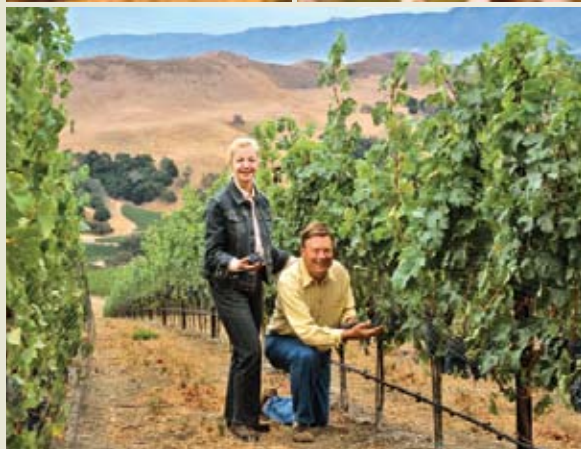




## DIERBERG ESTATE VINEYARD

A new winery with a tribute to fine winemaking and artistry, Santa Barbara County's Dierberg Estate Vineyard is classically defined by terroir and exemplifies a successful blend of European techniques and a personal wine regime of their own.



Dierberg Estate's Burgundian grape vines and owners Jim and Mary Dierberg showing off their medal-winning fruit.

People who know Jim Dierberg are aware that he seldom puts off the things in which he really believes. Jim asked his wife Mary to marry him on their first date. Later on, the St. Louis native and his wife went to a wine festival in the small town of Hermann, Missouri. The Dierbergs enjoyed themselves immensely and two days later, Dierberg bought the bank in the town. One thing led to another and an old brewery/winery that had been closed since Prohibition came to the couple's attention. It was called Hermannhof and in 1974, the Dierbergs bought the property. It took them two years of renovations before the winery again began producing wines that have continued to attract visitors to this day.

While Jim Dierberg continued his adventuresome career in private banking, he also became enamored with the wines of California and eventually set about to find a location to continue his efforts in the wine industry. In 1996, after checking out Napa Valley (much too crowded) and Sonoma County (a little less so), Dierberg visited the Santa Ynez Valley and found the exact spot and conditions he had been searching for.

"The property was located in the eastern end of the Santa Ynez Valley

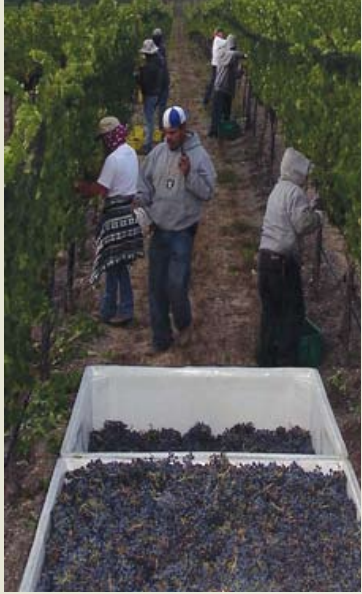
and is touched by the San Rafael Mountains that loom above it," Dierberg related. "The acreage was exactly what we were looking for and its proximity to the ocean made it perfect for us to be able to grow Burgundian grapes that I was really interested in growing."

The vast tract consists of around 4,000 acres, of which a modest 236 are currently under vine. The area is actually called Happy Canyon and who can ask for any place with a better name for growing? The newly completed winery actually hosts a pair of wineries, Dierberg Estate and also Dierberg's Star Lane Vineyard.

*"We want to be able to control our destiny and that means growing all our own grapes."*

While both wineries are owned by the Dierbergs, their direction is 180 degrees apart. Dierberg Estate Vineyard utilizes the Central Coast's cool-weather terroir and is exemplified by the two estate vineyards that provide Pinot Noir and Chardonnay for Dierberg Estate. The original Dierberg Vineyard in Santa Maria was planted in 1997 and the newer Drum Canyon vineyard that is located

*continued on Page 2*



Views of the beautiful Estate Santa Maria Valley vineyards, home to the Dierberg Estate 2005 Pinot Noir.

## DIERBERG ESTATE VINEYARD, *Continued from Page 1*

farther to the south in the Santa Rita Hills came a short while later. In both vineyards, cooling Pacific Ocean fog and breezes keep this sunny corner of California far cooler than one would imagine. This phenomenon favors crisp acidity and gentle ripening in classic Burgundian Chardonnay and Pinot Noir grapes.

“This combination of soils and weather is near perfect for the two varietals involved,” Dierberg informed. “A number of wineries in the area have had excellent success and I knew the place could eventually produce great Pinot Noirs and Chardonnays.”

If the initial results are anything to judge by, it would seem that Dierberg is most correct about his assessment. Dierberg Estate Vineyard has already captured significant scores and awards with its initial releases and seems poised for many more in the future.

