

How it started, my personal story

While the other kids were playing Cowboys and Indians, Bill Frick was playing winery.

It happened on my summer vacation in 1954. My parents stopped at Italian Swiss Colony in Asti, California right here in Sonoma County, to tour and taste the wines. This was my first time at a winery. In the warm sun, green grapevines danced in a soft breeze. In the cool winery, large hoses were coiled like snakes on wet concrete floors next to gigantic redwood vats. When no one was looking I stuck my head in the open manhole of a vat and breathed in the exotic smells of fruit and wine. I was smitten with it all. The wine bug bit me right there and then. I had just turned 8.

From that winery visit I was enchanted and needed to grow grapes and make wine. My dream came true in 1976 when my late wife Judith Gannon and I got the license and equipment for Frick Winery and began making wine in a tiny insulated corrugated metal shed.



We had sold the 1957 Chevy and emptied our savings account. We were broke but happy. We had our own little winery and it was heaven to us.

I continue to work alone employing natural, tried and true traditional methods while making small batches of wine gently by hand. It starts with unique vineyards, hand harvests, gentle fermentation, and light pressing. My wines are finished with no fining or filtering, with extended small oak aging that naturally mellows the wine. These practices produce wines that have individuality, character and are honest to the grape. For me, wine is all about the grape. My goal with all my wines is to show you the individual unique and diverse character that comes from each different grape variety, vineyard and vintage. Through embracing the grapes given me from each unique vineyard and growing season, the wine speaks the natural expression of the vineyard, the grape and the vintage.

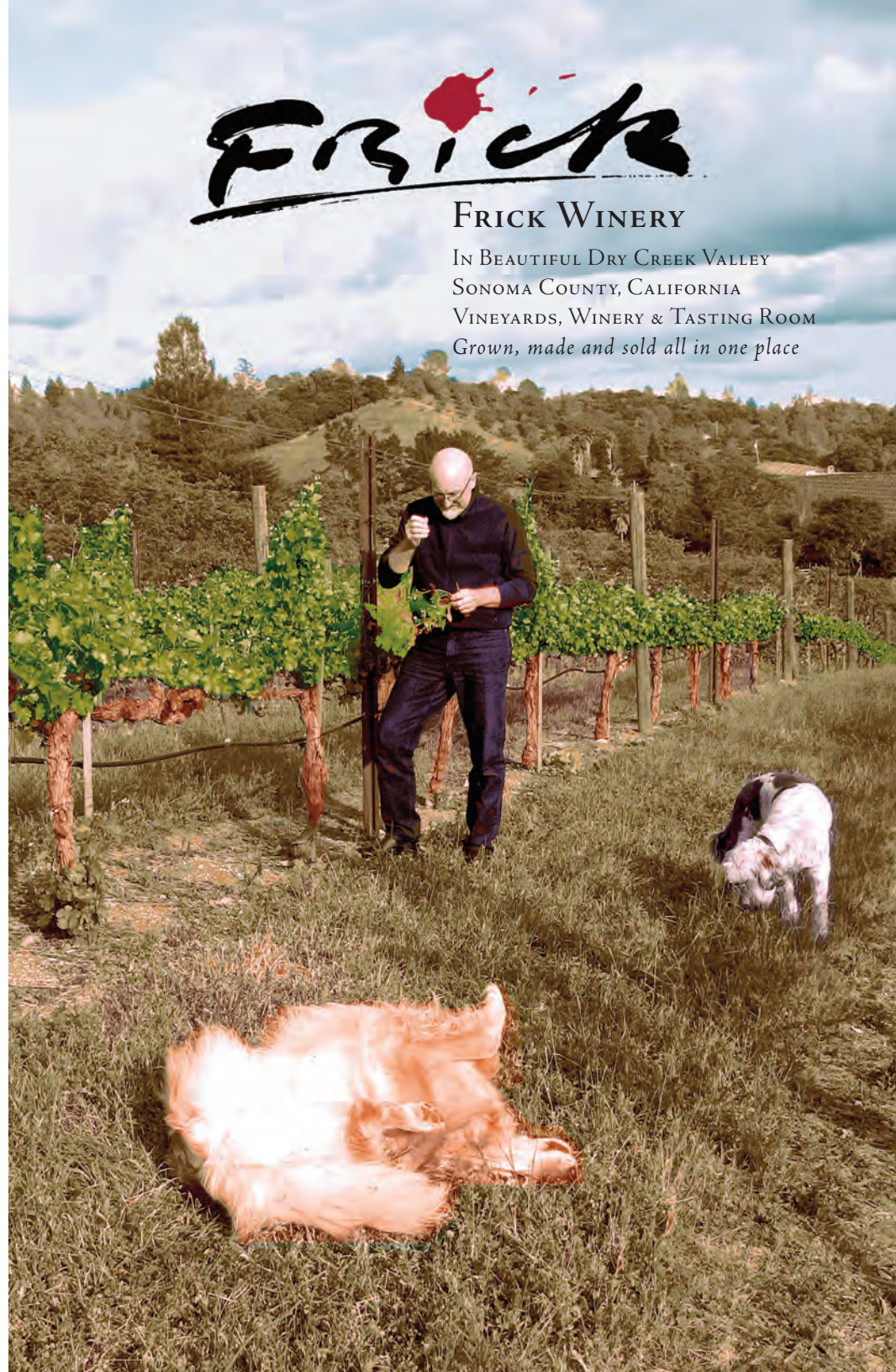
Frick Winery - Founded 1976 - Bonded Winery #4771

