



Beaver Creek

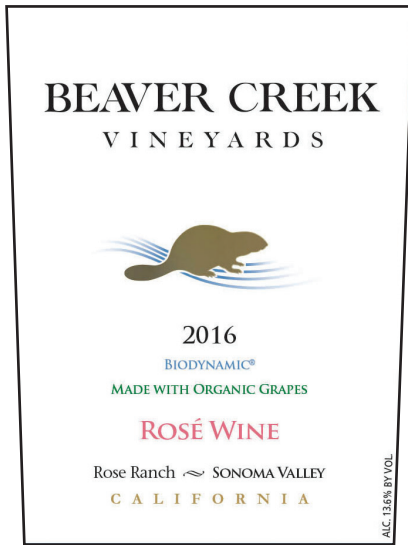
In the preface to his famous book, *Wine, From Heaven on Earth*, French biodynamic winemaker Nicholas Joly writes the following: “Biodynamic, wakes up in some the uncritical admiration, categorical dismissal in others, and yet an absolute misunderstanding in most.”

Beaver Creek uses the biodynamic process to bring nature back into balance. Biodynamic is not a method, it is a direction that is beyond organic and allows the creation of an original wine that expresses the harmony between the vines and the winemaker. Just one look in a standard vineyard and a biodynamic vineyard and it is easy to see the difference: A vineyard farmed in the standard way has dead soil, void of any micro creatures, bugs, limited vegetation, vines fortified by artificial fertilizers, sprayed by artificial herbicides. A biodynamic vineyard is rich in

micro organisms, bugs and animals grazing on a variety of different plants that enrich the soil and the vines. Personal attention with a sense of unity or wholeness with the universe creates a vineyard that is able to naturally express itself, while maintaining minimal impact on the environment and the natural surroundings.

Because of this, the wines do not bear the prescribed taste and flavor of many others. Beaver Creeks wines are an original product of the cleanest and purest quality and are not created in a laboratory.

The fragrance and taste of the wine comes only from the elements of nature through the use of natural yeast, are not filtered and the absolute minimum addition of sulfites, so that people sensitive to sulfites are not affected.



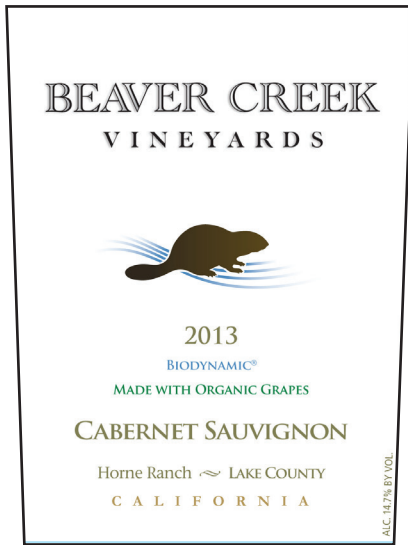
2016 Rosé

REGION Lake County
GRAPES Merlot
CULTIVATION Fully Stellar Organic Certified and Demeter Certified Biodynamic practices
HARVEST Hand harvested
VINEYARD Rose Ranch, Valley of the Moon
VINIFICATION Natural vinification in vats by spontaneous fermentation (native yeast)
SULFITES 30mg/L added for stabilization
AGING 9 months in neutral oak barrels, 2nd or 3rd pass
BOTTLED On site
ELEVATION 1,000 feet, surrounded by mountains and valley streams
PRODUCTION 100 cases
SERVING TEMPERATURE chilled
ALCOHOL CONTENT 13.6°



2016 Sauvignon Blanc

REGION Lake County
GRAPES Sauvignon Blanc
CULTIVATION Fully Organic Certified and Demeter Certified Biodynamic practices
HARVEST Hand harvested
VINEYARD Horne Ranch
VINIFICATION Natural vinification in vats by spontaneous fermentation (native yeast)
SULFITES No Sulfites added, only natural sulfites present
AGING 9 months in neutral oak barrels, 2nd or 3rd pass
BOTTLED On site
ELEVATION 1,000 feet, surrounded by mountains and valley streams
PRODUCTION 180 cases
SERVING TEMPERATURE chilled
ALCOHOL CONTENT 13.2°



2013 Cabernet Sauvignon

- REGION** Lake County
- GRAPES** Cabernet Sauvignon
- CULTIVATION** Fully Organic Certified and Demeter Certified Biodynamic practices
- HARVEST** Hand harvested
- VINEYARD** Horne Ranch, right below Mt. Saint Helena
- VINIFICATION** Natural vinification in vats by spontaneous fermentation (native yeast)
- SULFITES** 10mg/L total Sulfites present
- AGING** 19 months in 30% new French oak barrels
- BOTTLED** On site
- ELEVATION** 1,000 feet, surrounded by mountains and valley streams
- PRODUCTION** 325 cases
- SERVING TEMPERATURE** room temperature or slightly chilled
- ALCOHOL CONTENT** 14.7°



2015 Fairytale

- REGION** Lake County
- GRAPES** 92% Cabernet Sauvignon, 4% Cabernet Franc and 4% Petite Syrah
- CULTIVATION** Fully Organic Certified and Demeter Certified Biodynamic practices
- HARVEST** Hand harvested
- VINEYARD** Horne Ranch, right below Mt. Saint Helena
- VINIFICATION** Natural vinification in vats by spontaneous fermentation (native yeast)
- SULFITES** 21mg/L total Sulfites present
- AGING** 12 months in 20% new French oak barrels
- BOTTLED** On site
- ELEVATION** 1,000 feet, surrounded by mountains and valley streams
- PRODUCTION** 900 cases
- SERVING TEMPERATURE** room temperature or slightly chilled
- ALCOHOL CONTENT** 14.4°