

October 3, 2005

Dear Friends,

I hope this letter finds you doing well. After a few challenges, we have finally completed construction of a new building on our property for the winery. We hope you can stop by and see it during our annual Open House on November 5th.

As my palate has matured over the years, I've gained a better appreciation for wines with finesse and elegance and have tried to incorporate those attributes into our wines. To reflect this change, our long-time label designer (Heckler Associates) has re-designed our original Soos Creek label. We have retained the popular logo of the Mustang horse but softened the look of the label. You will see it on our 2003 Cabernet and Merlot wines.

The Washington wine industry has a new slogan: **“WASHINGTON STATE – THE PERFECT CLIMATE FOR WINE”**. So it's no surprise that 2003 was another very good vintage. The distinguishing characteristic of this vintage is the nice balance between the fruit, tannin and acid.

The Cabernet Sauvignon from the Ciel du Cheval vineyard is our second vintage of this wine. It is produced from the old vines of the 1982 Cabernet Block, which provides the depth and elegance and from the 1994 Cabernet Block, which provides the structure. It also contains 20% Cabernet Franc from this vineyard for complexity. The wine's delicious black fruit flavors combine with lingering mineral notes distinctive to this vineyard.

The Cabernet Sauvignon from the Champoux Vineyard is produced primarily from the old vines of the 1982 Block 2 Cabernet and also includes Baby Poux Block Cabernet and 8% of the Champoux Vineyard Cabernet Franc. It has very nice balance and is a good example of the depth and elegance typical of wines produced from older vines.

Artist Series #3 is a blend of 61% Cab, 19% Merlot, 11% Cabernet Franc and 9% Petite Verdot from all our vineyards. The style of this wine is consistent with the first two vintages of this blend: adequate structure, but softer than the Cabernets; very nice aromatics and a cornucopia of flavor nuances.

Merlot – Surprisingly, this is the first time we have produced a Merlot. The Merlot fruit came from the Ciel du Cheval, Dionysus and Charbonneau vineyards and also includes some Cabernet and Cabernet Franc to add structure and complexity. It has an intense, dark color; a lively natural acidity that gives it a lovely juicy quality and delicious flavors that beckon you back for another sip.

Sundance – This wine has been selling very well in the Seattle area wine shops and restaurants so please don't be misled by the relatively modest price. This year, it is a blend of 50% Cabernet, 25% Petite Verdot and 12.5% each of Cabernet Franc and Merlot. It is full bodied, yet soft and fruity and is already drinking very well.

Our annual Open House will be on Saturday, November 5th from 12 to 5 p.m. We will be serving samples of all five 2003 wines and Cecile will be providing the food. You are welcome to give us your order (please see enclosed order form) at the open house but it will be faster if you send your order and payment in advance.

Thanks for your business!

Sincerely,

Dave & Cecile Larsen