

# THE WINE PRESS

Gold Medal Wine Club Newsletter: Vol. 15 No. 1

Greenwood Ridge Edition

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*"With Gold Medal Wine Club,  
The Road to Great Wine  
Begins at Your Door."*

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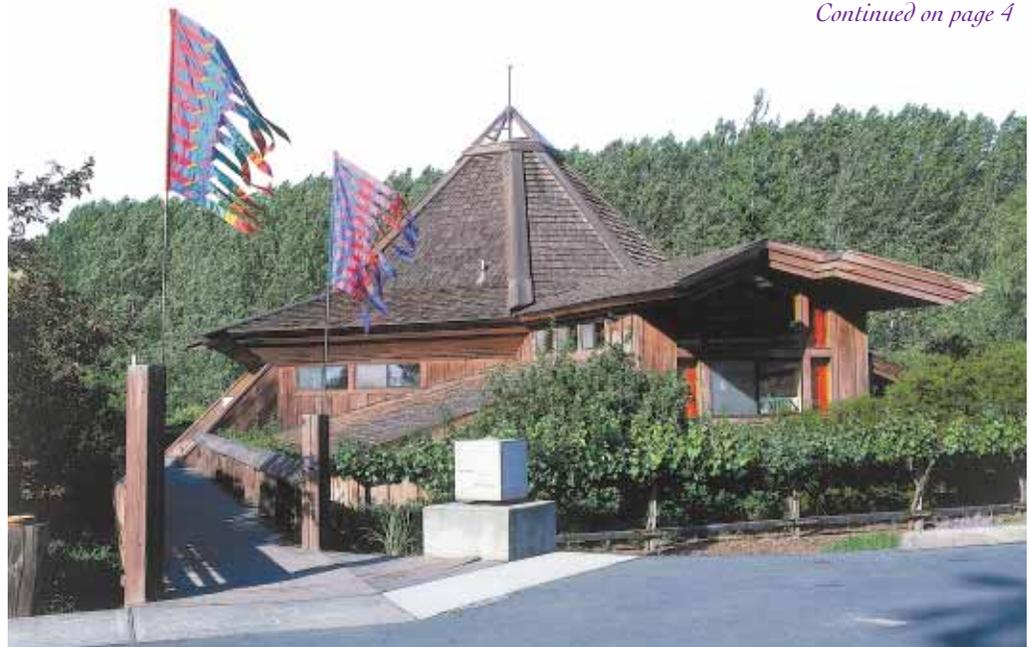
## GREENWOOD RIDGE'S MENDOCINO RIDGE VINEYARD PRODUCING WORLD CLASS WINES

If you've ever been to the Anderson Valley in Mendocino County, California, you have a pretty good idea why Allan Green was drawn away from the San Francisco city-life. Greenwood Ridge Vineyards is nestled atop a 1,400-foot high ridge overlooking the picturesque Anderson Valley. Surrounded by nothing but lush forests of evergreen and redwood

trees, the winery was built to co-exist with the beautiful natural surroundings. In fact, the winery's tasting room was constructed from a single redwood tree that blew down during a storm on the property in the late 1960s.

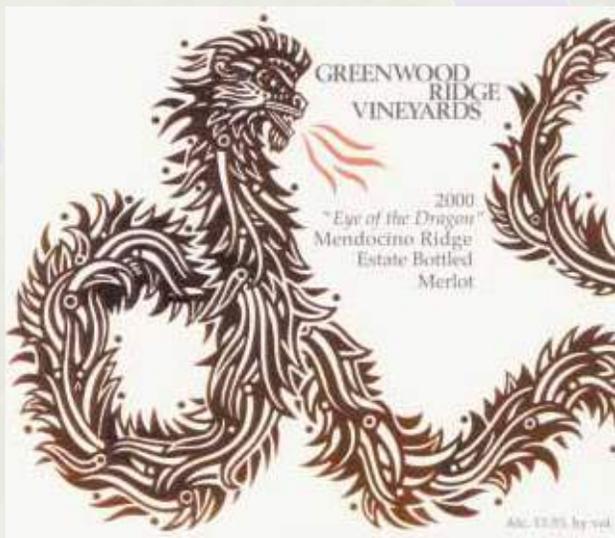
Why build a winery here, in such an isolated hillside location? "Unlike our neighbors on the valley floor, we have very

