

THE WINE PRESS

Gold Medal Wine Club Newsletter: Vol. 10 No. 7

Atterra and Moss Creek Wineries Edition

AL TERRA

WINE OFFERS NAPA NOBILITY AT MODEST PRICE

“Why?” “Who says it has to be done *this way*?” “Has anyone tried it this way?” “It will probably work better if . . .” You can almost hear David Coleman’s brain churning away, questioning, testing the conventional wisdom, wanting to find another way. To the people who know David Coleman, that’s typically the way he approaches just about everything. To the wine industry, known to be somewhat stodgy and conventional, that kind of thinking borders on blasphemy.

Why do you have to have wine labels that are white and square and nondescript? Why do you have to grow your own grapes to make great wine? Why do you have to be an enologist to make great wine? The answer to these and many other questions David has asked along the way is “You don’t.”

David’s first foray into the wine industry was while he worked as a graphic designer for a Santa Rosa ad agency. He was in the right place at the right time when he bumped into Dick Arrowood, owner of Chateau St. Jean Winery. “I asked him if he needed any design work done,”

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Special Double Edition

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

www.goldmedalwine.com

MOSS CREEK KEEPS

FOCUS ON SMALL PRODUCTION, HIGH QUALITY

If there was ever a sure thing in a start-up winery, George and Ann Moskowitz’s Moss Creek Winery might be it. “We will always be a small winery,” states owner George Moskowitz. “We want to run a *hands-on* business and ensure a high quality product each year.” The plan, George revealed, is to keep overall production under 3,000 cases per year and no more than 1,000 cases will be produced of any one wine. Not that staying small and hands-on will ensure success, but the rest of the story may convince you that these two have nothing but upside potential.

The Moskowitz Ranch in Napa Valley is long and rich in family tradition. Four generations of Moskowitzes have called this Napa ranch their home since the early 1900s. In 1917, George’s great grandfather, William Moskowitz, moved to northern California from New York. Back east he trained as a medical doctor, but was then lured to California’s promise of wide-open spaces and cheap land. After a brief stay in San Francisco where he and his brother opened up one of the city’s first five and dime stores, William headed north to Sonoma’s untouched territory.

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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.

1997 CABERNET SAUVIGNON

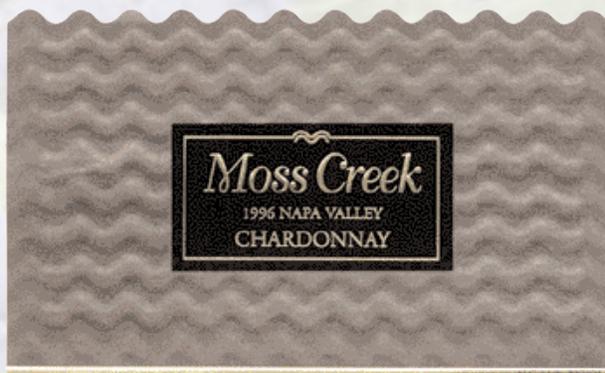


A Gold Medal Wine Club exclusive offering!
 The 1997 vintage in California and especially Napa Valley is widely considered to be one of the best vintages of the 90s. The long warm, sunny days and warm nights allowed the fruit to develop to a full, unhurried maturity. Rich vanillin oak, sweet currants and a touch of loamy spice combine nicely in both the deep, carefully focused aromas and well-filled flavors of this generous Cabernet. Its flavors present a neatly layered mix of fruit, oak and spice that create a picture of polish and focus in the mouth. Deep flavored and supple, low in tannins

and a long finish with an aftertaste of ripe varietal fruit that goes on and on. A Napa Valley Cabernet this good and at this kind of value is virtually unheard of these days. 100% Napa Valley Cabernet Sauvignon.

Low Production Alert!

1996 CHARDONNAY



Estate grown and crafted by one of the country's most respected winemakers, Nils Venge. Crisp with notes of creamy marshmallow, pineapple, honeydew melon, honeysuckle, and Fuji-apple combine to create an exotic array of mellow fruit aromas and flavors. Round, firm, clean and compact in the mouth, the wine has a good sense of weight and overall richness without ever wandering off. The finish is smooth and pleasant. The Moss Creek Chardonnay is tank fermented without malolactic fermentation. Barrel aging for 12 months in French oak allows for complexity to come from the oak without dominating the wine. This allows the delicate varietal and vineyard characteristics of the Chardonnay to be the focal point of this wine. Characteristic with mountain fruit, this still shows as a young wine and is beginning to open up beautifully in the bottle.

