



The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

*1850 Wine Cellars and Myka Cellars
Sierra Foothills and Lake County*





1850 Wine Cellars 2016 Zinfandel

Sierra Foothills, California

1,000 Cases Produced

This is a classic Sierra Foothills Zinfandel! The Sierra Foothills were first made famous during California's Gold Rush, but today the region is a source of vinous treasures - especially the Zinfandels, which are well-suited to this warm-climate region and claim a number of high ratings and awards each year. A powerful wine with a nice, gripping mouthfeel, the 1850 Wine Cellars' 2016 Zinfandel has a firm texture and rich, full body that beautifully expresses the special terroir of this up-and-coming wine growing area. This Zinfandel is deeply colored with dark purple hues around its deep garnet interior and distinct notes of raspberries come through in the aroma. Flavors of sweet and sour cherries on the palate are balanced by a soft texture, big mouthfeel and lingering notes of dark fruits on the finish. Aged in French and American oak. Enjoy now until 2026.

Double Gold Medal - *San Francisco Chronicle Wine Competition*



Myka Cellars 2016 Sauvignon Blanc

Lake County, California

560 Cases Produced

Located just north of Napa Valley, Lake County is a prestigious up-and-coming wine growing area with incredible potential. The rugged topography, high elevation, warm climate, and clean air make it a prime growing region for aromatic white wines like Sauvignon Blanc - and a variety of styles from round and soft to lean and sharp, showcasing the incredible range of Sauvignon Blanc aromas and flavors...zingy citrus, crisp apple, lush melon, tropical pineapple, dry minerality, green herbs, and even freshly cut grass. Lake County Sauvignon Blancs are some of the best expressions of this varietal on California's North Coast. The Myka Cellars 2016 Sauvignon Blanc is light, crisp, and fresh, with aromas of ripe Meyer lemon and Kefir lime with subtle undertones of herbs de Provence. The palate offers flavors of fresh citrus that lead the way through the fruit-driven finish. 100% Sauvignon Blanc. Enjoy now until 2021.

Gold Medal - *San Francisco Chronicle Wine Competition*

HOW WE CHOOSE OUR WINES: Gold Medal Wine Club showcases 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 (see goldmedalwineclub.com/resources/wine-ratings). On occasion, we feature a pair of wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 3,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.



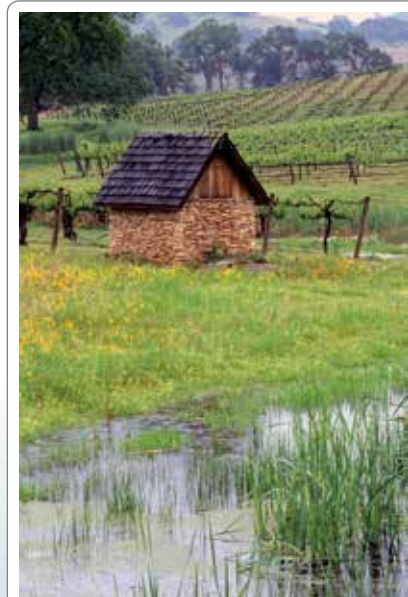
1850 Wine Cellars and Myka Cellars



A pair of artisan wine producers craft limited, award-winning bottlings while striving to elevate some of California's lesser known and overlooked wine growing regions.

This month's *Gold Wine Club* selections are unique in the fact that we are featuring two wineries that share common ownership, 1850 Wine Cellars and Myka Cellars. We hope you enjoy this rare opportunity to taste some of California's finest small-production varietals.

1850 Wine Cellars will produce around 20,000 cases this year and intends to grow the brand substantially over the next few years.



1850 Wine Cellars' fruit primarily comes from El Dorado and Amador County within the Sierra Foothills, a growing area that is ideal for heat-loving Zinfandel. Zinfandel grapes are planted throughout the region and are responsible for some of the AVA's best wines.

1850 Wine Cellars

1850 Wine Cellars made its debut more than a year ago, and is dedicated to the State of California's wine heritage and the early pioneers who planted vineyards around the current El Dorado AVA. At the time, the area was considered the premier growing area in the state.

Nineteen different varietals are currently grown by 1850 Wine Cellars that benefit

from the area's similarity to the Mediterranean climates of both France, Italy, Portugal and Spain. A wide variety of varietals tend to prosper in such a climate and 1850 Wine Cellars is determined to return the El Dorado AVA to its former greatness.