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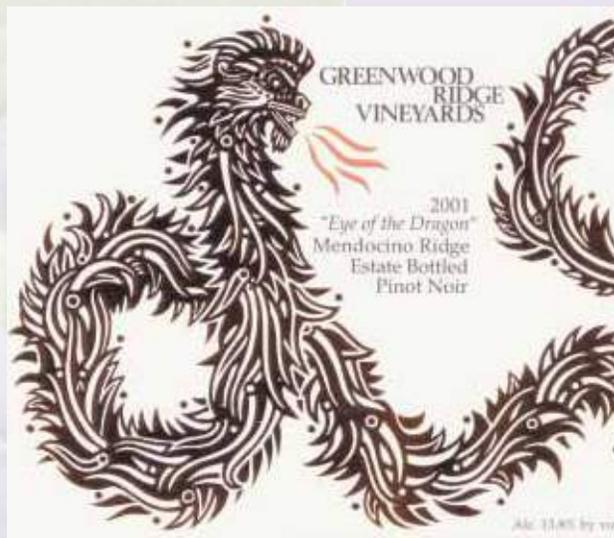
*The octagonal Greenwood Ridge Winery tasting room was designed by Alan Green's father who was an associate of Frank Lloyd Wright.*

Gold Medal Wine Club features two wines each month from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication. On occasion we feature a wine which is of high medal-quality, but due to its very limited availability or by preference of the wine producer, may not be submitted to these venues for review. Each and every selection is a superb wine made in small quantities and with limited distribution. There are over 1,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.



## 2000 MERLOT

The soil and climate of the winery's ridge top location create a perfect environment for Merlot grapes. The 2000 vintage shows bright, red cherry fruit and slight tea-leaf spice in the aromas. The flavors follow accordingly as this nicely filled Merlot sports a taste of berries and cherries with notes of plum and a touch of sweet oak. As a relatively young Merlot, the wine opens up and improves gracefully in the glass. It has good weight and maintains its sense of poise from start to finish. This full-bodied Merlot packs enough extract and depth to deliver a handsome wine for the next six to eight years. Try it with leg of lamb or a hearty beef stew. 94% Merlot, 6% Cabernet Sauvignon.



## 2001 PINOT NOIR

Pinot Noir is a perennial multiple award winner for Greenwood Ridge. Their 1992 vintage achieved rarified status as one of the Top 100 Wines in the World as judged by the leading wine industry magazine, *Wine Spectator*. Attractive themes of ripe raspberries and cherries are very obvious in the rich, deep aromas of this inviting Pinot Noir. The flavors are very accessible and engaging with a bright combination of ripe black cherry fruit and layers of vanillin oakiness, and showing hints of clove and ginger spice. Medium-full bodied, supple in feel and balanced just slightly to softness, this is a smooth palate-coating Pinot that hangs on nicely at the finish. Very enjoyable now but will continue to improve over the next four to six years.

### WINE CREDENTIAL HIGHLIGHTS

**2000 VINTAGE:** *Gold Medal Special Selection*—recently released, medals and ratings are forthcoming. Gold Medal Wine Club has purchased almost the entire production of 2000 Merlot direct from the winery tasting room, so club members have virtually exclusive access to this wine.

**LEGACY:** Greenwood Ridge Merlots consistently earn scores in the 90s and win multiple Gold Medals with each vintage.

#### Just the facts:

pH	3.59
Total Acid	.55 g/100 mls
Alcohol	13.5%
Cases Produced	1,450
Aged in French Oak	17 Months
Drink Now or Up to Year	2010+

**2001 VINTAGE:** *Gold Medal Special Selection*—recently released, medals and ratings are forthcoming. Gold Medal Wine Club has purchased almost the entire production of 2001 Pinot Noir direct from the winery tasting room, so club members have virtually exclusive access to this wine.

