



Condor's Hope

Among the blue oaks and chaparral, Condor's Hope Ranch is nestled at the foot of the Sierra Madre Mountains in Santa Barbara County. In this region, condors are being released to soar once again after returning from the brink of extinction. Our name captures the hope embodied by their resurgence and the care of the environment needed for all of us to flourish.

The four acres of Condor's Hope dry-farmed grapes are grown in ways that respect and protect our natural surroundings. Winemaker JP Pawloski works with these grapes to transform their deep, zesty flavor into high quality wines that bring the essence of old California to your lips.

We invite you to join Condor's Hope Network where you can order unique wines directly from us and learn about our sustainable practices and our care for the environment while you savor the excellent results.

From our family to you—enjoy!

To order, please complete the order form and mail with your check to:

Condor's Hope

144 De la Costa Avenue
Santa Cruz, CA 95060
831 429 5360

OR

Complete the credit card information on reverse
And fax to 888 759 3716
or mail to above address

www.CondorsHope.com

November 2009

CONDOR'S HOPE WINES NOW AVAILABLE

- | | | RETAIL | CASE*
15%
discount | WINE
CLUB**
20%
discount |
|------|---|--------|--------------------------|-----------------------------------|
| | Zinfandel <i>Santa Barbara County</i>
Kept in American Oak barrels for over 20 months | | | |
| 2005 | 88 cases remaining as of September 2009.....
Vintage notes: Bottled in May 2007, this wine delivers the essence of Zin in all aspects. Constant summer temperatures allowed for uniform ripening of the grapes and a wine that shows the full fruit flavors of Zinfandel. This vintage keeps getting better. | \$19 | \$16 | \$15 |
| 2006 | 167 cases remaining as of September 2009.....
Vintage notes: Bottled in June 2008, the ideal 2006 winter rainfall followed by a dry but not excessively hot summer produced concentrated dry-farmed grapes with excellent brix (sugars) at harvest. Full fruit characterizes this zin, but it is very mellow in the mouth. | \$14 | \$12 | \$11 |
| 2007 | 82 cases produced release date: September 2009
Vintage notes: Bottled in June 2009. Full bodied, concentrated fruit of berries and cherries, with a touch of chocolate characteristic of a traditional dry-farmed zin. The extremely dry year (only 4 inches of rain) and late frost caused a big drop in yields, but produced grapes that were smaller and more concentrated, giving flavors that will coat your mouth. The 9 years old vines that produced this Zin show the characteristics of old vines. Drinks very nicely now, but you will want to lay some down. | \$17 | \$14 | \$13 |
| | Shiraz <i>Santa Barbara County</i>
Kept in American Oak barrels for over 20 months | | | |
| 2006 | 62 cases remaining as of September 2009.....
Vintage notes: Bottled in May 2008, the ideal winter rainfall of 2006 and even ripening of the grapes brings out the smoky richness of plum and spice of a dry-farmed Shiraz. Enjoy this wine as it continues to deepen with more time in the bottle. | \$19 | \$16 | \$15 |
| 2007 | 25 cases produced release date: September 2009
Vintage notes: Bottled in June 2009. The dry year, with very low rainfall and a late spring frost gave us low yields, but high quality of the grapes. Small fruit gave a high skin to juice ratio, leading to very concentrated flavors of plum and spice. Classic Shiraz smokey overtones fill the nose. This wine will get even better for several years. | \$21 | \$18 | \$17 |
| | Celebration Rosé <i>Santa Barbara County</i> | | | |
| 2008 | Rising Moon Harvest 28 cases produced
release date: July 2009.....
Vintage notes: This delicious blend of zinfandel, mourvèdre and mission grapes combines into a dry rosé in the European tradition. The delicate apricot taste is ready for your drinking pleasure. Enjoy well chilled! | \$13 | \$11 | \$10 |
| | Our Mentor's Zinfandel <i>Paso Robles</i>
Kept in American Oak barrels for over 20 months
Benito Dusi grew up on the ranch that he farms today just South of Paso Robles, California. He carefully tends zinfandel vines grown in the traditional dry-farmed, head pruned style that he learned from his father. We met Ben when we began planting our vineyard in 1997. He soon became our mentor, teaching us these traditional techniques to bring out the flavor of our own grapes at Condor's Hope. We are very pleased to be one of the few small producers of wine from Benito Dusi's old vine Zinfandel. | | | |
| 2004 | 54 cases remaining as September 2009.....
Vintage notes: This classic dry-farmed, old vine Zinfandel has met all of our expectations. Rich, deep, and full of the Zin fruit, this wine is reaching its prime for your enjoyment. | \$23 | \$20 | \$18 |
| 2006 | 21 cases remaining as of September 2009.....
Vintage notes: A perfect rainfall year produced higher yields of uniform grapes with excellent balance of old vine fruit. Enjoy now and put some of this full berry and spice wine in your cellar for your future enjoyment. | \$21 | \$18 | \$17 |