Its label is a collaboration by the winery and features the California Bear as well as other symbolic features of the state that was officially welcomed into the United States on September 9, 1850.

Myka Cellars

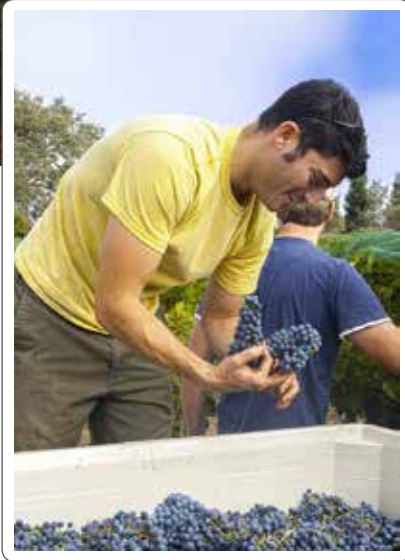
Originally called Mika Cellars, its named was changed over a name dispute with another winery. Founded in 2009 by Mica Raas, the winery was intended to spotlight Raas' love for the Santa Lucia Highlands growing area from which he hailed. When Myka Cellars was sold to its present owners, the winery was moved to El Dorado in the Sierra Foothills. Today, Myka Cellars produces around 12,000 cases and is the largest winery in the El Dorado AVA. It continues to feature wines from the Santa Lucia Highlands and Monterey County on California's Central Coast. A new label tells the story of Mica Raas and his colorful background as a geologist, farmer and botanist and who he actually is and his relationship between dirt and wine.



Winemaker Mica Raas started his career as a geologist before following his passion from the soil to the vine. He has an intimate knowledge of the terroir and range of microclimates in various regions of California, making him an exceptional addition to GoldLine Brands, a new wine producer which oversees both 1850 Wine Cellars and Myka Cellars.

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Mica Raas, Winemaker

Both of this month’s Gold Wine Club selections have the same winemaker in common, a 35-year-old native Californian that has often been considered an innovator in certain winemaking venues. Born and raised in the Santa Cruz Mountains, Mica Raas is also the owner of Myka Cellars.

Raas is a graduate of Sonoma State University with a degree in Geology and Environmental Studies and also an associates degree in Wine and Viticulture. Raas has also spent a good part of his professional winemaking career teaching emerging winemakers the art of developing boutique wineries.

His extensive work experience includes a stint at the Sonoma Port Works as well as assisting in making large national brands like Charles Shaw Wine.

Mica Raas believes “that winemaking is very much an art and true perfection in winemaking can only be obtained by careful management of ‘microbial chaos.’” His wines have garnered national attention and a number of high scores and numerous competition medals.

His geology background provides him with extensive knowledge of the terroir and range of microclimates available throughout California.

1850 Wine Cellars & Myka Cellars

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Myka Cellars is an award-winning winery. During a recent San Francisco Chronicle competition, the winery collected an astounding 23 medals out of 24 entries and a pair of Double Golds in the process.

For the record, Mica Raas is still the winemaker for Myka Cellars, an integral facet of the sale to its new owners. The entity intends to open a new tasting facility sometime next year in the area of El Dorado, not far from the city of Placerville, the county seat of El Dorado County.



The 1850 Wine Cellars’ Tasting Room is ideally located in downtown Sutter Creek (Amador County), a quaint historical town with a wonderful balance of old and new, maintaining its Gold Rush facade while catering to the wants and needs of visitors with its shops, restaurants, bed and breakfasts, and world-class wineries.





Food pairings from 1850 and Myka Cellars



Black Pepper Tri Tip

Pair with the 1850 Wine Cellars 2016 Zinfandel

- | | |
|---------------------------|---------------------------|
| 1 Tri Tip (~1- 1 1/2 lbs) | 6 green cardamom pods |
| 4 cups 1850 Zinfandel | 1 stick cinnamon |
| 6 sprigs fresh thyme | 2 cloves |
| 3 sprigs fresh rosemary | 1 bay leaf |
| 1 clove garlic | Sea salt, to taste |
| 1 shallot, finely chopped | 1 Tbs ground black pepper |
| 1/4 cup honey | Fleur de Sel |

