

STATION IMPORTS



Station News

Rippon's 2007 Pinot Noir and 2008 Riesling allocations are now committed to our distributors across the country – if you are looking for Rippon wines don't hesitate to contact us, we can point you in the right direction. AND we are happy to announce that production numbers for the Rippon 2008 Pinot Noir and 2009 Riesling were considerably higher than for the last 5 years which means that Station Imports will be bringing the USA more wine from this phenomenal vineyard than ever before.

Andy & Penny are heading to New Zealand soon to meet with our fantastic vineyards and to expand our search for additional New Zealand wines of quality and value. Of course this will require grueling hours of travel and wine tasting but we are serious about this and expect to be expanding our list of vineyards in the months to come.

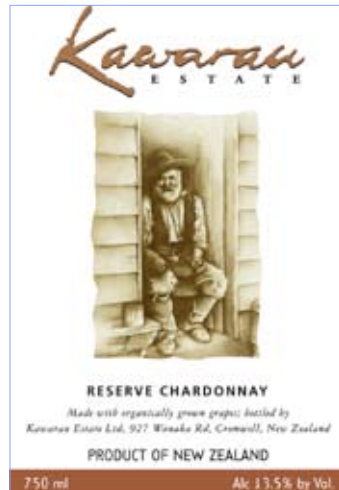
Jennifer Van Buren, national sales manager, has also been on the road all summer and we want to thank all the distributors, sales reps, retailers and restaurateurs who have made her visits memorable. Jennifer has a full schedule of visits planned for the remainder of the year, so if you have not met her in your market yet, you probably will soon.

Tim Gillespie, our super talented web designer, is putting together a totally NEW look to www.stationimports.com. It is a lot of work but we'll be unveiling it soon!

Finally we want to thank our friends and supporters that continued to enjoy our great wines while welcoming our new customers to our world of boutique New Zealand wine!

Wine News

True Expression of New Zealand – Chardonnay



Chardonnay is one of the world's most popular white grapes – planted in more wine regions than any other grape due to its ability to grow well in a range of climates. What a good Chardonnay does best is to express a regions' terroir.

It performs majestically (and most expensively) in the vineyards of Burgundy – with its climate of cold winters and long gentle summers.

On the other side of the world, in a climate quite similar to Burgundy's Cote d'Or, is Central Otago New Zealand. It's a place where the Chardonnay grape has found a new home, producing well balanced, crisp and flavorful wines. A place of significant terrior.

Central Otago's climate is perfect for the Chardonnay grape to enjoy a mild, sometimes hot, summer, "drinking" in the mineral rich - low organic matter soils and then ripening perfectly during the long, dry autumn. Non-interventionist wine making adds to this feel of "tasting the land", utilizing wild yeasts and minimal fining and filtration. Every sip of Central Otago Chardonnay presents elegance, steely acidity and a crisp freshness.



“ **There seems to be a real step up in the quality of New Zealand Chardonnay”**

Jancis Robinson, *Financial Times*, July 2009