Low Production Alert!

WINE CREDENTIAL HIGHLIGHTS

1997 VINTAGE: *Gold Medal Special Selection*—Exclusive offering to members of the Gold Medal Wine Club and visitors to the winery tasting room. Due to the exclusivity and extremely low production, this wine was not sent to competitions.

LEGACY: This is a new wine offering produced strictly for the winery tasting room and select wholesale customers of the winery.

Just the facts:

pH	3.45
Total Acid	.76 g/100 mls
Alcohol	13.8%
Cases Produced	840
Aged in French & American Oak	24 Months
Drink Now or Up to Year	2008

1996 VINTAGE: *Gold Medal Special Selection*—Due to very low production and availability, the winery has chosen not to enter this wine into competitions.

LEGACY: Moss Creek Winery has chosen Gold Medal Wine Club to showcase their inaugural Chardonnay release.

Just the facts:

pH	3.45
Total Acid	.64 g/100 mls
Alcohol	13.95%
Cases Produced	824
Aged in French Oak	12 Months
Drink Now or Up to Year	2002

GOLD MEDAL SPOTLIGHT

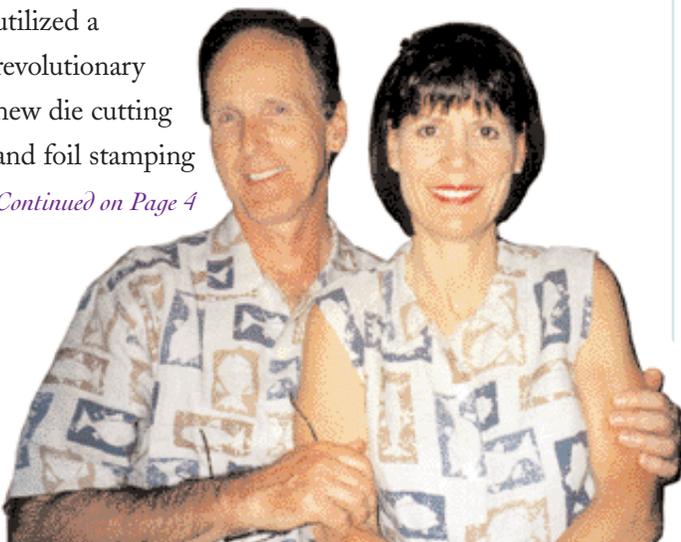
Ayn & David Coleman

Some winemakers come to their profession out of a passion for wine, some come about as a part of a family tradition, others find the occupation to be the culmination of a life-long dream, and then there is David Coleman. The founder of Adler Fels came to the wine business out of a love of design, of machinery, and a simple curiosity about the process of winemaking.

It began in 1971 when David, who had graduated from M.I.T. with a Chemical Engineering degree and a design degree from the prestigious Pratt Institute and Parsons School of Design, moved to Santa Rosa, California to be the creative director of a small advertising agency. Prior to this fortuitous move, David had designed furniture, first in Chicago and then in Laguna Beach. He found the jobs boring and felt that the agency might provide the creative freedom and challenge he was looking for. The agency was smack dab in the middle of wine country so it didn't take long to land a few winery accounts. It was here that David designed his first wine labels. Skilled at creating innovative bottle art that

