



LAETITIA VINEYARD & WINERY

From a prestigious French heritage rich with Burgundian tradition to world-class estate wines, Laetitia Vineyard & Winery is poised as a top producer from the Central Coast's emerging Arroyo Grande Valley appellation.



Found in the heart of California's Central Coast, Laetitia Vineyard & Winery is ideally perched just four miles from the Pacific Ocean with breathtaking views of Pismo Beach and Avila Bay – a charming setting for its host of award-winning wines and expansive, estate vineyards that have consistently performed for nearly 30 years.

The estate has an incredible history, rich in French tradition, that requires some explanation to fully grasp how Laetitia Vineyard & Winery has become the prestigious entity it is today.

It all started back in 1982 when French enologists and viticulturalists from the esteemed champagne house Champagne Deutz, came to California in search of a suitable site for growing and producing méthode champenoise sparkling wines in America. They likened the soils and climate of the Arroyo Grande Valley to those found in their native Epernay, France and thus Maison Deutz was born.

For more than 13 years, Maison Deutz enjoyed an excellent reputation for its outstanding sparkling wines, but it wasn't until 1997 when the site was acquired by Jean-Claude Tardivat, that the winery's focus began to shift from sparkling wines to still wine production of Burgundian-style varietals. Tardivat

named the winery *Laetitia* after his daughter, which in Latin, also means joy and happiness – a seemingly perfect name for the family winery.

After several years of experimenting with estate-grown Pinot Noir, it was clear the site was exceptionally well suited to the Burgundian varietal, and thus began the distinguished reputation for Laetitia's bright flavored, balanced, and highly allocated estate Pinots.

In 2001, the winery changed ownership once more, this time to eclectic entrepreneur Selim Zilkha who brought a new energy and adventurous spirit to Laetitia's promising future. At nearly 70 years of age, Zilkha had embarked on several highly successful business ventures in his lifetime, including the startup of the United Kingdom's *Mothercare*, a shopping mecca for expectant and new mothers, and *Zilkha Renewable Energy*, a wind power development company he founded with his son Michael in the late 1990s. Zilkha's love for agriculture, food, and fine wines lead him to the wine business and ultimately brought him to Laetitia Vineyard and Winery where he found a home.

Zilkha, born in Baghdad and raised throughout Egypt, Lebanon and New York, brings a unique sense of culture

continued on Page 2



Owner Selim Zilkha with his daughter Nadia Zilkha Wellisz; Laetitia's rare European wooden basket press; and colorful vines and grapes from the Laetitia Estate.



Pinot Noir ripens on the Laetitia Estate; Herds of sheep and goats provide weed control among the vines; The traditional basket press is the only one of its kind in the U.S.!

ABOUT THE VINEYARD



Laetitia's 2006 Reserve Pinot Noir comes from the winery's Arroyo Grande Estate on the Central Coast of California, just south of San Luis Obispo County. The site is comprised of 1,888 acres, with 620 acres currently planted to grape vines and 450 of which are planted to Pinot Noir.

Situated on the western end of the Arroyo Grande American Viticultural Area (AVA), Laetitia's estate vineyard is considered a Region I (coolest region) on the U.C. Davis heat summation scale,

LAETITIA VINEYARD & WINERY, *Continued from Page 1*

and experience to his venture with Laetitia. At the winery, he is joined by his son and daughter, as well as an all-star winemaking and viticultural team that includes Dave Hickey, his son Eric Hickey, and Lino Bozzano.

"What gives me great pleasure is working with my daughter, as well as with Eric and Lino. They are a very young winery and vineyard team, and still, I have learned much from them. They help me to stay current with the wine business and to understand what it is that wine lovers expect from a brand," Zilkha has stated.

The brand includes a portfolio of estate grown wines including mostly Pinot Noir and Chardonnay, and the grapes are mostly grown on the 620-acre vineyard site on the Arroyo Grande property, which is recognized as one of California's coolest grape growing regions and well suited to the Burgundian style grapes.

At Laetitia, it's believed that 'balanced vines make the best wine,' so all farming is done with the goal of long term sustainability and overall vine health, a philosophy and practice that should be followed by all wineries.

"We feel our role in winemaking is to maximize the distinct character of our vineyard and believe in a strong connection between vineyard and winery," winemaker Dave Hickey has explained. "Considering terroir and winemaking equally is essential in creating exceptional wine."

Dave Hickey, who started at the winery when it was still Maison Deutz, now oversees Laetitia's sparkling wine production while his son, Eric Hickey, works alongside him as winemaker for the still wine production.

"It's great to be able to work in the same cellar with my son, and to be working on two completely different programs. We bounce ideas off of each other all the time, and it's been great to watch Eric turn into such an accomplished winemaker, virtually before my eyes," says Dave Hickey.

Truly a family winery through and through, Laetitia Vineyard & Winery has become a renowned location for world-class sparkling wines and estate Pinot Noirs and we look forward to what the future holds.

which directly benefits their Burgundian-style varieties. The estate vineyards are planted to a series of south facing hillsides, which protect the vines from the wind and fog rushing in from the nearby Pacific Ocean. Sunny days and moderate temperatures create a long, cool growing season that allows for the grapes to ripen with maximum ripeness, intense flavor and deep complexity.

Laetitia farms with the goals of long-term sustainability and overall vine health and was recently awarded certification by the Sustainability in Practice (SIP) program.

ABOUT THE WINEMAKER



Eric Hickey was named Winemaker at Laetitia Vineyard & Winery in 2000 and has since been responsible for all still wine production at the winery. His father, Dave Hickey, is Winemaker for the sparkling wine program and assists his son in managing cellar operations.

