

# THE WINE PRESS

Gold Medal Wine Club Newsletter: Vol. 14 No. 4

De Lorimier Winery Edition

## In This Issue

DE LORIMIER  
WINERY  
Page 1

THIS MONTH'S  
WINES  
Page 2

SPOTLIGHT PROFILES  
Page 3

WINE WIZARD  
Page 4

FOOD FOR THOUGHT  
Page 6

JUDGE-THE-WINES  
Page 7

REORDERS  
Page 8



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

[www.goldmedalwine.com](http://www.goldmedalwine.com)

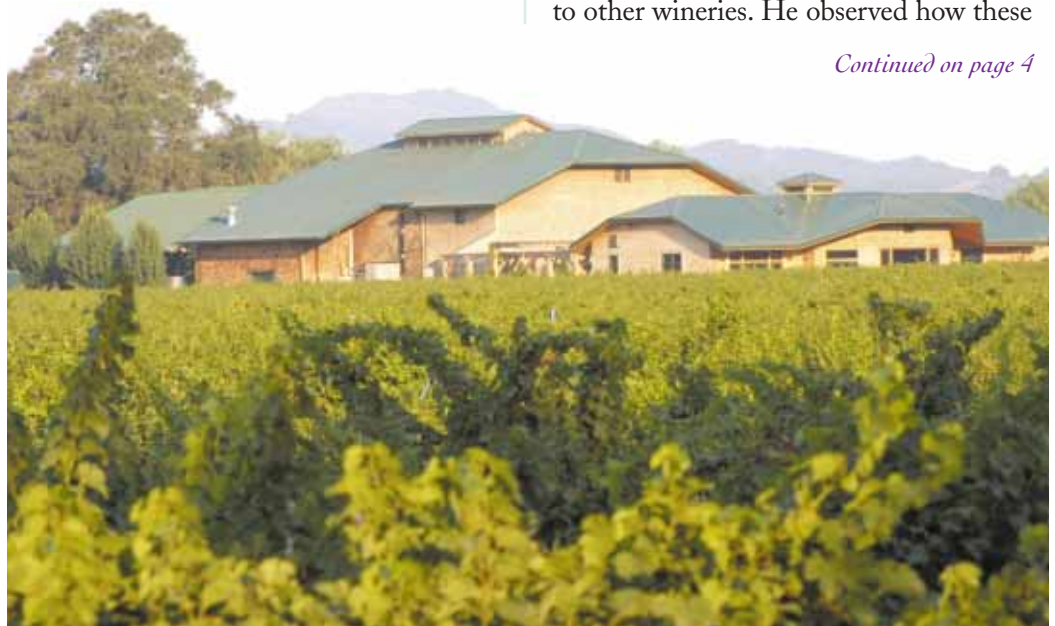
## DE LORIMIER WINERY SHOWS ALEXANDER VALLEY WINE AT ITS BEST

Alfred de Lorimier bought his vineyard land in 1971. Originally, he was simply looking to find a get-away spot for him and his family to escape the busy city life of San Francisco. The Sonoma location where he settled is just a short drive away in the heart of the beautiful Alexander Valley. At that time the property was an old prune orchard owned by Beringer Vineyards. De Lorimier tried

his hand at prune farming for one harvest before converting the entire parcel into vineyards.

