



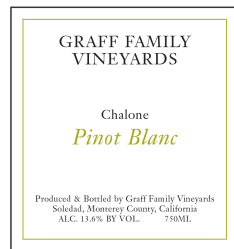
WOODWARD/GRAFF WINES



## GRAFF FAMILY VINEYARDS

### *Pinot Blanc*

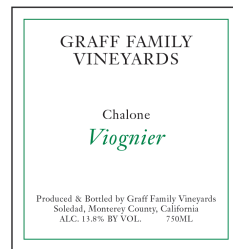
Made from 100% Pinot Blanc grapes grown on the Graff and Head vineyards on the Chalone Bench. This wine is both fermented and aged in French Oak barrels. The wine shows aromas of ripe melons and peaches that are complemented by flavors of toasted hazelnuts and the minerals from the limestone soils. This wine will pair beautifully with shellfish, risotto and quiche.



## GRAFF FAMILY VINEYARDS

### *Viognier*

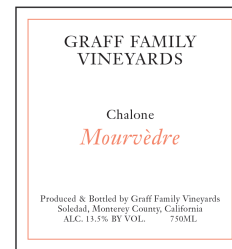
Made from 100% Viognier grapes made famous from their Rhone heritage in France. Grown on the Head vineyard originally planted by Dick Graff on the Chalone Bench. A long ripening season results in a rich and opulent wine. Aromas of apricots and tangerines combine with sweet vanilla from extended aging in French Oak barrels. A perfect lunch wine with pasta or grilled fish. Excellent with Chinese and Thai cuisine.



## GRAFF FAMILY VINEYARDS

### *Mourvèdre*

Made from 100% Mourvèdre grapes grown on the Head and Graff vineyards on the Chalone Bench. This grape, rare in California, comes from the warmer regions of the south of France and is the primary grape in the wonderful wines of the Bandol region of Provence. Aged 11 months in French oak barrels, the wine is soft with bright fruit character. This is a wine that is easy to like and goes well with most cheeses, pizzas, and chicken dishes.

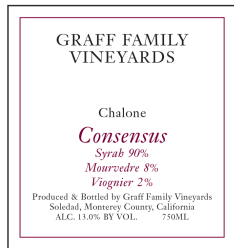


*A portion of the profits from the sale of these wines benefits the Richard H. Graff Scholarship Fund for wine, food and hospitality.*

## GRAFF FAMILY VINEYARDS

### *Consensus*

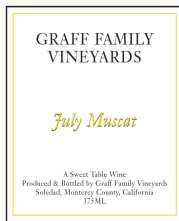
Made from a blend of Syrah, Mourvedre, and Viognier grapes grown on the Head and Graff vineyards on the Chalone Bench. Modeled after the great Chateaneuf du Pape's, the three grapes combine to make an elegant but powerful wine. Pair with any bold cuisine, the soft tannins make it delicious now. In honor of the late Dick Graff and his book *Consensus*. The wine shows how conflicting grapes, like conflicting ideas, can come together to make the whole better than the parts.



## GRAFF FAMILY VINEYARDS

### *July Muscat*

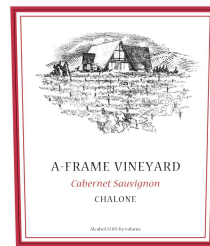
A very rare Muscat developed and named by the University of California (Davis) in 1950 and planted on the Chalone Bench by Dick Graff in the early 1980s. A cross between four Muscat varieties, the grape produces a fresh, flowery sweet wine that is wonderful with all fruit based desserts. The wine is bottled only in 375ML bottles and is best consumed at an early age.



## A FRAME VINEYARD

### *Cabernet Sauvignon*

Made from 100% cabernet sauvignon grapes from Richard Boer's 3 acre vineyard on the Chalone Bench planted in the 1970s. The unique Chalone Appellation terroir provides grapes that produce a wine of black cherry and anise. The wine is aged in French oak barrels for 18 months. Drink with beef or lamb dishes as well as chocolate desserts.

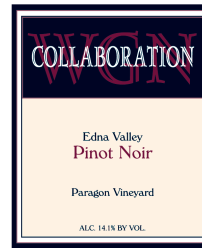


## COLLABORATION

### *Pinot Noir*

Paragon Vineyard in the cool Edna Valley supplies the grapes for this richly textured pinot noir. The wine has intense flavors of red berries, black cherries and plums. Best served with roast chicken or grilled salmon.

The name commemorates the 1977 collaboration between Chalone Vineyard (Woodward, Graff) and Paragon Vineyard (Niven) to form the Edna Valley Vineyard winery.



### *Who We Are*

Woodward/Graff Wines are owned by the Woodward/Graff Wine Foundation, a California non-profit public benefit corporation. The Foundation awards scholarships through its Richard H. Graff Scholarship Fund.

The Foundation is operated by Philip Woodward, President and his wife, Connie Majoy, Managing Director.

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### *Financial Aid for Education*

The Richard H. Graff Scholarship Fund was established as part of the Woodward/Graff Wine Foundation in memory of Dick Graff who died in 1998. The Fund awards financial grants to deserving students who have a passion for wine, food and hospitality.

Educational institutions where opportunities are available include California State University (San Luis Obispo), California State University (Pomona), California State University (Sonoma), California State University (Fresno), City College of San Francisco, Culinary Institute of America (Greystone), Kendall College (Illinois), Napa Valley College, Santa Rosa Junior College, University of California (Davis).

Applicants can contact the Marin Education Fund at 415-459-4240 or the Woodward/Graff Wine Foundation at 707-935-2100.

### *Source of Funds*

The Foundation receives funds from the sale of the wines of *Graff Family Vineyards*, *A Frame Vineyard*, and *Collaboration*. Sales of Mr. Woodward's book *Chalone: A Journey on the Wine Frontier* also benefit the Foundation. Additional funds are received from auctions of wine and wine related items and donations of cash and securities from both individuals and institutions.

[www.woodward-graffwinefoundation.org](http://www.woodward-graffwinefoundation.org)