utilized a revolutionary new die cutting and foil stamping

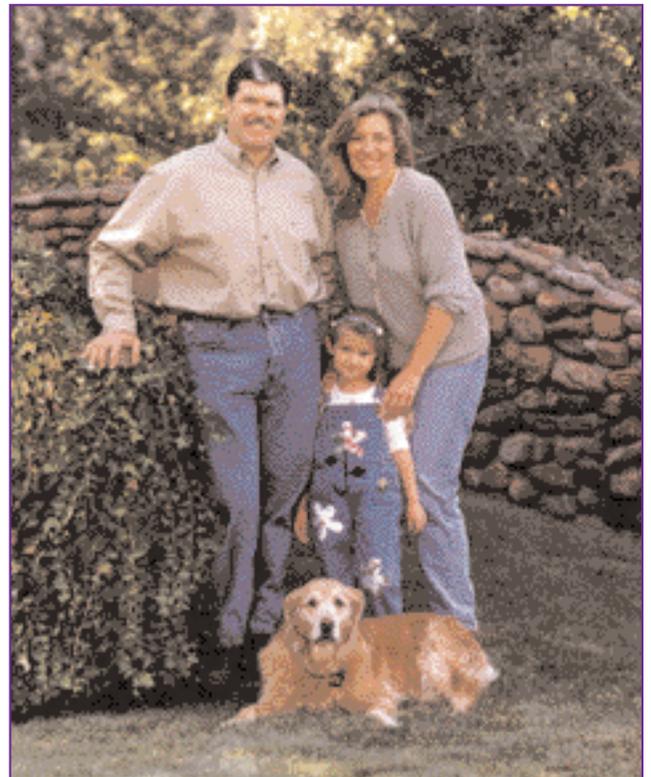
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Winery owners, Ayn and David Coleman have been crafting award-winning wines for over 20 years.

Ann & George Moskowitz

One thing that is clear is that the Moskowitzes are a hard-working, high-achieving family. George's great grandfather amassed a land fortune building his sheep



The Moskowitz Family in front of the stone bridge on their property. (George, Ann, 5-year-old Madison, and Crystal, the winery dog.)

and cattle empire. George's Dad put the land to work in creative ways, he added vineyards, leased land for a hunting camp, built an airstrip, constructed a full-fledged winery facility, and carved caves out of the mountainside. Harold also established a restaurant and bar down the road, where he would tend bar after working on the ranch all day. And as if that wasn't enough, Harold was also a skilled heavy equipment operator, working as a contractor in addition to overseeing the ranch.

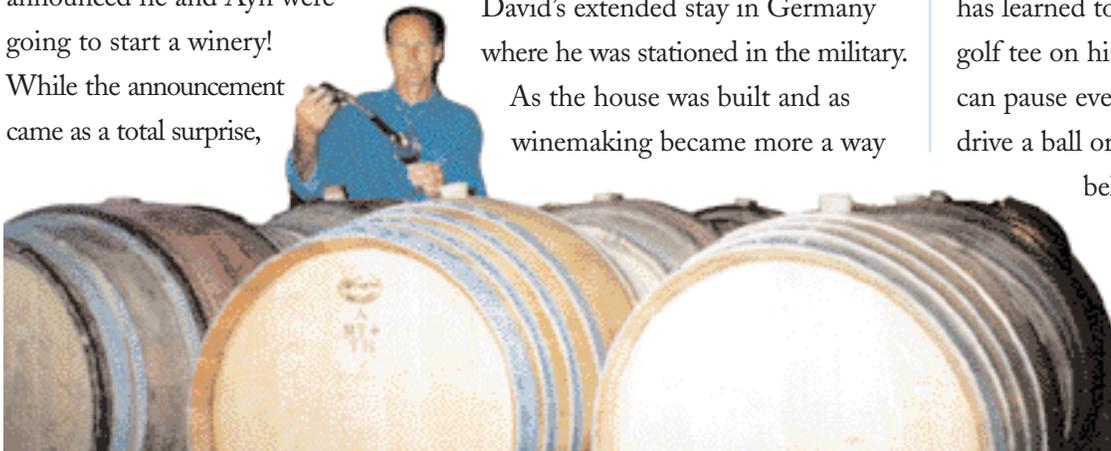
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Coleman—Continued from Page 3

process, he soon gained a loyal following. Building on David's reputation, the agency flourished, capitalizing on the niche business of wine packaging design. His success in this field captured international attention, and over the next seven years he produced scores of award-winning wine labels.

In 1978, while David was still designing labels, he met Ayn Ryan, a native Californian who had grown up in her family's vineyards under the tutelage of her grandfather, Edward Merzoian (founder of Elmco Vineyard and Cameo wine label). Interestingly, her uncles were also in the business, having started Chateau St. Jean Winery in Kenwood, California.

