cru" site that produces wines of intensity and great natural acidity.

**Hawk Hill Vineyard** is full of history as it was first planted by the Russians in the 1820s. The vineyard site is very distinctive and truly highlights its stunning terroir of Goldridge soils and coastal weather patterns result in tiny berries and clusters with atypical acid profiles balanced by exceptional flavors.

Another storied vineyard is the **Heintz Vineyard**. Farmed for over a century, its 20+ year-old vines are widely known for growing exceptional Chardonnay. The southwestern facing vines sit atop a ridge at 900 feet and are located in the banana belt of the Green Valley area of the Russian River Valley and tend to ripen earlier than much of the valley.

Conversely, the **Stubbs Vineyard** is usually very early to bud and late to ripen due to its proximity to the cold Tomales Bay. The vineyard is located in a narrow valley and is divided by a seasonal creek that helps drain the area of cold air during the frost season. This same drainage acts as a channel for cold air and fog to work its way back up to the vineyard, making it one of the coldest sites for non-sparkling Pinot Noir in Marin.

The majority of these sites are farmed with similar Biodynamic® and organic practices as DeLoach Vineyards. The winery's commitment to sustainable winegrowing is evident in the support it offers to all of its growers, working hand in hand to move from conventional, chemical-based farming toward greener, holistic growing practices.



## The DeLoach Estate Vineyard: A Great Site is Reborn

When the Boisset family purchased DeLoach Vineyards in 2003, one of their first decisions was to convert the 17-acre estate vineyard surrounding the winery to organic and Biodynamic® farming. Decades of conventional chemical farming had left the soil tired and drained. The vineyard, with its prime location on an eastern bench of the Russian River, is one of the primary assets of the winery. Restoring the vineyard was a chance for the new owners, under the leadership of Jean-Charles Boisset, to demonstrate their commitment to changing the wine industry from within. These changes included Earth-friendly innovations in how wine is packaged and delivered to consumers, but they began with the Earth itself. The DeLoach estate vineyard would not just be replanted, but reborn in order to exemplify how great wine comes from great vineyard sites.

The process of restoring the DeLoach estate vineyard was conducted from the perspective of nature. A conventional farmer might have simply pulled out the old vines and put in new ones. The DeLoach team, however, began by restoring the health of the land. The vineyard was allowed to recharge itself by growing cover crops that return essential nutrients to the soil. Farmers call this, letting the land go fallow; simply put, do nothing but let the land grow something different for a change. Biodynamic agriculture takes the restoration process even further.

The first cover crop planted was safflower, whose deep roots drew moisture up and out of the clay soil. Once the soil was friable, it was turned over at a depth of several feet. This introduced more space for oxygen and water and helped heal decades of compaction from the usage of heavy equipment, which make up nearly half the composition of good winegrowing soil. The soil was then amended with a combination of rock phosphate (a natural slow-release form of phosphorus), lime (to raise the soil pH and adjust the calcium/magnesium ratio) and a Biodynamic compost preparation.

Production of the compost begun the winter before and was a mixture of organic barley straw and clean cow manure which contained no hormones or other chemicals. DeLoach acquired manure from local dairies, thus recycling the natural nutrients from the manure back into the local ecosystem. A hundred tons of manure and straw were formed into a large windrow and covered with straw to hold in moisture and heat, thereby encouraging metabolic activity. At certain points in the compost's development, the winery added Biodynamic preparations – teas made from beneficial plants. The preparations further stimulated and focused the compost's holistic content.

During the first cover crop season, DeLoach applied horn manure to the soil to introduce more beneficial microorganisms. Horn manure is made by filling a cow horn with dried cow manure, burying it in the vineyard, and letting it remain there all winter. The horn shape is one of nature's inventions, and Biodynamic adherents see it as focusing the decomposition process while the horn is buried underground. When fully broken down, the finished compost is essentially "bugs in a jug" — or soil inoculum — because it contains microorganisms that have naturally adapted to the farm's soil conditions.