With its incredible new winery completed, Dierberg Estate and Star Lane have become the jewels of the Santa Ynez Valley wine colony. The place is a page from classic France, and is carved into the sandstone at the base of a 1500-foot-high ridge. It is also modeled on a French-inspired design built around a classically conceived courtyard framed by stone windows and arches.

Dierberg Estate Vineyard’s initial release came in October of 2007. The winery will produce around 8,000 cases this year and for the immediate future. Every drop is estate bottled, a fact that Jim Dierberg is extremely proud of.

“We don’t buy a single grape from anyone else,” he revealed. “We want to be able to control our destiny and that means growing all our own grapes.”

Dierberg is content with the accolades his wines have garnered but admits that he still has a number of goals to achieve. “You are always correcting and adjusting,” he concluded. “That’s the only way to make even better wines, and making the very finest wine possible is everyone in the wine business’s ultimate goal.”

## ABOUT THE VINEYARD



Dierberg Vineyard, the estate’s original vineyard that was planted in 1997, is situated atop a sandy loam mesa above the South Bank of the Santa Maria River. The 160-acre ranch features a series of gently rolling hills and soils that are uncharacteristic of the growing area. The higher loam content and slightly heavier texture of our soil tends to produce Pinot Noirs that are more powerful in structure and more savory in flavor-profile than is typical for the Santa Maria Valley.

The cooling Pacific Ocean fog and breezes keep this sunny corner of California far cooler than one would imagine. This paradox favors crisp acidity and gentle ripening in classic Burgundian grapes.

The Dierbergs have planted the ranch to a number of different Burgundian grape clones, which provides a wide palate of colors and textures from which the estate can create the most appealing blends possible of their estate Chardonnays and Pinot Noirs.

## ABOUT THE WINEMAKER



A former semi-pro mountain biker, winemaker Nick de Luca once studied international law in France and spent significant time in Italy and Spain. The European lifestyle and appreciation of fine wine led Nick to pursue his current career and ultimately abandon his law effort.

Nick got his start at Cline Cellars in Carneros, where he was named cellar master, and then spent time at such well-known wineries as Williams Selyem, Fisher, and Highfield Estate (in New Zealand).

In 2004, Nick joined the Dierberg Estate team and has since been putting his own particular stamp on the winemaking regime, especially when it comes to Pinot Noir. Nick prefers to mix traditional Burgundian techniques with those of Bordeaux, which is unlike most of his California counterparts.

Nick is a firm believer in the 'no recipe' approach and with each new vintage he's offered new challenges and opportunities that continue to keep his style and approach fresh and unique.

## DIERBERG 2005 SANTA MARIA PINOT NOIR

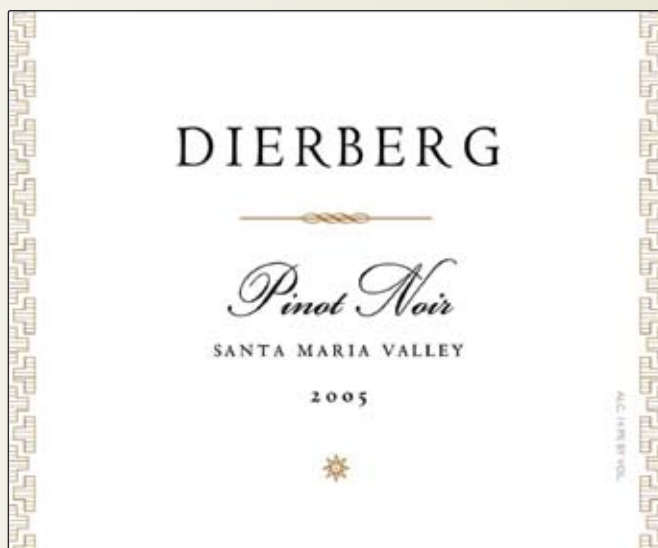
In keeping with the traditional Dierberg style, the 2005 Pinot Noir is an immense wine, yet one that retains great balance, nerve and elegance. Dark raspberry and wild blackberry notes are accented by the characteristic "sauvage" note of the vineyard's special terroir. Flavors lean towards the fresh raspberry end of the spectrum, with mocha and complex forest floor nuances. The Dierberg Pinot Noir features surprising grip and structure for such a ripe wine. Enjoy it now for its wild fruit and explosiveness or cellar for a few years to bring out the subtle complexities lurking just below its surface. Try pairing with lamb chops and white mushroom pizza.

Cases Produced: 4,958  
 PH Balance: 3.68  
 Total Acidity: 0.62 g/mL  
 Alcohol: 14.9%  
 Enjoy now until: 2012



**92 POINTS**

-Wine Spectator magazine



\*In 2008, Wine Spectator reviewed more than 19,500 wines from around the world . . .