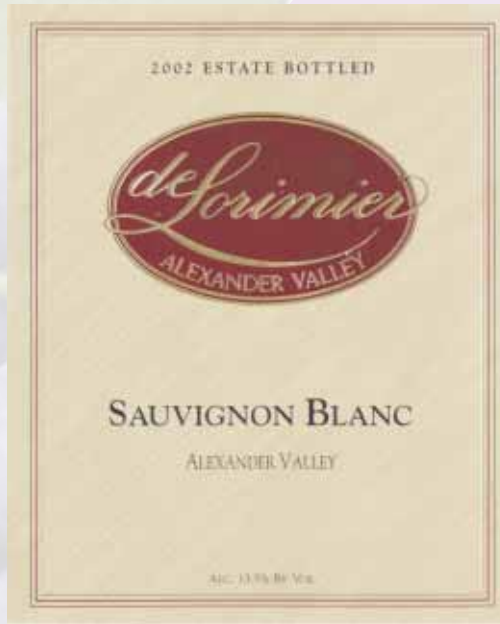
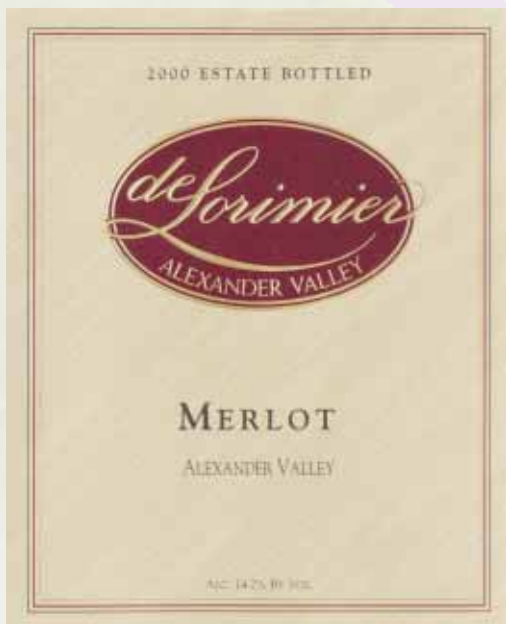
Once the decision was made to plant vineyards, de Lorimier plunged headfirst planting the classic Bordeaux varietals: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec, Sauvignon Blanc and Semillon. For thirteen years de Lorimier sold his entire grape production to other wineries. He observed how these

*Continued on page 4*



*The handsome looking de Lorimier Winery sits in the heart of Sonoma County's Alexander Valley.*

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 1,200 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

“Plump as a baby,” says the *Wine Enthusiast* which gave the 2000 de Lorimier Merlot an impressive **91-Points**. They go on to say, “layers of blackberry, cherry and coffee flavors, a rich, round wine with enough weight to accompany big roasted meats. The long, extracted finish suggests mid-term aging, but it’s gorgeous now.” The *Wine & Spirits* magazine chimed in with a rating of **91-Points** too— “There’s a lovely textural build to this wine, from a tight, impacted feel when first poured, broadening to a bold and lively red-fruited merlot plumpness . . . A lot of substance, especially at the price.” This lovely wine is just now being entered into the 2004 wine competitions and already grabbed a **Gold Medal** in the first event of the season. Try it with grilled lamb or pork tenderloin. 88% Merlot, 12% Malbec.

## 2002 SAUVIGNON BLANC

The 2002 de Lorimier Sauvignon Blanc is a bright, citrus-spiced wine that is a straightforward example of how Sauvignon Blanc should be made. It can be a tough varietal to produce as evidenced by lots of green, overly grassy and acidic versions out there. However, this Sauvignon Blanc is one of fruity complexity and balance. In the first competition of the year it garnered a **Silver Medal** showing that critics agree. As the season progresses we can expect many more medals from this little gem. Tasting notes show nice aromas of melons, figs and citrus. Its open, round feel on the palate allows plenty of grapefruity, figgy and lemon cream flavors to burst through with hints of fresh grass. A very bright, fruity, clean and crisp impression remains in the mouth. Try it with grilled snapper, sea bass or even your favorite sushi.

### WINE CREDENTIAL HIGHLIGHTS

**2000 VINTAGE: 91-Points**— *Wine & Spirits* magazine; **91-Points**— *Wine Enthusiast* magazine; **Gold Medal**— *San Francisco Chronicle* Wine Competition.

**LEGACY:** One of the original varietals grown by de Lorimier and estate bottled since the 1990 vintage.

**2002 VINTAGE: Silver Medal**— *San Francisco Chronicle* Wine Competition. Both the Merlot and Sauvignon Blanc are entered in the spring and summer wine industry competitions, so more medals are forthcoming.