In the second year of vineyard restoration, the vineyard soil was again inoculated with horn manure and its host of beneficial microorganisms. These minute living creatures carry nutrients into the soil and distribute them evenly to encourage the good soil structure. Then DeLoach planted a winter cover crop of barley, vetch (which fixes nitrogen in the soil), and indicator plants, which are known to either thrive or wither under specific soil conditions. The indicator plants help DeLoach's vineyard experts understand what is going on in the underlying soils.



After the second cover crop had successfully run its course, the vineyard was ready to plant. According to the Biodynamic calendar, which takes account of celestial and terrestrial movements such as the moon and tides along with astronomers and geologists, our Earth and Moon are part of a single gravitational system due to their close proximity. Planting takes place when the moon can create the powerful tidal forces that are easily observable at the seashore or in the mouths of rivers as they reach the sea. In fact, the moon creates tidal effects in many other places as well, including lakes, streams, underground reservoirs and river floodplains like the one surrounding DeLoach Vineyards.

Even after planting the new grapevines, the vineyard's rebirth was not complete. From a Biodynamic point of view, everything moves in cycles: instead of endings, nature continually finds new beginnings. DeLoach therefore continues to plant a variety of cover crops alongside the vines to encourage beneficial insects and microbial diversity and enhance soil fertility and structure. The estate vineyard is now a rich ecosystem in which grapevines are able to express the unique combination of soil, climate, air, water, nutrients and human attention that turn the concept of *terroir* into a tangible reality. 2010 marked the first vintage of wines from the estate vineyards at DeLoach Vineyards since their conversion to Biodynamic farming.



## Jean-Charles Boisset Proprietor



Jean-Charles Boisset was born into the world of wine in the village of Vougeot, Burgundy, France. His lifelong passion for wine began as a child, growing up above the cellars and within view of the centuries-old vineyards of Château du Clos Vougeot, the epicenter and birthplace of Pinot Noir and Chardonnay. His parents, Jean-Claude and Claudine, founded the family winery in 1961 with an innovative and entrepreneurial spirit in one of the most traditional winegrowing regions in the world. Today, the family collection includes wineries that share more than 18 centuries of combined winemaking heritage and tradition in some of the world's most prestigious *terroirs*, from Burgundy to the South of France to California's Napa Valley and Russian River Valley.

Jean-Charles leads the family firm with passionate commitment to fine wine, history, quality and a deep respect for the environment. He implemented organic and Biodynamic® farming at the family's estate vineyards from Burgundy to the Napa Valley. Together with his sister Nathalie, he created Domaine de la Vougeraie, uniting the family's Burgundy vineyards, including prestigious monopoles such as the Vougeot 1er Cru Clos Blanc de Vougeot — planted in 1110 by the Cistercian monks, into one of Burgundy's leading *domaines*. He instituted the concept of "viculture" that redefined the company's traditional role to encompass a close and active interest in all aspects of winegrowing to ensure premium quality and sustainable farming practices. He refashioned and elevated the family's founding winery bearing his father's name, Jean-Claude Boisset, into a premier boutique *vigneron* in the Côtes de Nuits.

In 2003, Jean-Charles brought DeLoach Vineyards, a pioneering producer of Pinot Noir, Chardonnay and Zinfandel in Sonoma's Russian River Valley, into the family collection. He immediately recognized the similarities to Burgundy: each boasts a confluence of river and mountains and soil that is perfect for growing world-class Pinot Noir. He began a mission, inspired by his Burgundian heritage to produce *terroir*-driven wines with the same commitment to *terroir* and organic and Biodynamic farming he had instituted in Burgundy. In 2009 Jean-Charles' quest for California wineries steeped in history, heritage and a pioneering spirit, led him to Raymond Vineyards in the Napa Valley, where five generations of family winemaking anchors it to the earliest days of the Napa Valley. Under his vision, Raymond has become a leading producer of luxury fine wines, implemented organic and Biodynamic farming on its 100-acre Rutherford estate and become one of the most dynamic winery destinations in California. In 2011, Jean-Charles' dream of championing California wine history became a reality when Buena Vista Winery, California's first premium winery, became a part of Boisset Collection.