Eric began his winemaking career at the young age of 16 years old, when he joined his dad at Maison Deutz and learned every aspect of the harvest and subtleties of proper cellar work. He immersed himself in every phase of sparkling wine

production and vineyard management and was eventually promoted to Cellar Master in 1994 when he had the opportunity to work alongside renowned French Winemaker Christian Roguenant.

Now for Laetitia, Eric enjoys handcrafting his own well-balanced, elegant, vibrant wines that portray the unique characteristics of the Arroyo Grande Valley's cool climate characteristics. When he's not in the cellar or vineyard, he can be found spending time with his family or paddling a surfboard out on the nearby Pacific Ocean.

LAETITIA 2006 RESERVE PINOT NOIR

Laetitia's 2006 Reserve Pinot Noir is a premier blend of old and new Pinot Noir vines from the winery's Arroyo Grande Estate. Grapes were hand selected by winemaker Eric Hickey from the best barrels and vineyard lots of the vintage, representing his personal winemaking style and hands-on approach. We think the superbly rich 2006 Reserve Pinot Noir is best described by *Wine Enthusiast*: "Laetitia's best reserve ever. In a word, gorgeous. There's a soft silkiness, a caressingly smooth mouthfeel that just seduces the palate into submission. Then the deliciousness sinks in, all red currants, cherries, mocha, licorice, pepper and smoke, set off with fine acidity and tannins. So compulsively drinkable, you can't keep your hands off it."

Cases Produced: 1,100
 PH Balance: 3.73
 Total Acidity: 0.60 g/mL
 Alcohol: 14.4%
 Enjoy now until: 2012

95 POINTS

-*Wine Enthusiast*



REORDERS

GOLD MEDAL WINE STORE

LAETITIA	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price 4-bottle Members And Multiple Series Members
2006 Pinot Noir	\$40.00/btl.	\$34.00/btl. <i>Save 15%</i>	\$32.00/btl. <i>Save 20%</i>

**SAVE up to
20% OFF
Winery
Direct**

2 bottle min. order.

REORDER ONLINE: www.goldmedalwine.com

Toll Free: 1-800-266-8888 Fax: 1-800-266-8889

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



Baked Salmon with Pistachio-Basil Butter

¼ cup shelled pistachios (about 1 ounce)
 10 large fresh basil leaves or ¼ cup parsley and 2
 Tablespoons dried basil, crumbled
 1 garlic clove
 ½ cup (1 stick) butter, room temperature
 1 teaspoon lime juice
 6 6-ounce 1 ½ inch thick salmon fillets
 ½ cup dry white wine
 Additional fresh basil leaves (optional)

Process pistachios, 10 basil leaves and garlic cloves in processor until finely chopped. Add 1/2 cup butter and 1 teaspoon lime juice and process until incorporated into mixture. Season to taste with salt and pepper. Transfer butter mixture to small bowl. Refrigerate until well chilled. (Pistachio butter can be prepared up to 4 days ahead.)

Preheat oven to 400 degrees Fahrenheit. Butter 9x13-inch baking dish. Place salmon fillets in dish in single layer. Pour white wine over. Season salmon with salt and pepper. Bake salmon until almost opaque on top, about 10 minutes. Place 2 tablespoons pistachio butter atop each salmon piece. Continue baking until salmon fillets are just opaque in center, about 5 minutes. Transfer salmon to plates. Garnish with basil if desired and serve immediately.



Brined Pork Chops with Apples

Brine

4 cups apple cider
 3 1/2 cups water
 1/2 cup salt
 1/2 cup (packed) golden brown sugar
 3 tablespoons coarsely ground black pepper
 2 teaspoons dried rubbed sage
 1 teaspoon ground cinnamon
 4 1 1/2-inch-thick center-cut pork loin chops,
 trimmed of excess fat

Pork

1 tablespoon olive oil
 1 onion, thinly sliced
 2 Granny Smith apples, peeled, cored, thinly sliced
 (about 2 cups)
 3/4 cup canned low-salt chicken broth
 1/2 cup apple cider
 1/4 cup Calvados or apple brandy
 2 tablespoons raisins
 1/2 teaspoon ground ginger
 1/3 cup whipping cream
 1 tablespoon Dijon mustard

For Brine, combine first 7 ingredients in large bowl. Stir until sugar and salt dissolve. Add pork chops to brine. Top with plate to submerge pork. Cover and refrigerate at least 4 hours and up to 2 days.

For Pork, drain brine from pork chops. Pat pork dry. Heat oil in heavy large skillet over high heat.

Add pork and cook until brown but not cooked through, about 3 minutes per side. Transfer pork to plate.

Reduce heat to medium. Add pork onion to same skillet. Cover and cook until onion is soft, stirring occasionally, about 5 minutes. Add apples and sauté until pale golden, about 3 minutes. Stir in broth and cider, then Calvados, raisins and ginger, scraping up browned bits from bottom of skillet. Add cream and mustard. Bring sauce to boil. Reduce heat to medium-low. Add pork. Cover; cook 3 minutes. Turn pork over and cook until thermometer inserted into center of pork registers 150 degrees Fahrenheit, about 3 minutes longer. Transfer pork to plates. Simmer sauce until slightly thickened, about 4 minutes longer. Season sauce to taste with salt and pepper. Spoon sauce over pork and serve.

*Find these recipes and all of your favorites
 online at GoldMedalWine.com/recipes.*

*We have a delicious collection of entrée
 recipes to pair with your favorite
 Gold Medal wines!*



Gold Medal Wine Club
 5330 Debbie Road, Suite 200
 Santa Barbara, California 93111

Toll Free: 1-800-266-8888
 Fax: 1-800-266-8889
www.goldmedalwine.com