



## JOSEPH JEWELL WINES

Based in Sonoma County, Joseph Jewell Wines is a duo of young, garagiste-style winemakers dedicated to producing world-class Pinot Noir and capturing the unique terrior of single-vineyard sites.



The Russian River Valley is one of the best regions in the world for producing premium Pinot Noir; Micah Joseph Wirth is the fourth generation in a family of wine pioneers; Adrian Jewell Manspecker poses in a Pinot Noir vineyard, the flagship varietal for Joseph Jewell Wines; Pinot Noir ripens in the Russian River Valley's Hallberg Vineyard.

Born in a garage in Windsor, California in 2006, Joseph Jewell Wines was founded by two good friends with a serious passion for Pinot Noir. Micah Wirth and Adrian Manspecker are the sole employees behind their relatively new wine venture, and while they may be young (32 and 36, respectively), their raw talent and enthusiasm for small-lot winemaking has made Joseph Jewell Wines into one of the crown jewels (no pun intended) of Sonoma County wine country.

Micah Wirth is the fourth generation in a family of wine pioneers. He was raised in Sonoma's Alexander Valley and his interest in wines started around the age of 8 when he accompanied his winemaker father (Chris Wirth) to work at Preston Vineyards. Once he was old enough, Micah learned the basics of winemaking from his father and spent time with him at Oregon's ElvenGlade and Raptor Ridge wineries. This only fueled Micah's passion and after taking enology classes at UC Davis and Santa Rosa Junior College, he started grueling 15-hour days of harvest internships at Chalk Hill and Gary Farrell wineries in Sonoma County. Micah then accepted a full-time position at Gary Farrell Winery and worked his way up to Cellar Master over the

seven years he was there. Working with highly regarded winemakers Gary Farrell and Susan Reed, Micah gained the ambition he needed to start his own label.

While working at Gary Farrell, Micah met and became good friends with Adrian Manspecker. Adrian worked in residential construction, but he was a big fan of Gary Farrell wines and spent a lot of his free time at the winery learning the tricks and trades of winemaking from Micah.

In 2006, Micah secured a single ton of Pinot Noir from the Toboni Vineyard in Russian River Valley. He asked Adrian if he wanted to help make wine in his garage for fun.

"I just fell in love with it," Adrian recently revealed. "I found it such a fascinating process and thought it would be an amazing career to be involved with wine. Micah and I entered that first Pinot Noir in a local blind tasting competition - judged by a handful of wine buyers, sommeliers, and tasting room managers. There were lots of well known wines in the group, and when we were awarded 2nd Place overall, I knew we were on to something."

Micah and Adrian realized they needed a name for their venture and

*continued on Page 2*



A picturesque vineyard setting in the Russian River Valley; Joseph Jewell Wines are made at the world-class Peay Vineyards and Winery in Cloverdale, California; Co-owners and co-winemakers, Adrian Manspecker and Micah Wirth.

JOSEPH JEWELL WINES, *Continued from Page 1*

found that the combination of their middle names (Micah *Joseph* Wirth and Adrian *Jewell* Manspecker) had a nice ring to it. *Joseph Jewell* respected both their collaboration and individual contributions to the project and so *Joseph Jewell Wines* was born. The elegant coat of arms on their wine labels depict a mystical dragon that represents both of their Scottish heritages.

In 2007, Micah and Adrian produced their first commercial vintage of Russian River Valley Pinot Noir, Grist Vineyard Zinfandel, and a Sauvignon Blanc. This year was harder to source Pinot Noir due to the popularity of the *Sideways* movie and the sudden high demand for the fruit. 2008 was a difficult year as well due to frost damage and the limited availability of fruit, but 2009 is when Micah and Adrian really got their foot in the door.

"I like to think we're one of the wineries that benefited from the downturn of the economy," Adrian stated. "In 2009, wineries were cutting back and this was our opportunity to source some excellent fruit that typically wasn't available. We built some really valuable relationships with growers that we still have today, and now that we have a solid reputation and press on our vineyard-designated wines, we are in a great position to continue sourcing these top-notch grapes."

Since starting out, Micah and Adrian have remained dedicated to producing exceptional vineyard designated wines from Sonoma and Humboldt Counties. They seek out growers who use sustainable farming practices and work closely with the property owners throughout the year to monitor the grapes' progress and the distinctive character of the site. Micah and Adrian work as co-winemakers and currently produce five Pinot Noirs, one Zinfandel, and two Chardonnays - all together totally 2,500 cases annually. This is a production level Joseph Jewell Wines will maintain for the foreseeable future.

We hope you enjoy this month's *Pinot Noir Series* feature from an incredibly talented winemaking duo quickly making a name for themselves in Sonoma County, and throughout California. Cheers!

## ABOUT THE VINEYARD



This month's featured wine comes from the Hallberg Vineyard in the Green Valley sub-appellation of the Russian River Valley. Named after the former owners, Don and Marcia Hallberg, the Hallberg Vineyard property was once home to 115 acres of Gravenstein apples. Historically, this region was known for its apple orchards but starting in the mid 1980s, the apple industry moved

north to Washington. In 1999, the Hallbergs decided to sell their property to Brice Jones of Sonoma-Cutrer Winery who recognized that the site had great potential for Pinot Noir.

Today, the Hallberg Vineyard produces some of the finest Pinot Noir in the Russian River Valley and Joseph Jewell Wines is one of the few wineries with access to the fruit. Micah and Adrian began sourcing Hallberg Vineyard Pinot Noir in 2010 and they have had great success with the fruit vintage after vintage. Their 2011 Hallberg Vineyard Pinot Noir is one of their best achievements to date and a brilliant expression of the vineyard.