From this great foundation of historical, pioneering wineries in France and California, Jean-Charles sets forth a vision of the wine world centered on family, history, heritage, innovation, passion, a commitment to fine wines and a dedication to sustainable winegrowing.

*Decanter* magazine has included him on its "Power List" of the 50 most important people in the wine world each year since 2007; in March 2008, he received the Meininger's International Wine Entrepreneur of the Year; and in December 2008 he was named "Innovator of the Year" by *Wine Enthusiast Magazine*. The French-American Foundation awarded him their first-ever French-American Partnership Award in 2013, bestowed upon an extraordinary individual or organization that has contributed to creating a strong and enduring French-American partnership in business, government or academia. *Haute Living Magazine* named him to the Haute List San Francisco, recognizing the 100 most influential people in the San Francisco Bay Area. He was honored with the 2014 Jefferson Award by the Pennsylvania Academy of Fine Arts, which celebrates the museum's historical connection to wine. Also, in 2014, JFK University in Concord named Jean-Charles and his wife Gina Gallo their Entrepreneurs of the Year. In 2015 Jean-Charles was named an Honorary Co-Chair of that year's Sonoma Harvest Wine Auction, which broke all records by raising a staggering \$4.5 million. In March 2016, Jean-Charles and Gina received the Robert Mondavi Wine & Food award by The Collins College of Hospitality Management in honor of their vision and leadership to advance the wine industry.



## Lisa Heisinger CEO, Boisset Collection



Lisa Heisinger rooted her professional path from college graduate to CEO at Boisset Collection over the course of a more than two decade career at Boisset. A year in France gave her ample opportunity to visit Burgundy and explore French wine culture while studying and working at the American Embassy before joining Boisset. A dynamic and multi-faceted talent, Lisa has worked in both domestic and international sales; in marketing as a Brand Manager and Marketing Director; in direct-to-consumer sales in both the tasting room and wine club; and in production and operations management. Her hard work, dedication and achievements have earned her the role of Vice President of Operations at Boisset Family Estates.

Success has come in part from Lisa's management style. "I try to be a ground-up enabler rather than a top-down boss," she says. "We are fortunate to have a very talented, committed team of people. It's my job to make sure they have the support and the tools they need to perform at their best." With her broad background in everything from administration to hospitality — plus a strong relationship with the Boisset family and a love of fine wine — Heisinger's goal is to encourage a collaborative environment where people are not afraid to ask questions, think creatively and take risks.

To rebuild DeLoach's reputation and production in the face of a fierce recession, she and the Boisset Collection have made bold moves with winegrowing, production, packaging and marketing. "I try to follow Jean-Charles' example of being unafraid of failure," she says. "He's taught me that real progress often means taking a few risks." She applies the same philosophy to her personal life, driving herself to compete as a triathlete. "Every race puts me out of my comfort zone, but that's kind of the point," she says with a smile. "Whether you're making wine or riding bikes, it's easy to coast along. Life is much richer when you challenge yourself to constantly adapt... and that's precisely what I love about my job at Boisset."



## Brian Maloney Vice President of Winemaking



Brian Maloney was born on his family's historic ranch in the Petaluma Gap straddling the Marin and Sonoma County border. Inspired by his grandmother's stories of her father's struggles growing grapes and making wine in the Calistoga area before, during and after Prohibition, he enrolled in the world-famous Viticulture and Enology program at the University of California, Davis. While there, he fell in love with the diverse nature of the discipline and began a series of internships with wineries in Sonoma, Marin and the Sierra Foothills. Following graduation, he worked the harvest of 2003 at DeLoach Vineyards and has remained there ever since, playing a key role in elevating the winery's Pinot Noir pedigree, expanding its vineyard designate program and planting and establishing its Biodynamic® estate vineyard.

