

PLUS!

Gold Series Selection

Silver Stone Vineyards

2004 Tempranillo

Paso Robles

320 Cases produced

Silver Stone Winery owner and winemaker Dan Kleck has been producing ultra-premium wines for the past 29 years. Dan began his career in the mid-1970's focusing on Chardonnays, Merlots and other varietals at wineries such as Hargrave, Bidwell and Palmer in the New York area. He and his wife Debra moved to California in the late 1990's, where Dan worked with renowned wine guru Jess Jackson, in Monterey's Carmel Valley, to create Kendall-Jackson's Artisan and Estate wines. It was during this time-frame Dan mastered his winemaking skills and discovered outstanding California vineyards stretching from Monterey to Santa Barbara. Dan and Debra established Silver Stone Winery near Paso Robles in 1997, with a mission to hand-craft wines from key coastal appellations, focused on uniquely-suited vineyards tended by astute growers. Today, Debra manages much of the winery business and is aided by daughter, Jessica. Dan Kleck continues to perfect his skills as a winemaker and the Silver Stone 2004 Tempranillo Paso Robles showcases his astounding ability. This wine is one of the best examples of Tempranillo you will find anywhere.

ACCOLADES - TASTING NOTES

BEST WINE IN THE ENTIRE COMPETITION! ...say the 71 expert judges who collectively tasted 3800+ wines from 16 countries entered in this year's huge *Los Angeles International Wine Competition*. Along with capturing **Best of Show**, the 2004 Tempranillo also strutted away with a **Best of Class**, **Best of Division**, a **Platinum Award**, and a **Gold Medal**. *Wine Judge*, Chuck Keagle exclaims, "A big bold red wine with tremendous fruit flavors. It is an incredible wine." This ultra-superior wine also won **Double Gold - Best of Class**, at the *San Francisco Chronicle Wine Competition* plus a **Gold Medal** at the *Dallas Morning News Wine Competition*. In the glass, this luscious wine delivers a broad array of fruit flavors and aromas; rich boysenberry fruit character is balanced with wild herb aromas and a touch of vanilla on the palate. Dark and delicious, the 2004 Tempranillo is the perfect partner for grilled meats, rich stews and osso bucco. Silver Stone's premier 2004 vintage was aged for 20 months in oak. Bottled unfiltered and unfiltered. 100% Tempranillo. The wine is available at the winery with a one bottle limit. We are very pleased to have secured a small amount of this blockbuster wine. In fact, due to anticipated demand, and limited quantity on hand, *we must allocate reorders to a maximum of 3 bottles per membership*. Enjoy now or until 2015.

REORDERS

2004 Tempranillo

Winery Direct: \$29.00/bottle

Gold Medal Wine Club's PLUS! price:**1-3 bottles - \$22.00 /bottle***

*Plus shipping. Single bottle orders will be shipped in next regular delivery.

www.goldmedalwine.com/member

800-266-8888