# ABOUT THE WINEMAKERS



Micah Wirth and Adrian Manspeaker are co-winemakers in their joint venture of Joseph Jewell Wines. Their intense drive and commitment are apparent in every detail of their work and with

many 90+ rated wines already under their belt, it's safe to say these guys are making a *great* team.

Micah Wirth learned the basics of winemaking from his father, and went on gain invaluable knowledge from Gary Farrell

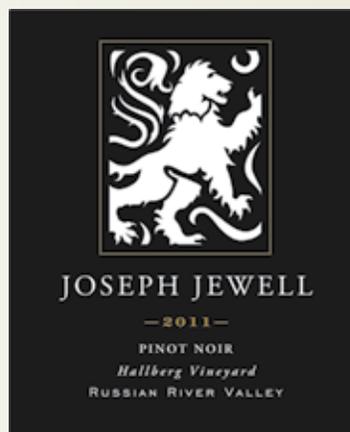
Winery after studying enology at UC Davis and Santa Rosa Junior College. Adrian, on the other hand, had a background in residential construction. When he moved to Sonoma County, it sparked his interest in wine and he teamed up with Micah to pursue this new passion. He learned winemaking from Micah, his friend and business partner, while also taking classes at UC Davis. Adrian furthered his practice by working harvests at both C. Donatiello Winery and Peay Vineyards.

The Joseph Jewell Wines are made at Peay Vineyards in Cloverdale. It is a state-of-the-art, gravity flow facility and it has been the perfect home for Micah and Adrian to craft their artisan wines for Joseph Jewell.

## JOSEPH JEWELL 2011 HALLBERG VINEYARD PINOT NOIR

The Hallberg Vineyard Pinot Noir is a beautiful, lush wine and a fantastic expression of Russian River Valley Pinot. Rich aromas of cherry pie, raspberry, cola, Middle Eastern spices, and forest floor fill the nose and add to the complexity of this gorgeous wine. On the palate, bright flavors echo the aromas with touches of baking spice and herbal notes adding another pronounced layer. The tannins and fresh acidity are nicely balanced and give this wine a solid structure with great aging potential. Aged 10 months in oak.

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### Pork Chops with Apples and Onions

6 bone-in pork chops (loin or shoulder),  
cut 3/4 inch thick  
Coarse salt and freshly ground black pepper  
1 Tbs. extra-virgin olive oil

2 Tbs. unsalted butter  
1 large white onion, sliced  
2-3 apples, cored and sliced (about 3 cups)  
1 cup white wine or chicken broth

Trim the chops of excess fat. Sprinkle generously with salt and pepper on both sides. Heat a 14-inch cast-iron skillet (if you have a smaller one, you'll need to work in batches) over high heat, and then swirl in the olive oil. Lay in the pork chops and don't move them for a few minutes, to assure a good golden sear forms. Turn and brown well on the second side for a total of about 10 minutes. Transfer the chops to a warm plate.

Swirl the butter into the pan. Add the onion and apples. Saute until the onion slices are lightly caramelized and the apples have begun to soften, about 8 minutes. Stir in the beer or other liquid. Return chops to the pan.

Cook until the pork is tender, about 15 more minutes (depending on the size of the chops), turning halfway through and covering the chops with the apple mixture. If the apple mixture needs a little thickening, transfer the chops to the warm plate again and simmer the mixture on high for a few minutes to reduce. Serve the chops over rice or mashed potatoes with a large spoonful of the apple-onion mixture over the top. Enjoy!  
Recipe sourced from [www.marthastewart.com](http://www.marthastewart.com).



### Shrimp-Stuffed Mushrooms

24 ounces (about 24 medium-sized)  
cremini mushrooms  
2 Tbs. melted Ghee or Butter  
8 oz. fresh or frozen shrimp  
1/4 cup scallions (about 2 scallions),  
roughly chopped

1/4 cup packed cilantro  
2 bacon slices, diced (about 1/3 cup)  
1 Tbs. jalapeno pepper, diced small  
1 tsp. fish sauce  
Kosher salt  
Freshly ground black pepper

Preheat oven to 450 degrees. Clean your cremini mushrooms and remove the stems. Place the mushrooms on a foil-lined baking sheet, and brush them with the melted Ghee. Roast the mushrooms, gill-side down, for 12 minutes. Flip over the mushrooms, and roast for 5 to 10 minutes more, or until the liquid released by the mushrooms has evaporated.

While the mushrooms are in the oven, de-vein and remove the tails from the thawed shrimp. Chop them into medium-sized pieces. Toss the shrimp, scallions, cilantro, bacon, jalapeno and fish sauce into the work bowl of a food processor. Season to taste with salt and pepper. Pulse the ingredients for the filling until a coarsely-chopped mixture develops. The filling should be the consistency of a sticky, chunky paste.

Scoop out the filling with a spoon or smaller disher and fill each cooked mushroom with the shrimp paste. Return the mushrooms to the oven for 8-10 minutes, or until the shrimp mixture has set. Transfer the mushrooms to a plate and serve. *Recipe sourced from [www.nomnompaleo.com](http://www.nomnompaleo.com).*

*Find this recipe and all of your favorites online at [GoldMedalWineClub.com/recipes](http://GoldMedalWineClub.com/recipes). We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!*



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