**Dierberg's 2005 Santa Maria Pinot Noir was ranked #49** among the year's most exciting wines!

## REORDERS

GOLD MEDAL WINE STORE

DIERBERG	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price 4-bottle Members And Multiple Series Members
2005 Pinot Noir	\$42.00/btl.	\$37.00/btl. <i>Save 12%</i>	\$35.00/btl. <i>Save 17%</i>

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Availability is extremely limited Note: Shipping and tax (if applicable) not included in the above prices. Call for details.



### Lamb Chops with Pomegranate Relish

- |  |   |
|--|---|
| 2 large oranges, segmented   | 1 teaspoon dried oregano  |
| 1/3 cup red wine (such as Pinot Noir)                                  | 16 baby lamb chops, frenched (ask your butcher to do it), fat trimmed to 1/8-inch |
| 1/4 cup unsweetened pomegranate concentrate (found at gourmet markets) | 1 cup pomegranate seeds   |
| 3 tablespoons honey  | 1/3 cup finely diced Vidalia onion  |
| 1 tablespoon olive oil   | 1/4 cup chopped fresh mint  |
| 2 cloves garlic, thinly sliced   | 1 1/2 teaspoons fresh lemon juice   |

Cut orange segments into 1/8-inch pieces over a bowl; collect juice (about 1/3 cup); set orange segments aside. Whisk orange juice, wine, pomegranate concentrate, 2 tablespoons of honey, oil, garlic and oregano in a bowl. Arrange lamb in a 9" x 13" baking dish; pour marinade over lamb. Cover; chill 1 to 2 hours, turning once. Combine cut orange, pomegranate seeds, onion, mint, remaining 1 tablespoon honey and lemon juice in a bowl. Toss gently; chill. Heat a grill or grill pan to medium-high. Remove lamb from dish, pat dry and grill to desired doneness (3 minutes per side for medium-rare). Let rest 1 to 2 minutes and serve.



### Wild Mushroom Pizza with Caramelized Onions, Fontina, and Rosemary

- |  |  |
|--|--|
| 7 tablespoons butter, divided  | 6 garlic cloves, minced                        |
| 2 tablespoons plus 1 teaspoon grapeseed oil  | 2 tablespoons minced shallot (about 1 medium)  |
| 3 onions, halved lengthwise, thinly sliced crosswise (about 6 cups)  | 2 cups dry white wine                          |
| 2 pounds assorted wild mushrooms (such as crimini, oyster, chanterelle, and stemmed shiitake), cut into bite-size pieces | 1 tablespoon minced fresh rosemary             |
|  | Cornmeal (for dusting)                         |
|  | Garlic oil                                     |
|  | 3 cups grated Fontina cheese (about 10 ounces) |

Melt 3 tablespoons butter with 2 tablespoons grapeseed oil in heavy large skillet over medium heat. Add onions and sauté until golden, about 45 minutes. Season with salt and pepper. Melt remaining 4 tablespoons butter with 1 teaspoon grapeseed oil in another heavy large skillet over medium-high heat. Add mushrooms, garlic, and shallot. Sauté 4 minutes. Add wine and simmer until almost all liquid is absorbed, stirring frequently, about 13 minutes. Add rosemary; season with salt and pepper.

Position rack in bottom third of oven. Place heavy 17x11-inch baking sheet on rack (invert if rimmed). Preheat oven to 500°F at least 30 minutes before baking. Roll out 2 dough disks on lightly floured surface to 8-inch rounds, allowing dough to rest a few minutes if it springs back. Sprinkle another baking sheet (invert if rimmed) with cornmeal. Transfer 1 dough round to second baking sheet. Lightly brush dough with garlic oil. Sprinkle with 1/2 cup cheese. Scatter 2 1/2 tablespoons onions over cheese. Scatter 1/2 cup mushrooms over onions. Sprinkle with salt.

Position baking sheet with pizza at far edge of 1 side of hot baking sheet. Tilt sheet and pull back slowly, allowing pizza to slide onto hot sheet. Repeat with second dough disk, garlic oil, cheese, onions, mushrooms, and salt, and slide second pizza onto second half of hot baking sheet. Bake pizzas 6 minutes. Rotate pizzas half a turn. Bake until crust is deep brown, about 6 minutes longer. Using large spatula, carefully transfer pizzas to cutting board. Let rest 1 minute. Slice into wedges and serve. Repeat with remaining ingredients.

*Find these recipes and all of your favorites online at [www.GoldMedalWine.com](http://www.GoldMedalWine.com).*

*From the Pinot Noir Series page, click on Winery Recipes and find delicious entrées to pair with your favorite wines.*



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