*Case price is for orders of 6 or more bottles

**Must be a member of the Wine Club to receive this discount

To join the Wine Club fill out the membership form at www.CondorsHope.com



ORDER FORM

Condor's Hope sells direct to you. To minimize handling expenses we offer our wine in half case (6 bottles) and full case (12 bottles) quantities. The cases and half cases can be mixed with any selection of varietals or vintage you desire. A case discount is already included in the price list.

Wine Club Members receive additional discounts. You can join the wine club today. Just download the membership form from www.CondorsHope.com

ORDERING INFO

GUARANTEED SAFE DELIVERY

We pack your order in recyclable "cellar pak" cartons and guarantee safe, prompt delivery! Wine can be shipped to AK, AZ, CA, CO, CT, DC, FL, GA, HI, ID, IL, IN, IA, LA, MI, MN, MO, NE, NH, NV, NM, NY, NC, ND, OH, OR, SC, TX, VA, VT, WA, WV, WI, WY. Some state restrictions apply. Required adult signature makes delivery to a business address more expedient.

Find out about our Wine Club at www.CondorsHope.com

VINTAGE & VARIETAL	NON-MEMBER	CLUB MEMBER	NUMBER OF BOTTLES	\$ SUBTOTAL
2005 Zinfandel Santa Barbara County	\$16	\$15		
2006 Zinfandel Santa Barbara County	\$12	\$11		
2007 Zinfandel Santa Barbara County	\$14	\$13		
2006 Shiraz Santa Barbara County	\$16	\$15		
2007 Shiraz Santa Barbara County	\$18	\$17		
2008 Celebration Rosé Santa Barbara County	\$11	\$10		
2004 Our Mentor's Zinfandel Paso Robles	\$20	\$18		
2006 Our Mentor's Zinfandel Paso Robles	\$18	\$17		

TOTAL NUMBER OF BOTTLES ORDERED (please check one)

6 12 18 24 30 36 MORE

WEBPAGE SPECIAL-CODE #:

***PICK-UP OPTION** We encourage customers in the Santa Barbara or Santa Cruz area to pick-up their orders. Please call or email to arrange pick-ups.

****SHIPPING & HANDLING** for UPS Ground delivery, please add the following to your order:
Outside of CA: \$4 per bottle
In CA: \$2 per bottle

*****All shipping orders:** Please add an additional \$3.75 per shipment (Adult signature requirement now charged by UPS)

	SUBTOTAL
9.5% CA STATE SALES TAX WITHIN CA ONLY	
SHIPPING OPTIONS (please check one)	*PICK-UP <input type="radio"/> *\$0.00
UPS GROUND <input type="radio"/>	** *\$3.75
TOTAL	

SHIPPING INFO

YOUR NAME _____ DATE _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

TELEPHONE _____ EMAIL _____

Is this being shipped to a business? Yes No

SHIPPING ADDRESS-IF DIFFERENT

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

TELEPHONE _____ EMAIL _____

Is this a gift? Yes No Message for gift card: _____

PAYMENT INFO

Send check and order form to:

Condor's Hope
 144 De la Costa Avenue
 Santa Cruz, CA 95060

OR fax order form with credit card information to:

Fax 888 759 3716
 {Phone 831 429 5360}

Thank You!

NAME AS ON CREDIT CARD _____

BILLING ADDRESS IF DIFFERENT THAN BELOW _____

CITY _____ STATE _____ ZIP CODE _____

CREDIT CARD TYPE _____ CREDIT CARD NUMBER _____ EXPIRATION DATE _____

SIGNATURE _____