**LEGACY:** Greenwood Ridge is renowned for top quality Pinot Noir. Their Pinot Noir has been honored by *Wine Spectator* as one of the “Top 100 Wines of the World.”

#### Just the facts:

pH	3.86
Total Acid	.61 g/100 mls
Alcohol	13.8%
Cases Produced	1,400
Aged in French Oak	8 Months
Drink Now or Up to Year	2009+

# GOLD MEDAL SPOTLIGHT

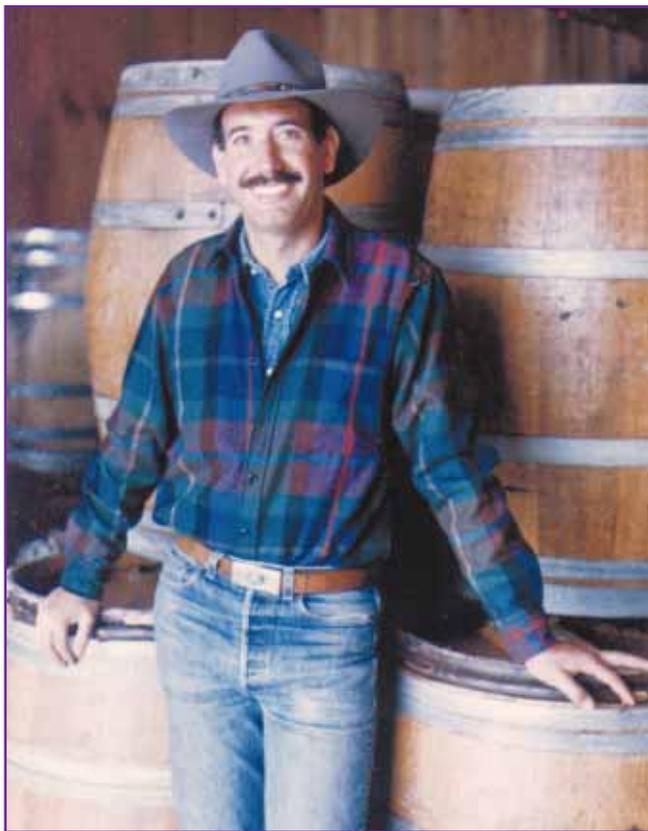
## Alan Green

It's ironic that Allan Green chose to retreat from the San Francisco city-life to live in a remote area of Mendocino county, and now finds himself wishing more people would drop by to see him. It's not because people don't like his wines. In fact, quite the opposite is true. Since starting his winery in 1980, Greenwood Ridge has produced winner after winner. But with the tasting room located 8 miles from the winery, closer to town, Allan was in danger of becoming the Maytag repairman of the wine industry.

"We want people to discover how beautiful this place is," says Allan. Which was one reason he started the California Wine Tasting Championships. "It's a fun-filled weekend of fine wine, regional cuisine, and the finest scenery in Mendocino county," he insists. Since 1983, thousands of wine lovers have experienced this one-of-a-kind event that attracts visitors from all over the country.

During the last weekend in July each year, Allan hosts his famous wine-tasting event which is open to all levels of tasters—novices, amateurs, and professionals. The idea is to

correctly identify each wine by varietal type. After several rounds of elimination, the final round of contestants compete to identify each wine by appellation, vintage date and producer! Contestants may enter as individuals or as part of a team in the doubles competition. Prizes are



*Since its inception in 1980, founder Alan Green has built Greenwood Ridge into a world class winery.*

awarded for 1st, 2nd, and 3rd place finishers in all three expertise levels in both singles and doubles. Allan invites anyone interested in attending to call or write for an Entry Form. The event has received national exposure in such publications as *Newsweek*, *Sunset*, *Wine Spectator*, and dozens of other

magazines. Some of you may have even heard about it on the *NBC Nightly News*.