Place two cups of Zinfandel into a saucepan and bring to a boil. Remove from the stove, add the thyme, rosemary, garlic, shallot, cardamom, cinnamon, cloves and bay leaf. Set aside to cool. Meanwhile, rub the Tri Tip with the ground black pepper. Put the Tri Tip in a zip lock bag, and when the marinade has cooled, add it to the Tri Tip and seal the bag. Marinate for 2-4 hours in the refrigerator. Place the remaining two cups of Zinfandel into a saucepan and put on the stove over high heat. Reduce it until just 1/4 of a cup remains; add the honey and season to taste with sea salt. Set aside. Light the BBQ with mesquite wood and allow the coals to heat up. Remove the Tri Tip from the marinade and season well with sea salt. Place on the hot grill and cook until the desired doneness. The last 3-5 minutes before the tri tip is done, brush with the Zinfandel and honey reduction. Allow the Tri Tip to rest for at least 10 minutes prior to slicing. Thinly slice across the grain of the meat and sprinkle with a little fleur de sel. Serve immediately. *Recipe provided by 1850 Wine Cellars.*



Grilled Peaches with Prosciutto, Burrata & Balsamic Drizzle

Pair with the Myka Cellars 2016 Sauvignon Blanc

- 2 peeled, ripe, sweet (but not soft) Freestone Peaches
- 3 thin slices Prosciutto, or more as needed, torn into ribbons
- 8 small bamboo skewers, soaked in water 20 minutes
- 6 oz. Burrata cheese
- Coarse sea salt, to taste
- Freshly ground black pepper, to taste
- 1 Tbs finely sliced fresh basil leaves
- Good quality extra virgin olive oil
- Good quality, aged (12 years if possible) Balsamic Vinegar

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cut the peaches in half and remove peach stones. Cut each half in half again. Peaches are now quartered. Wrap Prosciutto around each peach section; secure with small bamboo skewers. Grill peaches on each side until Prosciutto gets a little crisp around the edges and the peaches begin to caramelize, about 6 minutes. Allow to sit on hot grill long enough to caramelize and get some grill marks, but do not let burn. To serve, spoon Burrata onto serving plates. Remove peaches from skewers; place several of the grilled peaches around the cheese. Drizzle the cheese with olive oil. Top with a sprinkle of coarse sea salt and pepper; garnish with chopped basil leaves. Drizzle some Balsamic around the peaches. *Recipe provided by Myka Cellars.*





Jill Osur, In The Spotlight

Jill Osur took a somewhat circuitous path before finally arriving in the wine industry. The Patterson, New Jersey native was a standout softball player at UC Berkeley before an injury just prior to her senior year forced her retirement.

Politics beckoned her after graduation and Osur spent a number of years pursuing the calling of political fundraising. A position with the Special Olympics Northern California and Nevada opened up and Jill Osur became the chief fund raiser for the non-profit organization and raised over 150 million dollars over a fourteen-year career with that organization.

Sometime during college, she was bitten by the wine bug, a feeling that helped shape her present position as President of GoldLine Brands, the parent company of both Gold Wine Club selections. She built up a personal cellar stocked with wines she enjoyed drinking. “Bill Shahl (River Ranch Vineyards) was a winery owner that sat on my board for Special Olympics. He told me to find a wine I liked and buy more of it to drink. He also told me to experiment with new wines and keep an open mind whenever tasting something new.”

“It’s all about personal preference,” Osur related during a recent interview. “Bill became a close friend and reintroduced me to the wine world. I had always held the thought of owning a winery and I had been fortunate enough to purchase a number of fine wines at auction. Besides, I was always talking about wine without even realizing it.”

Osur’s chance for involvement in the wine industry began when she met Paul Haley, a Brit who was also an accountant. Haley was already in the food business and was familiar with the wine export business. The two teamed up and GoldLine Brands was formed.

“We both had visions of growing a company and sought out an area that we felt was underdeveloped. That area was the El Dorado AVA and the remainder of the Sierra Foothills AVA. When we

met Mica and saw the exceptional wines he was making, we knew he could really succeed with top grapes and modern equipment. He sold us his winery a few years ago and agreed to move his operation to El Dorado and remain as winemaker for all our operations. Thankfully, he has never looked back.”



Jill Osur is still learning about the wine business. Her company is producing more wine than it currently sells so she is involved in selling both fruit and finished wine.

“Our growth is right on track with all our brands,” she confided. “But the reality of the wine business is that it takes a certain amount of time to reach the goals you set for yourselves. I’ve managed to put together a top marketing team that will assure our future success. With Mica’s penchant for winning medals and receiving top marks for his wine, our success seems to be right around the corner.”

