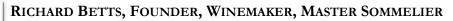
AN APPROACH TO RELAXATION

SUCETTE, BAROSSA

MY ESSENTIAL WINES Rosé, IGP Mediteranee Cabernet Sauvignon, California



After a long academic journey that included a BS, an MS and nearly a JD, Richard finally found his way to his real love: Vino. While traveling in Italy, he fell in love with the country's dining tradition and came to regard wine "as a grocery and not a luxury." He was the wine director at The Little Nell in Aspen from 2000 to 2008. In the spring of 2003, Richard passed the Court of Master Sommeliers' Masters Exam on the first attempt, the ninth person ever to do so. Today, Richard is guiding his highly-regarded mezcal project, Sombra, as well as this wine project which includes"my ESSENTIAL" from California and Provence and "An Approach to Relaxation" producing Sucette in Barossa. Richard is also the author of The Essential Scratch and Sniff Guide to Becoming a Wine Expert, a kids' book for adults.

Enter Carla Rza... While Richard was catching lizards & crashing bikes in the desert, Carla was wrangling horses & waves in California. Who knew they'd someday collide in a flurry of light, rivaling Butch Cassidy and the Sundance Kid as the finest accomplices to roam the land?

Their paths took them separately through all sorts of twists & turns; Carla to NYU for acting & Richard nearly became an attorney (that would have been very bad.) Anyways, eventually they figured out that you can have a damn fine time (& make a living!) throwing a good party, thus, they found their way to wine. Carla served the stuff up at some tony joints in NYC for a while, while Richard found the dearth of oxygen & excess of disposable income in Aspen more suitable to his wine service.

Then, on one hot, muddy & muggy afternoon they found themselves in the same park at the same time &, well, Carla was wearing this hot pink tank top & pouring excessive quantities of sherry, & that was it. Boom. They were on their way to the sun.

After banging around the solar system for a while they realized they needed gas money or at least a break on the wine, so they asked themselves 'how do we make our own supply from which to get high?' Whelp, turns out they both love the same wines & Richard had a little experience making this & that, so they headed to OZ to make some dee-lish hooch, & that's what this is all about.

"Sucette perfectly exemplifies the idea that Grenache is the warm climate analogy of Pinot Noir. Super lifted, spicy aromatics (from the sand as well as about 20% whole cluster fermentation), tons of red fruit aromatics and a very supple mouthfeel."

- Winemaker/Master Sommelier Richard Betts



"The more you know about wine, the more you'll want to know about us." www.ahdvintners.com; (586) 552-1414