**LEGACY:** One of the first planted in the estate vineyard; estate bottled since the 1996 vintage.

#### *Just the facts:*

pH . . . . .	3.51
Total Acid . . . . .	.64 g/100 mls
Alcohol . . . . .	14.2%
Cases Produced . . . . .	2,130
Aged in American & French Oak . . .	16 Months
Drink Now or Up to Year . . . . .	2009+

#### *Just the facts:*

pH . . . . .	3.33
Total Acid . . . . .	.65 g/100 mls
Alcohol . . . . .	13.5%
Cases Produced . . . . .	2,250
Aged in French, Hungarian & American Oak	
Drink Now or Up to Year . . . . .	2007+



# GOLD MEDAL SPOTLIGHT

## *Dr. Alfred de Lorimier*

Dr. Alfred de Lorimier figured there had to be a better way. During medical school at the University of California in San Francisco, he saw a big void of expertise in the surgeries performed on children and infants. “It was an area that needed a lot of attention,” he remembers. de Lorimier spent five years learning general surgery at U.C.S.F., followed by two years of pediatric surgery at Ohio State, perfecting his craft. Dr. de Lorimier has honed his skills to become one of the nations’ most prominent physicians in the Pediatric Surgery field. In fact, last year he served as the President of the American Pediatric Surgical Association.

Al was born in Washington D.C., the son of an Army Radiologist. As an Army brat he spent his childhood living on Army bases in Washington, Panama Canal and Memphis, before the family finally settled down in Berkeley, California. Northern California is where he has remained ever since.

Al de Lorimier’s interest in wines developed during his medical school years, but owning a vineyard was the furthest thing from his mind. “In the late 1960s we began looking for a future escape valve out of San Francisco— a place in the country where we could go to relax

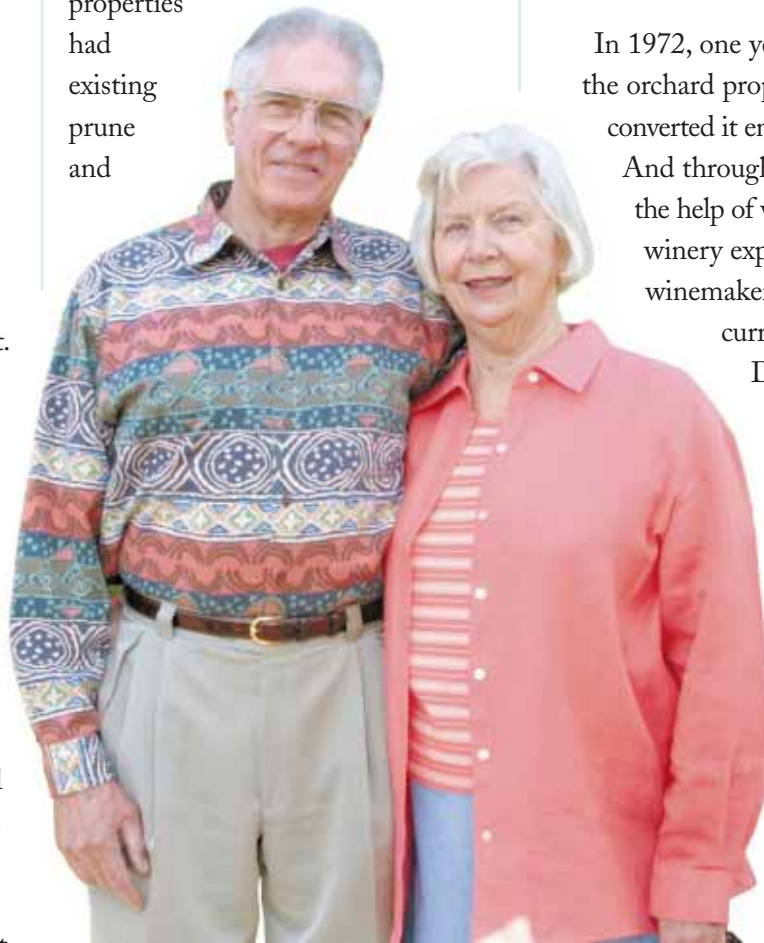
someday and maybe try to grow something,” Al recalls. “On a map we drew a two-hour drive radius around San Francisco and began exploring the possibilities,” he said. The de Lorimier family fell in love with the beauty of the Alexander Valley. So in 1972 they bought two parcels of land, about seven miles apart, totaling about 65 acres.