With generations of farming and winemaking in his background, Brian has always taken to letting the *terroir* show first. Whether with cool climate Pinot Noir or Old Vine Zinfandel, his ultimate goal is to let the interaction between the site, the vine and the grower shine through to set the style of the wines. This has led to amazing accolades and awards for his wines, including an impressive array of

90+ scores for the 2009 vintage from both *Wine Spectator* and *Wine Enthusiast*, which was his first vintage as head winemaker.

Starting in 2011, Brian has expanded his responsibilities to include overseeing the rebirth of the legendary Buena Vista Winery in Sonoma. In 2012, his team was the first to make wine in the historic Champagne cellars in over 30 years, a celebration that was punctuated by the joining of Tokaji and Sonoma as Sister Cities on the first day of harvest for the reopened cellars.

In addition, Brian guides the Pinot Noirs and Chardonnays of the JCB by Jean-Charles Boisset collection and worked with Jean-Charles Boisset and Gregory Patriat, Winemaker at Jean-Claude Boisset winery in Nuits-Saint-Georges, France, to create the innovative and critically-acclaimed JCB No. 3 — a wine that unites the best of the Russian River Valley with the best of Burgundy.

When Brian does find spare time, he enjoys gardening, reading vociferously, cooking amazing dishes with his wife Erinn, spending time with their son, exploring new music and regions, and living in one the best places on Earth.



## Katie Carter Winemaker



A true local, Katie Carter was born and raised in the Russian River Valley, just five miles northwest of De Loach Vineyards in the town of Forestville, where her dad hand-built a custom wine cellar under their house and local wine was a standard accompaniment to meals. During her studies at UC Berkeley, she spent a semester abroad at a research station in French Polynesia, worked a summer as a botanist in the Mendocino National Forest and competed around the country racing with the Cal sailing team, before earning a degree in Biology in 2003.

Katie's deep love of nature and the fascinating complexity of ecosystems great and small (from vibrant AVAs and unique vineyards to the lively and intricate microbiological communities of fermentation!) led her to various lab and field research jobs. She accepted a 2003 harvest position at Tandem Winery with winemaker Greg La Follette, where she fell in love with the pace, spirit and purpose of the winery. Her passion and enthusiasm piqued, she worked several winery lab positions and an assistant winemaking position with Mike Dobrovic at Mulderbosch Vineyards in South Africa – (Steen op Hout, Tafel in the back of the bakkie, braais and boerewors — now that's lekker!)

She returned to west Sonoma County to work her second harvest that year, joining the DeLoach team as Enologist. Promoted to Assistant Winemaker in 2012 and Associate Winemaker, Katie is a key player on our winemaking team supporting Director of Winemaking Brian Maloney, under whose mentorship she's thrived. She also leads winemaking for Boisset sister wineries Lyeth Estate and Wattle Creek Winery. Katie is delighted to be working with such fabulous and dedicated people and loves being actively involved around the winery, whether by participating in barrel tastings, helping out on the bottling line, chasing endearing but dim-witted dirty sheep around the vineyard or blending our best Pinot Noir to perfection.

When Katie's not spending late harvest nights nurturing yeast or whipping up dinner for the cellar crew, look for her sailing, skiing, hang-gliding or hiking in the deep wilderness of our exquisite state. She brings her book smarts, sharp palate and unique style to the winery, and is motivated to continue the journey of making high-quality and complex wines.



## Sophie Drucker

### Winegrower and Vineyard Manager



Winegrower and Vineyard Manager Sophie Drucker, a San Diego native, did her undergraduate studies at UC Davis in viticulture and enology before working in vineyards and cellars throughout Napa, Sonoma, Portugal and New Zealand. She returned to California and completed a master's degree in horticulture and agronomy at UC Davis, with a focus on furthering the understanding of water use efficiency across a selection of grapevine rootstocks.

