



Deep Creek Cellars

Paul and Nadine take pride in being East Coast practitioners of *natural wine*. From vineyard to bottle, they continuously seek to reduce the carbon footprint of their business, eliminate chemicals (especially sulfites), and do their best to avoid intervening in one of humankind's time-honored conspiracies with nature: transforming grape juice into beverages that advance social interaction by accompanying food.

Their natural approach also extends to their sustenance based agricultural activities on the farm.

California Roots

Paul began his work in wine as an intern in 1986 at *Chateau Montelena* in Napa Valley, where winemaker Bo Barrett (of Hollywood's *Bottle-Shock* fame) generously shared his knowledge and provided a comprehensive educational experience.

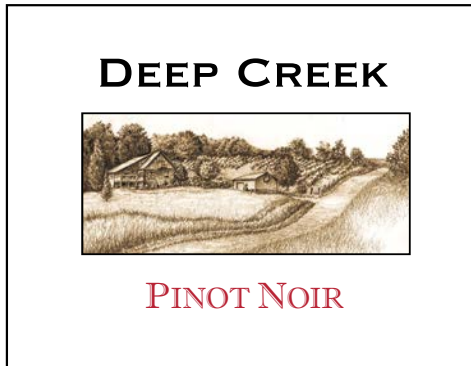
In the mid-1990s, Paul moved to Pittsburgh from California, and planted his first test vineyard, a half-acre of Norton (*Cynthiana*), in Scenery Hill, PA.

Frequent camping trips to the Forbes State Forest in Pennsylvania eventually brought us into contact with the nearby Deep Creek Lake area where he fell in love with the beauty of rural Mountain Maryland and the promise of sustainable living.

The land was purchased in 1996, and within a year 700 vines of mostly Cabernet Franc and Chardonnay were planted. Since then, the vineyard has grown to include Frontenac as well as small quantities of Vidal, Vignoles, and Chardonnay.

Dedicated growers near Cumberland planted Pinots Noir, Blanc, and Gris expressly for Paul, while another dedicated grower near Manchester, MD planted Italian grape varieties and Norton. Paul also regularly taps Pinot Noir from the New York's Finger Lake's region near Lake Ontario.

Most years Deep Creek Cellars produces two wines entirely from their estate-grown fruit. And all together produce around 10,000 bottles annual for approximately 3 acres of grapes.



Pinot Noir 2012

GRAPES 100% Allegany MD Pinot Noir

TERROIR Limestone

CULTIVATION Biodynamic, trellised vines

HARVEST Grapes selected on the vine, hand-picked and placed in cases

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13°

SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

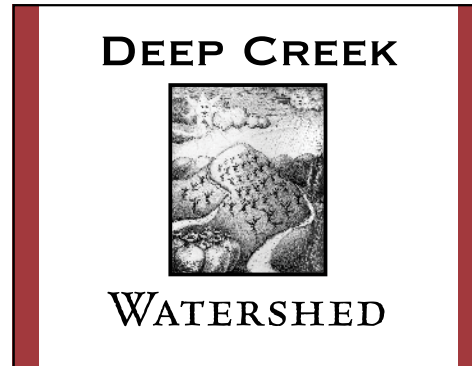
TASTING NOTE For those following our progress with the fabulous fruit from Allegany County, Md., the 2012 more resembles West Coast Pinot than traditional Burgundy. There was lots of sun in 2012, in the longest growing season ever on the East Coast, so this wine has lots of everything: dark fruit, full body, and an incredible, cushioned finish. Enjoy this sunny, affable dinner.

WINEMAKER Paul Roberts

BOTTLED On site using recycled glass.

SULFITES None used or added.

so2 Very minimal sulfites added.



Watershed 2012

GRAPES 85% Cabernet Franc, 12% Frontenac and 3% Norton

TERROIR Limestone

CULTIVATION Biodynamic, trellised vines

HARVEST Grapes selected on the vine, hand-picked and placed in cases

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 132.5°

SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

TASTING NOTE Not fined; not filtered The 2012 vintage was a paradox: very ripe grapes, very early—due to a season that began six weeks ahead of the norm and ended in a rush of August heat. The result is eagerly bold, perfumed, and smooth, with nice mineral tones. A shot of high-acid, Bing cherry-tart Frontenac adds zest, while Norton deepens the hue and brings spice.

WINEMAKER Paul Roberts

BOTTLED On site using recycled glass.

SULFITES None used or added.

so2 Very minimal sulfites added.



Ursa Major 2014

GRAPES 98% Norton and 2% Cabernet Franc

TERROIR Limestone

CULTIVATION Biodynamic, trellised vines

HARVEST Grapes selected on the vine, hand-picked and placed in cases

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration. Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12.5°

SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

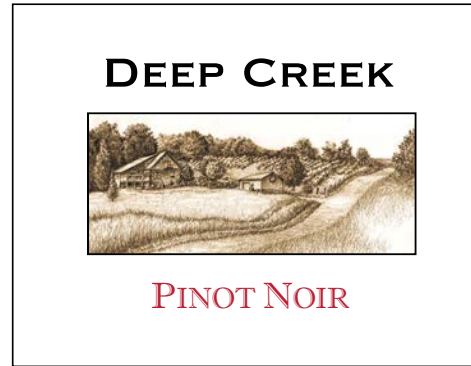
WINEMAKERS NOTE Ursa, named for the black bears who roam our woods (occasionally in view for visitors), practically gushes with psychedelic elderberry, grape-jam, and red candy aromas. On the palate, there is lots of varietal spice/coffee/oak-accented flavor, yet also complete decorum. It practically gushes with waves of flavor, bouquet, and texture, but falls just short of showy. That's great "dirt" talking, friends. A young, tart wine whirling like a top right now, but with tell-tale acidity in place, expect evolution for many years to come as the spinning slows to a celestial whole.

WINEMAKER Paul Roberts

BOTTLED On site using recycled glass.

SULFITES None used or added.

so2 Very minimal sulfites added.



Pinot Noir 2014

GRAPES 100% Allegany MD Pinot Noir

TERROIR Limestone

CULTIVATION Biodynamic, trellised vines

HARVEST Grapes selected on the vine, hand-picked and placed in cases

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration. Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12°

SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

WINEMAKERS NOTE Long-awaited, this is the most old-school Burgundian of all our Pinot releases, with a medium-bodied, velvety demeanor and a barely perceptible, oaky polish. (We say *long-awaited* because we skipped releasing the 2013 Pinot, due to torrential, early September rains that spoiled ripe grapes, after the outstanding 2012 created much demand.) The perfect *comeback* vintage, everything is beautifully in order in '14, with tidy cherry and pomegranate flavors and a full range of sweet spice and earthy aromas.

WINEMAKER Paul Roberts

BOTTLED On site using recycled glass.

SULFITES None used or added.

so2 Very minimal sulfites added.