Even at this point Al de Lorimier had not yet decided to plant vineyards. The two properties had existing prune and

pear orchards, which had been largely neglected by previous owner, Beringer vineyards. “Beringer had been holding on to the land with the idea of converting it to vineyards, but they decided to scale back and sell it instead,” he reported. “We thought it would be fun to resurrect the orchards,” he chuckled. But the de Lorimiers quickly learned that prunes and pears were not exactly big cash crops and it would cost them more to harvest than they would get for the crop.


In 1972, one year after buying the orchard properties, they converted it entirely to vineyards. And through the years with the help of vineyard neighbors, winery experts, former winemaker Dennis Hill and current winemaker Don Frazer, the de Lorimier’s have carved out a successful grape growing and winery operation that competes with the best California has to offer. We hope you enjoy discovering two of de Lorimier’s

finest wines.



*Winery owners Al and Sandy de Lorimier began their grape farming venture in 1974 and started their winery in 1986.*

*Continued on page 6*



**WINE  
WIZARD**

- 1) What is a *Hock* wine?
- 2) Approximately how many calories are in 5-ounce glass of wine?
- 3) What is meant by the term *bottle shock*?

*Continued from page 1*

wineries were winning medal after medal using *his* grapes! What really bothered him though was the one-varietal style in which most of these wines were being produced and bottled. “I was tired of the monochromatic wines being made back then,” he says. “The Chardonnays were too oaky and the Sauvignon Blancs were too grassy. I prefer a fruitier more complex style,” he adds, “So I decided to build my own winery to make wines the way I like to drink them.”

By 1987 he was off and running with his own offering of uniquely blended wines, fashioned in the time-honored Bordeaux style— and

more importantly, the way *he* preferred to drink wine. Al de Lorimier’s wife, Sandy, created a *patterns* concept in naming the wines. The wine names, *Spectrum*, a white Meritage, *Mosaic*, a red Meritage and *Prism*, a blend of three Chardonnays, were the initial wines produced. The names suggest the essence of each particular wine, as well as the artistry and richness in each blend. All three wines are complex, yet distinctive combinations of grape varietals, which produce an array of generous flavors. A fourth offering called, *Lace*, is a late-harvest Sauvignon Blanc wine, available only in special years when the weather cooperates.

Since those inaugural releases, de Lorimier has introduced three varietally labeled wines to the line-up, a Sauvignon Blanc, Chardonnay and Merlot. The Sauvignon Blanc is a blend from three estate vineyards showing a style that is straightforward, crisp, clean and fruity— not overly grassy. The Chardonnay is a unique blend of three to four different clonal selections of the grape that come together to produce an exotic, multi-layered wine. De Lorimier has grown Merlot for over a decade and since 1990 a very small amount has been bottled as a varietal-named wine. The Merlot is usually blended with a small amount of Malbec that adds a soft, jammy fruit character.

An abundance of red, ripe fruit flavors of cherry and plum make this wine a crowd pleaser year-in and year-out. As with the proprietary-named wines, each has won a plethora of medals in the industry wine competitions.

Al de Lorimier keeps an eye on the winery operation and is also a prominent pediatric surgeon in San Francisco (see the *Spotlight* profile in this publication). Al’s wife Sandy, winemaker Don Frazer (see related article), sales & marketing manager John Woodward and vineyard manager Alex Vyborny are the lifeblood of the operation. Total production is about 10,000 cases annually, with an eventual goal of 12,000. Only the best grapes are used to make their own wines, which account for roughly one-third of the total grape production. The other two-thirds continue to be sold to other wineries.