After catapulting his winery into the limelight, Allan created yet another sensation by commissioning several artists to visually and musically interpret his wines. "Describing the aroma or taste of a wine, often times I see a visual image before any words come to mind," says Allan. "I became intrigued with the idea of describing wines using music and art," he adds. The end product of this idea turned out to be a series of original paintings and musical scores which interpret the wine tasting experience.

Do you get the idea that Allan Green is an idea-man *and* a doer? Perhaps he gets his creativity and drive from his father, Aaron Green, a well-known San Francisco architect. Incidentally, it was Allan's father who designed the winery tasting room made entirely from a single redwood tree.

Allan grew up in Los Altos, California, a suburb just south of San Francisco. He attended college at the University of California at Riverside, then went to UCLA where he earned his Masters Degree

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## WINE WIZARD

- 1) What does the term *vintage* mean and how did it originate?
- 2) Can the shape of a wine bottle indicate the type of wine inside?
- 3) What is Grappa and how is it made?

*Continued from page 1*

little concern over the fog and frosts that play havoc with the vineyards at lower elevations,” says owner Allan Green. “We can take advantage of more sunshine at our high elevation, allowing us to grow grapes that require more time on the vine,” he adds. “Extended hang-time is the real secret to making great wine.” Indeed, Cabernet Sauvignon, Merlot and White Riesling grapes, which are not commonly found in the valley, thrive in the winery’s tiny 12-acre vineyard.

Allan Green’s family had already purchased land adjacent to the

vineyard in 1971 as a family retreat. Two years later they bought the Greenwood Ridge site from Tony Husch (Tony founded nearby Husch Vineyards, which is now owned by the Oswald family). Tony planted 8 acres of vineyards at the Greenwood Ridge property in 1972, which is one of the oldest vineyards in the Anderson Valley.

Allan’s plan at the time was simply to maintain the existing vineyard, sell most of the harvest and keep some grapes for his own to dabble in a little home winemaking. That is exactly what he did up to 1979, selling his crop to nearby Edmeades Winery (now part of Kendall-Jackson), and making a bit of Riesling and Cabernet Sauvignon for himself. On a whim, in 1979, Allan decided to enter his homegrown Riesling in the prestigious Orange County Fair Wine Competition—and promptly won a Gold Medal. The very next year he started his own winery, Greenwood Ridge Vineyards. The name incidentally, comes from the Caleb Greenwood family who first settled the area in the mid-1800s.

Greenwood Ridge’s estate vineyard was expanded to 12 acres in 1986, with additional Riesling and Merlot vines. Overall production stands today at 7-8,000 cases. “That’s where I want to stay,” reports Allan.

“The winery was not designed to be a big producer,” he adds. “I want to keep it manageable, concentrating on making small lots of the best wine possible.”

Greenwood Ridge is a small winery with a big following. Tiny, handcrafted batches of exquisite wines that are always sold out upon release, has propelled the winery to cult-like status among avid wine enthusiasts. Within a span of eight years, three of Greenwood’s wines placed in the *Top 100* wines in the world by *Wine Spectator* magazine. Seven wines have earned *Best of Show* in the major wine competitions held each year. And numerous other wines have earned *Best of Class* honors, as well as *Gold Medals*—too many of which to count.

The problem with being small *and* located in a remote area is exposure—or lack thereof. This is largely why Allan started the now-famous California Wine Tasting Championships, held each year in July at the winery. “It occurred to me early on that because of our remote location, just having an open-house wouldn’t cut it,” he said. “The Tasting event pulls in people from all over the country who have fun at the competition, enjoy the beautiful surroundings and discover some great wines.” For more information on this popular event, call 707-895-2002. 



