

Cru Vin Dogs™
WINE GROUP
TRACKS
ISSUE 1 • SPRING 2008

Happy Spring! This is our first newsletter, which we intend to publish quarterly. Content will encompass a wide range of subjects including wine, lifestyle, travel, art, news from our charitable partners, and of course, dog stories. This will be an exciting year for Cru Vin Dogs with the opening of our gallery, new releases including the BEST IN SHOW series, special functions with our charitable partners, and making new friends around the country. Thanks to all of you for your continued interest and support. So hold on to your leash, here we go!



The Artist's Studio

Whenever possible, I prefer to take my own photographs for reference before I create my drawings. I know exactly what I need and can become familiar with the subject's unique qualities and personality.

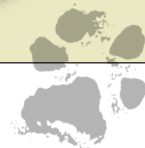
I'll take close-up photographs to get details and additional photographs for composition, color and lighting. Usually I'll take about fifty pictures to get a handful to work from.

A line drawing is created first and then transferred onto the final drawing paper. I like to use papers with a 'tooth' or texture. When rendering the final drawing, I am very careful not to compromise the tooth of the paper so the texture remains visible.

Because I am left handed, when I draw I work from right to left across the paper. When working on a portrait, I usually render the eyes last to bring the subject to life on the paper.

The original drawings are reproduced with the Giclee printing process. The color, detail and textural quality of the Giclee process on watercolor paper best represent the original art. The limited edition Giclee prints are restricted to small numbers and are hand-signed and numbered.

Jay Snellgrove



Charitable Donation Strategy



As the New Year approached and we looked ahead at our next three wine releases, it was apparent that assigning just one of the charitable partners with a particular release would be unmanageable. Therefore, as of January 1, 2008, 10% of all our revenues will be split between Canine Companions for Independence (CCI) and the Morris Animal Foundation's (MAF) Cure Canine Cancer Campaign. Over and above that, we will contribute additional proceeds from specific releases to organizations such as the Alie Foundation that could benefit from the visibility as well as our funding.

ROAD TAILS

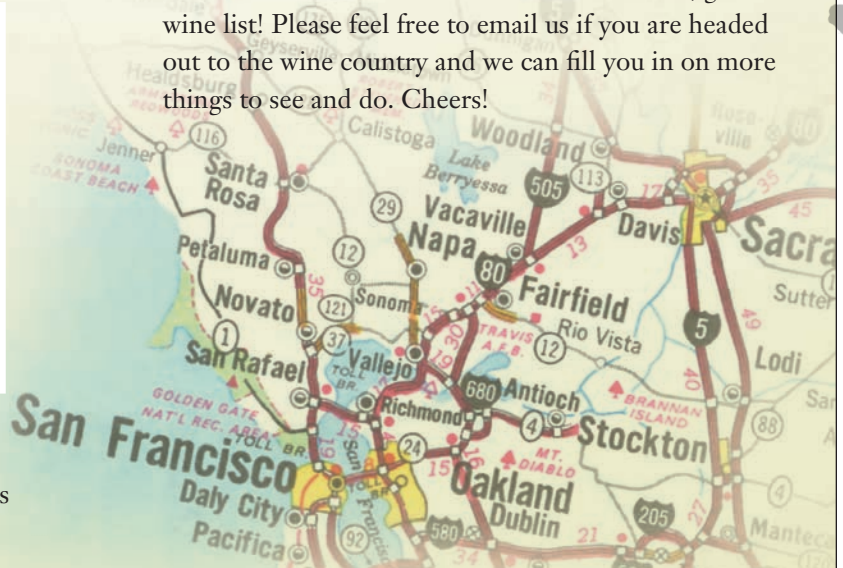
As with our previous life in the wine importing and wholesaling business, the Cru Vin Dogs adventure gives us a chance to rack up some hefty frequent flyer miles. We thought some of you travelers might find our observations useful when traveling in the same areas. On our recent bottling trip to the wine country north of San Francisco, we spent two nights at the VINTNER'S INN on the north side of Santa Rosa in Sonoma County. This Spanish-style inn is right next to an old vineyard and has a top-notch restaurant named JOHN ASH. We hosted a CCI dinner there to taste the new releases. CCI's headquarters is in Santa Rosa and is named the Schulz Campus in honor of the late Charles Schulz who, along with his wife Jeannie, were (and she still is) big supporters. The CHARLES SCHULZ MUSEUM is also located in Santa Rosa and is fascinating to visit.



Looking for a great Margarita—head into the town of Sonoma and stop at LA CASA (right off the plaza) and grab a seat on the deck. The food is good too, especially the salsa!

A great way to head over to Napa from Santa Rosa is to head south out of town toward Sonoma on HWY 12. Look for Trinity Rd. and turn left. It takes you up over the Mayacaymus Mountains – where the road becomes the Oakville Grade – and right down into Oakville. The drive reminds us of scenes from the movie “A Walk in The Clouds”. Stop in Oakville at the OAKVILLE GROCERY for gourmet foods and wine, then head north to St. Helena. We always like to have at least one lunch at TRA VIGNE on the terrace or patio. The Italian/California food is terrific. Make reservations.