Throughout the 1990s, de Lorimier Winery contributed greatly to opening the door for a new range of affordable, yet serious California wines. Early in the decade, his carefully crafted blends were on the cutting edge of California winemaking. A growing army of winemakers throughout the state now shares his belief that well-crafted, blended wines are superior to single varietal wines. “It was simply a matter of time,” Al de Lorimier says with a grin. 🍷





*A gorgeous view of the de Lorimier Winery, surrounded by the estate vineyards.*

## ANSWERS TO WINE WIZARD

1) **Hock**, is a generic term for white wines from the Rhine regions of Germany and sometimes for the wines of Germany in general. Similar to Bordeaux and Burgundy, the name has also become synonymous with a specifically shaped wine bottle. The Hock originates in Germany from a town called, Hochheim. It is a long cylindrical shaped bottle with a long neck, used primarily for bottling Germanic wines such as Rieslings and Gewürztraminers.

2) For a 5-ounce glass of wine, which some consider "one glass," the alcohol provides around 100 calories. The calories in a glass of wine come solely from the alcohol in the wine. There are only trace amounts of protein in the wine, 0 grams of fat and 0.0 grams of saturated fats.

3) The term **bottle shock** is used by winemakers to describe the condition of wine immediately after bottling. During the bottling process, the wine picks up oxygen, which can play havoc with its aroma. Once it has been in the bottle for at least several weeks, the wine will regain its more pleasing natural aroma.





# FOOD FOR THOUGHT

## CHICKEN CHILE VERDE

6 Chicken Thighs, boneless & skinless  
2 teaspoon Olive oil  
1 Onion, chopped  
4-6 Garlic cloves  
1 small can Ortega green chilies, mild  
1 small can Herdez mild green salsa  
1 teaspoon Ground Cumin  
1 teaspoon Oregano  
1 can Chicken broth  
Flour  
Salt & Pepper to taste

*In a heavy bottomed pot, heat the olive oil. Toss the chicken in the flour and sauté in the oil until just brown. Remove chicken and set aside. Add onion, garlic, cumin and oregano to pot and sauté on medium heat until soft and aromatic. Add the broth and deglaze the pot. Add the chilies and the salsa and stir to combine. Chop the chicken and return to pot. Simmer on a low flame for about 45 minutes and serve over rice with our 2002 Sauvignon Blanc.*

## GARNET YAM & CAULIFLOWER SOUP

4 Medium-size Garnet Yams  
1 Large Cauliflower (florets only)  
2 Lark Leeks (tenders only)  
1 Tablespoon Olive Oil  
1/2 Teaspoon Tarragon  
8 cups of Water  
8 Chicken Bouillon cubes  
Salt & Pepper to taste  
Pumpernickel croutons

*Clean and finely chop the leek tenders (the white portion). In a large stockpot, over low heat, sauté leeks gently. Peel & coarsely dice the yams and add them to the stockpot. Add the 8 cups of water and the chicken bouillon (you may substitute vegetable bouillon, if you wish), raise the heat to medium high and bring to a simmer. Clean the cauliflower and separate the florets. Add these to the simmering soup and reduce heat to medium. Cover and simmer for approximately 30 minutes, stirring occasionally.*

*To make pumpernickel croutons, cut the bread into small cubes, toss lightly in olive oil and toast in the oven for approximately 45 minutes at 200 degrees.*

*Check to make sure the yams are tender and cooked all the way through (fork tender). Add the tarragon and simmer for an additional 5 minutes. Remove from heat and let stand for 5 minutes. Using a hand held food processor (magic wand), puree the mixture until smooth. Add salt and fresh cracked pepper if desired, to taste, and return to simmer for 5 more minutes. To serve, ladle into desired bowl and gently float a few croutons in the middle. May be drizzled with a little lemon oil crème fraiche. Serves 8*



*Don Frazier has been de Lorimier's award-winning winemaker since 1989.*

*Continued from page 5*

## Donald H. Frazer

Donald H. Frazer joined de Lorimier Winery in the spring of 1989 and has brought with him an extensive background in viticulture and winemaking.

Raised on a family farm just north of Sacramento, Don worked summers and after school at all phases of an agricultural operation. He attended the University of

California at Davis, where he obtained a B.S. specializing in Plant Science. Don joined Charles Krug winery in 1978 where he was elevated to the position of winemaker/production manager in January of 1980. In 1982 Don accepted a position as winemaker at Belvedere Winery where he was promoted to Vice President—Winemaker in 1985.