*The winery's Mendocino Ridge vineyard lies above the fog line overlooking the Anderson Valley.*

## ANSWERS TO WINE WIZARD

1) The word vintage comes from the French words **vin**, “wine,” and **age**, “age.” The vintage, or “wine age,” is determined not by the actual debut of the wine, however, but by the year in which the grapes were harvested. The expression “vintage year,” is also sometimes used of a year producing particularly high quality wines. In a literal sense, all young wine is vintage wine, being from a single year. Only at the blending stage may wine of a recent year, or vintage, be mixed with older wines into an undated blend. Vintages became particularly important towards the end of the 18th century, when the modern bottle shape evolved, allowing bottles to be stored on their sides. The better red wines of Bordeaux came to be “laid down” for many years, and it was then that what is now regarded as the traditional Bordeaux style of winemaking for prolonged bottle aging became established.

2) The shape of a wine bottle may provide a hint as to the type of wine inside. For centuries, European tradition (and sometimes law) has dictated that certain types of wine be sold in certain types of bottles. Subsequently, New World wine regions have largely followed European convention. For example, Chardonnays and Pinot Noirs from around the world tend to be in fat bottles with sloping sides. Crisp, high-acid whites tend to find themselves in tall, skinny long-necked bottles made popular in Alsace, France, and Germany. Finally, powerful reds like Cabernet Sauvignon and Merlot are almost always sold in bottles with high shoulders. Historically in Bordeaux, chateau owners preferred this shape because the shoulders helped block sediment when a Bordeaux wine was being decanted.

3) Grappa is the Italian name for the clear brandy that results when grape pomace (the pulpy mash of stems, seeds, and skins left over from winemaking) is fermented and distilled. A significant number of grappas on the market are rather muddy, heavy, and badly made. But there are also dozens of serious interest, particularly those made from a single vine variety that more or less accurately reflect the qualities of that variety. Italians are mad for the stuff. In fact, in Italy, grappa fans are called **tifosi di grappa**, a phrase that implies almost feverish allegiance.





# FOOD FOR THOUGHT

*The earthiness of the flavors in this recipe is enhanced by Greenwood Ridge's award winning Pinot Noir. Bet you can't have only one glass!*

## CRAB WITH EMERALD SAUCE

1/4 cup fresh basil, rinsed  
8 ounces dry angel hair pasta  
2 tablespoon salad oil  
3/4 cup chicken broth  
1/4 cup grated Parmesan  
1/2 pound fresh spinach leaves, washed well  
1/4 cup rice vinegar mixed with 1/4 cup sugar  
1 tablespoon Oriental sesame oil  
1 tablespoon minced lemon peel  
1 pound shelled cooked crab, rinsed and drained

*Reserve 4 of the prettiest basil sprigs for garnish; cover and chill. Bring three quarts of water to a boil in a 5 to 6 quart pan over high heat. Gather half of the remaining basil and spinach into a bunch. Holding with tongs by the stem ends, dip the leaves into boiling water, just until they turn bright green, about 5 seconds. At once plunge into ice water. Repeat with remaining basil and spinach. Add pasta to the water and cook, uncovered until tender but still firm to bite, about 5 minutes. Drain, rinse with cold water; then drain well. Place the pasta in a bowl. Add vinegar, sesame oil, and lemon peel; mix well. Drain the basil and spinach and blot dry. Cut the leaves from the stems; discard the stems. Place the leaves in a blender or food processor with the broth and oil; whirl until very smooth. Divide the sauce among 4 wide rimmed plates; spread it out to the rim. Mound 1/4 of the pasta and crab on each plate. Sprinkle Parmesan on top of each serving. Garnish with reserved sprigs of basil. Serve with French bread, Heart to Heart salad and of course, your favorite Greenwood Ridge wine.*

## CHINESE BLACK TEA CHICKEN

*By Marilyn Tsai*

1 whole chicken; 3-4 pounds  
2 tablespoons melted butter  
**Marinade:**  
2 tablespoons Szechuan peppercorns  
2 whole star anise  
3 tablespoons coriander seeds  
1/2 cup kosher salt  
3/4 cup sliced fresh ginger  
3-4 garlic cloves, peeled and bruised  
1 tablespoon sesame seed oil  
4 cups soy sauce  
1 cup black tea leaves, tied in a cheesecloth  
8 cups water