Founder/Owner/Winemaker: Bill Frick
Chief Bottle Washer: Bill Frick
Tasting house staff/host: Bill Frick
Vineyard worker: Bill Frick
Cellar Rat: Bill Frick
Address: 23072 Walling Road, Geyserville, CA 95441
Phone & Fax: 707-857-1980
E-mail: frick@frickwinery.com
Website: frickwinery.com
Estate: 7.77 acres
Size/Production: 1400 cases (16,800 bottles)
Wines: Rhone varieties. Single vineyard.
Handcrafted in small batches. Naturally made.
Nothing added, nothing taken away. Unfiltered.

Frick

FRICK WINERY

IN BEAUTIFUL DRY CREEK VALLEY
SONOMA COUNTY, CALIFORNIA
VINEYARDS, WINERY & TASTING ROOM
Grown, made and sold all in one place





THE VINEYARDS * DRY CREEK VALLEY, SONOMA COUNTY

SMALL VINEYARDS LIMITED PRODUCTION WINES

Designated vineyards, each just one quarter of an acre to four acres in size.

Small batches, forty-five cases of Garibaldi Vineyard Red to three hundred eighty cases of Dry Creek Valley Cinsaut.

OWL HILL VINEYARD * FRICK ESTATE

Syrah, Counoise, Grenache Blanc and Mourvedre vines struggle in the unique Dry Creek Conglomerate soil that makes up this hill. Yields are low. The meager production helps make wines with concentration, balance and finesse. Photo above

GANNON VINEYARD * FRICK ESTATE

Viognier loves living here on the south facing slope. The wines have classic floral aromas and full flavor. Photo below



GARIBALDI VINEYARD * FRICK ESTATE

An old dry farmed field blend. This museum block represents the way small estate vineyards were planted in the past with many different varieties grown together, like a bouquet, to produce a totally unique balanced wine.

CINSAUT VINEYARD

An older patch of Cinsaut vines on the highlands above the Dry Creek. Dry farmed (not irrigated).

CONLEY VINEYARD

Grenache & Merlot grow on the hill above the tasting room on rock terraces. The steep site gives full precise flavors to the wines.

TASTING ROOM

Most wines are sold only from the winery tasting room, mailing list & website.

23072 WALLING ROAD
GEYSERVILLE, CALIFORNIA 95441

Tasting Room Hours

Saturday & Sunday 12-4:30

Extended Summer Hours

Memorial Day to Labor Day Weekends

Friday through Sunday 12-4:30

Phone: 707-857-1980

WWW.FRICKWINERY.COM



THE WINES * RARE GRAPE VARIETIES & UNUSUAL BLENDS

NATURAL * UNIQUE * HAND-CRAFTED IN SMALL BATCHES.
UN-FILTERED. THE ESSENCE OF A NATURALLY FERMENTED GRAPE.

CARIGNANE * MENDOCINO COUNTY

Dry farmed eighty year old vines.
Elegant & delicious.

CINSAUT * DRY CREEK VALLEY

Strawberry & cherry, like a bowl of red fruit.

CINSAUT ROSÉ * DRY CREEK VALLEY

Raspberry & strawberry. Crisp & balanced.

CÔTES-DU-DRY CREEK

DRY CREEK VALLEY
SYRAH/GRENACHE BLEND
Currant, cherry & spice.
Classic Châteauneuf-du-Pape style

COUNOISE * DRY CREEK VALLEY

ESTATE * OWL HILL VINEYARD
Blueberry, plum & pepper. A soft light red jewel.

C² * CARIGNANE/CINSAUT BLEND

Blackberry raspberry & cherry. Full bodied
& earthy.

C³ * CARIGNANE/CINSAUT/COUNOISE BLEND

Blackberry, cherry & fig. Spice in the finish.

GARIBALDI * DRY CREEK VALLEY

ESTATE * OLD VINE FIELD BLEND
Red currant, plum. Historic museum plot.

GRENACHE BLANC * DRY CREEK

VALLEY * ESTATE OWL HILL VINEYARD
Citrus fruit, white flowers, peach. Lively & crisp.

GRENACHE (NOIR)

DRY CREEK VALLEY CONLEY VINEYARD
Dark round cherry, raspberry & cola.

MERLOT

DRY CREEK VALLEY CONLEY VINEYARD
Black cherry, coffee, cocoa & mint.

SYRAH * DRY CREEK VALLEY

ESTATE * OWL HILL VINEYARD
Black currant, blackberry, tar, smoke & cherry.
Elegant Northern Rhone Style.

VIOGNIER * DRY CREEK VALLEY

ESTATE * GANNON VINEYARD
Melon, pear, peach, East Indian Spices, hazelnut
& flowers.