Don's winemaking philosophy is based on the fact that wine is a



# 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.

## Pozzan 2001 Cabernet Sauvignon

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	95%	3%	2%

## Pozzan 2002 Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	4%	4%

## Red Hill 2001 Reserve Merlot

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	96%	4%	0%

## Red Hill 2002 Reserve Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	91%	6%	3%

## Lions Gate 2001 Cabernet Sauvignon

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	4%	4%

## Lions Gate 2002 Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	89%	7%	4%

## Madroña 2000 Zinfandel

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	91%	6%	3%

## Madroña 2002 Mèlange de Trois

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	91%	5%	4%

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. **New! To submit your Scoresheet online, go to [www.goldmedalwine.com/scoresheet.html](http://www.goldmedalwine.com/scoresheet.html)**

■ Indicates wine is still available

fruit product and, therefore, should reflect the varietal character of the grapes as well as the region and vineyard in which they are grown. This unique combination should be the central focus of a wine. From the time a vineyard is selected to the time a wine is released, all decisions must be made with ultimate goal of enhancing and preserving that unique character and presenting a wine that is complex, balanced and delicious to drink. 🍷



©cartoonbank.com

# THE GRAPEVINE

*Comments from us and Club members*

The Red Hill wines featured recently struck a chord with an overwhelming number of members (see the comments below). A great wine with an exceptional price, it quickly vanished from sight. We bought every last drop of the Red Hill Merlot that was available from the winery and that still wasn't enough to satisfy demand. As of press time we do still have a small amount of the Red Hill Chardonnay remaining. And speaking of high-demand, the Pozzan wines have generated a similar response and are selling very quickly. So if you're inclined to order more, we suggest you do it sooner versus later.

*[The 2000 Red Hill Merlot is a] Nicely presented Merlot. Highly recommended to anyone!*

—A.H. Smith, Score 52

*[The 2000 Red Hill Merlot] Is the only Merlot I've ever liked!*

—John Rybczyk, Score 54

*I have just three words for [the 2002 Red Hill Chardonnay]:*

**FAB-U-LOUS!**

—Connie Reichert, Score 52

*[The 2000 Red Hill Merlot] Is the best Merlot I've ever tasted!*

—William P. Sellen, Score 52

*[The 2000 Red Hill Merlot is] One of the finest I have ever tasted!*

—Michael R. Daugherty, Score 54

*[The 2002 Red Hill Chardonnay is the] Best Chardonnay I've tasted!*

—Robert M. McDonald, Score 45

Maximum score is 55. Include your email address when you send back your Scoresheet to receive an exclusive 30-day special offer. Available only to current members who send back a completed Scoresheet. Every month you send back your Scoresheet you are eligible for that particular month's special offer. You will be notified by email concerning the details of the offer and the exact 30-day window to take advantage of it.

## R E O R D E R

Family-owned de Lorimier Winery is in the heart of Sonoma's Alexander Valley. They have farmed grapes since 1974 and produced estate wines since 1986. They have quietly earned hundreds of wine industry accolades and an untold amount of kudos from wine lovers fortunate enough to have already discovered them.

DE LORIMIER WINERY	Retail Price		Club Price		Club Price	
	Winery-Direct		2-Bottle Members		4-Bottle Members	
<b>2000 Merlot</b> Alexander Valley	Half Case-6	\$120	<b>\$89</b>	<b>(26% Off)</b>	<b>\$83</b>	<b>(31% Off)</b>
	Full Case-12	\$240	<b>\$166</b>	<b>(31% Off)</b>	<b>\$154</b>	<b>(36% Off)</b>
<b>2002 Sauvignon Blanc</b> Alexander Valley	Half Case-6	\$60	<b>\$48</b>	<b>(20% Off)</b>	<b>\$44</b>	<b>(27% Off)</b>
	Full Case-12	\$120	<b>\$89</b>	<b>(26% Off)</b>	<b>\$82</b>	<b>(32% Off)</b>

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

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

**[www.goldmedalwine.com/reorder](http://www.goldmedalwine.com/reorder)**

\*Availability is very limited.

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