Head back to Sonoma County via the Alexander Valley (beautiful drive). We stayed two nights at HOTEL HEALDSBURG. This stylish hotel is very modern and has a fine restaurant called CHARLIE PALMER'S DRY CREEK KITCHEN. We ate there twice; great wine list! Please feel free to email us if you are headed out to the wine country and we can fill you in on more things to see and do. Cheers!



Tasting Notes



We asked our winemaker, Tony Wasowicz, to give us an update as to how the current releases were developing. If you haven't had these wines in awhile, you might want to, they're gorgeous!!



NEWS

Cherry Creek Arts Festival Cru Vin Dogs has been chosen as the Featured Winery for the Cherry Creek Arts Festival (CCAF) in Denver, July 4, 5, and 6, 2008. This is the largest juried outdoor festival in the country with attendance topping 350,000! Look for our tent where our wine will be sold by the glass to benefit the Arts Festival. We will also have displays from our charitable partners as well as the label art from our releases.

This summer we will open our new headquarters/gallery at 1500 S. Pearl Street in Denver. Our Cru Vin Dogs Collection will feature canine art, interactive displays about wine and our charitable partners as well. Bring your dogs along; free treats available and enjoy our wines in one of the fine restaurants in the neighborhood.



2005 BLOODHOUND CHARDONNAY PUPPY SERIES

"It's hard to believe this wine is a California Chardonnay." That's what my wife said when she tasted this very first vintage of Cru Vin Dogs. And, for the record, she's got an incredible palate. It's not that there's anything wrong with California Chardonnay, it's

just that this wine has a character and purity that screams white Burgundy. Aromas of dried flowers and raw honey are framed oh-so-nicely by bright citrus. The flavor profile simply begs to be studied and dissected—pear, white peach, honeydew melon and ginger root—all steeped in the exquisite floral essences of orange blossom and chamomile. But really, it's the texture that puts this wine into the "special" category. The crisp minerality ties all these elements together seamlessly from aroma to the finish. Did I mention that I REALLY like this wine?

100% Chardonnay
100% Dry Creek Valley
Alc. = 14.2%
562 Cases produced
\$16/bt.



2006 LABRADOR RETRIEVER SAUVIGNON BLANC PUPPY SERIES

The Marlborough region in New Zealand produces perhaps the most consistent, unique and best value wines in the world. There, I said it and I will stand by it. What makes Marlborough Sauvignon Blanc so special? First of all,

it's that nearly indescribable sea breeze aroma. If you've ever stood ocean-side on a cool, breezy day and closed your eyes and filled your lungs with crisp, salty, sea-weedy air, then you know exactly what I mean. This should come as no surprise since Marlborough is a coastal region on New Zealand's south island, and the grapes in its vineyards are bathed in sea breeze all season. What's also unique to this wine are the flavors—no other Sauvignon Blanc in the world has the same high tone expression of fresh-cut pineapple, lime zest, and yes, kiwi fruit. The spicy edge, another quality unique to this region, gives this wine a freshness and vibrancy that is simply like nothing else.

100% Marlborough Sauvignon Blanc
Alc. = 13.3%
995 Cases produced
\$14.50/bt.



2005 CABERNET/SYRAH PORTRAIT SERIES 'YOGI'

The hue and clarity of our very first Cru Vin Dogs Portrait Series wine is simply glorious—this wine shines! The aromas and flavors too are a grand testament to the pedigree of the blend—steep hillside syrah from the foothills of western Dry Creek

Valley and the very highest quality Cabernet Sauvignon from two, top Napa Valley vineyards. The fresh-crushed wild berry aromas are touched with hints of white pepper and exotic Asian spices. The flavors are remarkably concentrated without being cloying. Huge spiced blueberry, raspberry and black currant fruit is dusted with fine cocoa and a wisp of smoke. And the texture...WOW! But the finish of this wine really seals the deal. A very delicate and elusive character, almost floral in nature, highlights the finish, along with a hint of clove oil and soft cocoa. And perhaps best of all, the soft tannins that envelope the wine, start to finish, suggest that this wine's grace and character will only improve with aging.

75% Napa Valley Cabernet Sauvignon
25% Dry Creek Valley Syrah
Alc. = 14.5%
1073 Cases produced
\$26/bt.

Get Lucky in 2008

On April 1, 2008, we bottled our next Portrait Series red blend named "LUCKY" after a CCI trained assistance dog partnered with Randi Price, who is a nurse practitioner at the Children's Hospital in Denver, Colorado. Randi and Lucky accompanied the Cru Vin Dogs Team to California to celebrate the event and they personally filled six, 6-liter, etched bottles with a special label signed by the artist. Five of those bottles will go to CCI for live auctions in each of their regions around the country. We plan to donate the sixth to Children's Hospital for similar fundraising.

The scheduled release of this wine is September, 2008, and it is superb. A blend of 48% Cabernet Sauvignon, 48% Merlot, and 4% Cabernet Franc, the balance and style more closely resemble a fine Bordeaux than California Meritage blends. This wine really reflects the elegance and grace of a Yellow Lab like Lucky! More details in our summer newsletter...