*Heat a saucepan over medium heat. When hot, but not smoking, add oil, ginger, garlic and cook until lightly browned, 1-2 minutes. Add the coriander, star anise and peppercorns. Cook until spices are toasted and fragrant, about 2-3 minutes. Then add the water, salt and soy sauce. Bring to a boil. Remove pan from heat and add the tea. Cover and let steep for 8-10 minutes. Discard the tea. Let the brine cool completely. Place the chicken in a large container and cover it with the brine. Make sure that the whole chicken is submerged in the brine. You may place a heavy lid or a plate on top of the chicken to make sure that it is submerged. Place in the refrigerator for at least 24 hours. Preheat the oven to 400°F. Remove the chicken from the brine and discard the brine. Place the chicken breast side up on a rack in a roasting pan. Brush the skin of the chicken evenly with the melted butter. Roast for 40-45 minutes or until juices run clear when thigh is pierced with a sharp knife. If using a meat thermometer, the internal temperature of the chicken when pierced in the thigh (the thickest part) should be 155°F. After removing chicken from the oven, let it rest for 10 minutes in a warm place. You may serve it whole and carve at tableside or cut it up and serve on individual platters.*

*Continued from page 3*

in Graphic Design. He created his own artistic path, running a successful international graphics design business. In the mid 1970s, burned out on the city scene and captivated by the beauty of

Mendocino county, he escaped to the country.

Allan built a redwood home for himself in the Mendocino hills. He now spends his time running his winery and pursuing other artistic

endeavors. He writes books, creates posters and designs wine labels. He also teaches wine appreciation classes from time to time. Allan was recognized by *San Francisco Focus Magazine*, as "one of California's

# JUDGE-THE-WINES RESULTS

In this section we publish the cumulative, on-going tallies of the Judge-the-Wines Scoresheets which are provided in each delivery of wine and mailed back in by Club members. We believe it is fun as well as educational to think about and record the different characteristics of the wines you sample. No matter how acute you think your palate is, the person next to you will probably have a different thought or opinion about a certain characteristic of the wine you are sampling. It can also prove beneficial to record your impressions of the wine for reference at a later date.

Below are the most recent tallies of the Scoresheets returned. Gold Medal Wine Club specializes in featuring small-sized wineries and small-production wines. Depending on availability from the winery, all members may not receive every wine that is listed below. The Scoresheet results which are printed in green indicate the wine selections that as of press time are still available for reorder.

## Perry Creek 2000 Zinfandel, "ZinMan"

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	4%	1%

## Perry Creek 2000 Couteau de Michel

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	5%	1%

## Perry Creek 2000 Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	90%	5%	3%

## Paraiso Springs 1999 Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	5%	2%

## Optima 1998 Cabernet Sauvignon

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	95%	5%	0%

## Optima 1999 Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	5%	2%

## Freestone 1999 Merlot

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	90%	6%	4%

## Freestone 2000 Sauvignon Blanc

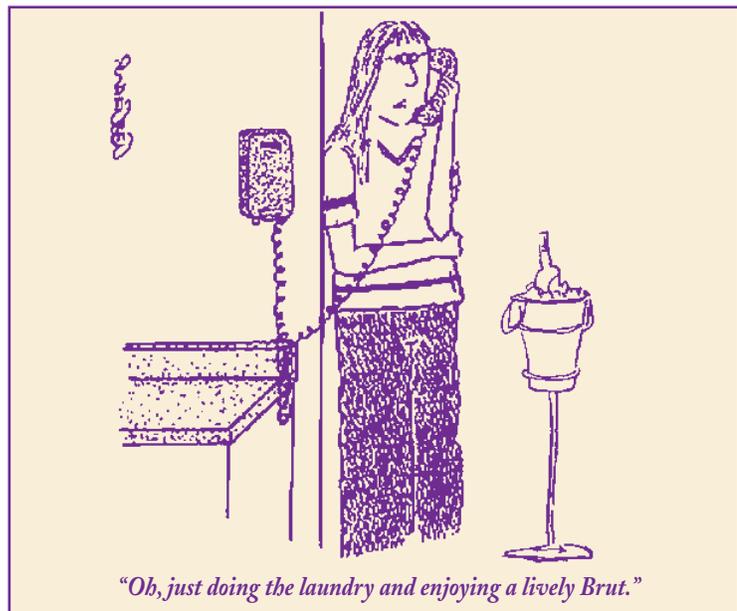
MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	90%	7%	3%