Jill Osur seems a happy, contented wine executive. She is also quite busy but has accepted the challenges of establishing new wineries and new locales. She currently sits on the board for the John F. Kennedy University Institute for Entrepreneurial Leadership and was named the Female Executive of the Year in Consumer Products for up to 2,500 Employees in 2012, and received the Bronze Stevie Award.

Osur is passionate about bringing the El Dorado AVA to premier growing status with the wines of her company. She faces an uphill battle from established production areas like Napa Valley, Sonoma and the suddenly popular Central Coast. She also wants to make the area “like Napa Valley was 35 years ago” with small wineries featured and a real experience of consumer/winemaker interaction.

Since the area has no product restrictions, cheaper labor costs, superior dirt quality and no water restrictions, Osur’s vision and assessment seems entirely plausible. We salute this pioneering woman and her partners who seem destined for stardom. They seem well on their way to realizing their dream.





Wine Regions: Sierra Foothills & Lake County

Sierra Foothills

It can be validly argued that the Sierra Foothills AVA is the most under-appreciated growing area in California. Situated as it is in the Sierra Nevada's western slopes, the AVA (established in 1987) is a collection of smaller

wineries that dot the 2.6 million acres within its boundaries.

Practically every varietal can be found within the Sierra Foothills AVA whose volcanic-origin soils are thin and austere and provide excellent drainage. In a word, these conditions are seemingly perfect for upscale growers. There are five sub-AVA's with varying characteristics that stand out in the array of wines produced. Vines were introduced here around the midway mark of the 19th Century, during the period of California's heralded California Gold Rush. Zinfandel grapes are particularly prized in this environment that is home to many "Old Vine" plants that are well over 100 years old.



Lake County

Lying directly above the Napa Valley and its celebrated community of wineries is California's Lake County where the Mayacamas and Vaca Mountains join and rise. Elevation is a key factor here with the majority of vineyards planted at elevations of 1,500 feet or higher. The appellation boasts the purest air quality in the Golden state and is considered one of the coldest growing areas in Northern California. Recently discovered by many new wineries attempting to beat Napa Valley's soaring land prices, Lake County has emerged as a top producer of a number of varietals that thrive in the colder climate Lake County offers. The Sauvignon Blanc is particularly suited for this area and much wine industry research on the increasingly popular Bordeaux white varietal has been completed here.

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The *Plus! Program* automatically adds one special wine to each regularly scheduled wine delivery, or as often as you like! *Plus!* wines are all highly rated, very small production wines with availability too limited for all regular club members to receive.



Join Today! \$18-\$22/Delivery

This month's *Gold Club* featured *Plus!* wine:
Myka 2016 Chardonnay, Santa Lucia Highlands

DOUBLE GOLD MEDAL

- San Francisco Chronicle Wine Competition

Retail Price at the Winery: \$32.00



Wine Winyard: Test Your Wine IQ!



What is the relationship between Sauvignon Blanc and Cabernet Sauvignon?

Surprisingly, Sauvignon Blanc is one of the parent varieties of Cabernet Sauvignon, along with Cabernet Franc. The chance crossing between Sauvignon Blanc and Cabernet Franc during the 17th Century in Southwestern France lead to one of the most recognizable and popular red varietals produced today.

What was the first AVA (American Viticultural Area) recognized in the United States?

The Augusta AVA, surrounding the area around the town of August, Missouri, was the first recognized AVA in the United States. It gained the status on June 20, 1980. Today there are more than 200 AVAs recognized in the state of California alone. This large number is a testament to the variety of microclimates in the state. California's largest AVA is the Central Coast AVA and its smallest AVA is Cole Ranch in Mendocino County.

What does the term 'ullage' refer to?

'Ullage' is the empty space in wine bottles, barrels or casks that develops as wine evaporates. The space in the bottle expands as wine evaporates over time, so older bottles typically have a larger space than younger bottles.

The Gold Medal Wine Store



Instant! Membership Rewards saves you 21% to 38% off 1850 and Myka Cellars wines!

	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
1850 2016 Zinfandel	\$28.00/btl.	2-Bottle Members:	\$22.00	\$20.33	\$19.50
Sierra Foothills		4-Bottle Members:	\$22.00	\$19.50	\$18.25
Myka 2016 Sauvignon Blanc	\$26.00/btl.	2-Bottle Members:	\$20.00	\$18.33	\$17.50
Lake County		4-Bottle Members:	\$20.00	\$17.50	\$16.25

*Effective per bottle prices after Membership Rewards discount is applied at checkout.

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