Sophie was drawn to the wine industry after becoming fascinated with its unique ability to combine science, gastronomy, art and culture. She originally worked for Boisset Collection in the summer of 2011 as a viticulture intern and then became the viticulturist/grower relations representative. She left for about a year at the end of January 2016 and returned in February 2017 to take over the management of Boisset's 200+ acres of estate vineyards and work with a team that she deeply respects and admires. One of the highlights of her job is managing an ecosystem and continuing to enhance the biodiversity within that system.

When not in the vineyards, Sophie is an avid hiker and mushroom forager who enjoys cooking, gardening and spending time with her family.



## About Biodynamic® Agriculture

Biodynamic® agriculture is a system of organic farming that can be applied to all types of agriculture. It was developed by Rudolf Steiner, whom most people know as the founder of the Waldorf School. The philosophy behind the school is that children learn in natural ways and education should support and amplify these natural processes. Biodynamic farming is gaining supporters in the wine business because it does the same thing for grape vines: amplify the combination of physical factors that make a vineyard site unique. That combination of factors is also known as “*terroir*” so, you can think of Biodynamic farming as a way to allow the vineyard to express *terroir*.

Like organic agriculture, Biodynamic farming eliminates the use of synthetic chemicals to fertilize plants and fight pests. But where organic viticulture focuses almost exclusively on soil, Biodynamic farming attunes winegrowers to the energetic life of the soil, the vine and its fruit. One of the simplest examples of this is the way that nature changes its focus during terrestrial seasons. During winter in the northern hemisphere, the sun is low, solar energy is weak and the earth is warm relative to the air. So, grapevines “go with the flow” by putting their energy into their roots below the ground rather than expend energy above ground. During their ripening season, on the other hand, solar energy is increasing and the soil is cool compared to the air. Now the vines put their energy into rising toward the heat of the sun even as the sun itself rises in the sky due to the Earth’s transit around it. During the seasons in between, the vines turn their energy to intermediate forms of matter, such as the liquid sap in their stems and leaves.

Much of Biodynamic farming is concerned with thinking along natural cycles — making sure plants are aligned with and complete the cycles fully. This is why Biodynamic winegrowers apply natural “preparations” that gently stimulate the seasonal forces already at work. The spring preparation, for example, includes pulverized quartz, a light-reflecting matter. This preparation is sprayed onto the vines just as they are seeking sunlight to turn their flowers into fruit. During the previous six months, the quartz was buried in the vineyard so that its contribution would mirror that of the vine: rising from the earth toward the sunlight. (Those who doubt that quartz can do any good should consider that their wristwatch may well be powered by a tiny grain of the same material.)

Another important tenet of Biodynamic farming is that a farm should be a self-sustaining system — one that generates compost, provides habitat for beneficial plants and insects and feeds its human farmers. In practical terms, few modern wineries have enough land or labor to fulfill this requirement, so Biodynamic growers often cooperate with each other and with nearby farms to procure manure for compost, materials for “preparations” and other resources.

This too reminds us that we are part of a larger system and succeed by harmonizing with it. At DeLoach, the half-acre certified organic garden thrives with life. Sheep and chicken reside beside the garden’s seemingly endless variety of fruits and vegetables; five types of melons and fifteen different heirloom tomatoes grow hearty in the sun while a colony of honeybees pollinate the flowers. The organic garden produces food for friends and employees year-round. During harvest, the entire team takes time to share in a lunch prepared by the chef using fresh produce from the winery garden and honey from the resident bees. Four times a year, friends, growers, fellow winemakers and their families are invited to the winery guesthouse to share dinner and taste wine from all over the Russian River Valley. At the end of the day, Biodynamic farming at DeLoach is about community and quality of life.

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