The above wines were recently featured. Due to space limitations the entire list of available wines is not listed—please call to inquire about other previous favorites.

■ Indicates wine is still available

most innovative wine authorities.” As if all that is not enough, Allan finds time to hang another moniker on himself as a DJ for a local radio station where he puts together a Rock-and-Roll radio show every Thursday evening. Oh yes, he also has a one-of-a-kind collection of *wine cans*, some of which date back to the 1930s! And did I mention that it’s right next to his collection of over 4,000 different *beer cans*?

One gets the impression that Allan Green is enjoying life. 🍷



“Oh, just doing the laundry and enjoying a lively Brut.”

# THE GRAPEVINE

*Comments from us and Club members*

Time again to reminisce about the outstanding featured wines of the previous year. We thought it would be tough to surpass the quality of wines in year 2000, but the selection of wines sent to members in 2001 may well have done it. We used to have room to talk a bit about the top wines of the year but in recent years there have been so many exceptional wines that we've been relegated to listing the **Top Ten Wines of the Year** as scored overall by Club members. (In the case of tied overall scores, ranking was based on the number Scorecards received.)

Here they are, starting with **#10:** Trentadue 1999 Merlot; **#9:** Simi 1998 Chardonnay; **#8:** Paraiso Springs 1999 Chardonnay; **#7:** Stormy Coast 1999 Sangiovese; **#6:** Optima 1999 Chardonnay; **#5:** Simi 1996 Pinot Noir; **#4:** Stormy Coast 1999 Merlot; **#3:** Andrew Murray 2000 Esperance; **#2:** Paraiso Springs 1999 Pinot Noir; and the **Number One Wine of the Year: Optima 1998 Cabernet Sauvignon!**

All of the results are not yet in for the **Camden Court** wines but early indications suggest the Cabernet will ultimately finish within the top three wines of the year. **Stay with us for more incredible selections in 2003!**

Maximum score is 55. Members who send in their wine ratings on the provided Scoresheets are eligible to receive a bonus half-case of any Gold Medal Series wine that is in stock if your name is drawn. Drawings are held each month. (Maximum of one Scoresheet per wine per membership)...GMWC

## R E O R D E R

Greenwood Ridge Winery has been honored as **one of the 60 Best Wineries in the World** by *Wine & Spirits* magazine. Several of their wines have been included on the *Wine Spectator's* **Top 100 Wines in the World** list—a feat that most American wineries will *never* match. Here's your opportunity to secure the latest releases at an incredible price from this great small winery.

GREENWOOD RIDGE WINERY	Retail Price		Club Price		Club Price	
	Winery-Direct		2-Bottle Members		4-Bottle Members	
<b>2000 Merlot*</b> Mendocino Ridge	Half Case-6	\$162	<b>\$107</b>	(34% Off)	<b>\$99</b>	(39% Off)
	Full Case-12	\$324	<b>\$199</b>	(39% Off)	<b>\$185</b>	(43% Off)
<b>2001 Pinot Noir*</b> Mendocino Ridge	Half Case-6	\$162	<b>\$107</b>	(34% Off)	<b>\$99</b>	(39% Off)
	Full Case-12	\$324	<b>\$199</b>	(39% Off)	<b>\$185</b>	(43% Off)

**Reorder Hotline: 1-800-266-8888**

**Reorder Faxline: 1-800-266-8889**

***www.goldmedalwine.com***

*\*Availability is extremely limited.*

*Note: Shipping and tax (if applicable) not included in the above prices. Call for details.*