David the "East Coaster" and Ayn the farm girl from Porterville in the San Joaquin Valley were married the next year. About a year later while at a business dinner with one of David's winery clients, David suddenly announced he and Ayn were going to start a winery! While the announcement came as a total surprise,



Owner, winemaker David Coleman checking out a Cabernet barrel sample.

Ayn supported the idea and before long they had created architectural plans for their new winery.

For the next couple of years David worked at the agency and

of life, David and Ayn found themselves either tearing down and rebuilding, or remodeling to make way for more winery space. With each passing year, this frenetic pace continued as production evolved



The Colemans' golf tee on the edge of their deck high above Sonoma Valley relieves stress and helps keep their handicap down!

then studied winemaking during the off hours. Meanwhile, he and Ayn purchased property in the Mayacamas Mountains high above the Sonoma Valley and started building their home. The design they envisioned was a castle-like motif, inspired by David's extended stay in Germany where he was stationed in the military.

As the house was built and as winemaking became more a way

from an initial 1,000 cases into 10,000 to 15,000 cases annually.

Sadly, the pace at a 15,000 case winery doesn't leave much time for trivial pursuits, and David's other love, golf, often takes a back seat. Always the innovator, David has learned to cope by installing a golf tee on his deck, from which he can pause every once in awhile to drive a ball or two into the canyon

below. Visitors are welcome to join him, and the balls and clubs are provided. 🏌️

Moskowite—Continued from Page 5

George grew up on the ranch and absorbed the same type of Moskowitz work ethic. He has always been involved in helping out at the ranch, both with the cattle and the vineyard operation. He grew up in Napa Valley where he was a star athlete in wrestling, football and track. In fact, he was a California state wrestling champion in 1976, then continued with the sport after earning an athletic scholarship to UC Berkeley. At Berkeley, George played football, and wrestled on several US National teams, placing third in the world championships.

He graduated from Berkeley in

1981, then completed his MBA at Golden Gate University. From there, he landed at a brokerage firm as a stockbroker and remained there up until the time he and his wife Ann purchased the winery.

Ann grew up in the nearby town of Santa Rosa. She traveled south to school, attending UCLA where she graduated with a fine arts degree in Design. In 1980, at an on-campus job interview, she hooked up with IBM as a Marketing Representative. Her IBM job eventually led her to Napa Valley in 1986, where she sold small business computer systems to the fledgling wine industry. “That was back when computers the size

of refrigerators were doing the work that a small desktop PC can do today,” Ann quips. Two years later, Ann left IBM and worked for several other computer software companies, holding various sales and management positions.

Ann now works full time at Moss Creek Winery. She and George have one daughter, Madison, who is five years old. We wonder if Madison knows how lucky she is being the fourth generation Moskowitz who will one day, presumably, run this incredible ranch and beautiful winery. 🍷

ARE YOU OUT OF YOUR CORKIN’ MIND?!

You may have noticed something different about the 1997 Alterra Cabernet Sauvignon, being featured this month. Instead of a traditional cork, the winery has chosen to use a synthetic cork! While this flies in the face of tradition, synthetic stoppers are winning approval and accolades from a growing number of wineries every year. Why, you ask? Because there is not a winery in the world that is immune to the problem of *cork taint*. A wine that is *corked* or has *cork taint* is a problem that occurs when natural cork transfers TCA (2,4,6-Trichloroanisole) into the wine, resulting in stinky, moldy, undrinkable wine. Although cork

taint is by no means an extensive problem (some say 1%-2% of all wine is affected by cork taint), it is nonetheless one of the difficulties in using natural cork.

In 1982, Swiss researchers first identified TCA as a cause of musty, rotten aromas and bad flavors in wine. It is formed by the chemical reaction of phenols (organic compounds present in cork, grapes and other plants) with molds and chlorine. These components are common in industrialized society, and TCA is known to develop on cork trees long before their bark is removed and processed.

Synthetic corks have completely eliminated the problem of cork taint. St. Francis Winery in Sonoma Valley has used synthetic corks since 1995. “The public must get over this concept that a bark plug is the final word in wine preservation,” insists Tom Mackey of St. Francis. Randall Graham of Bonny Doon Winery has bottled all his wines with synthetic corks since 1997. “Corked bottles drive me completely crazy. Despite what cork manufacturers say, they haven’t solved the problem,” he says. Several years ago Beringer, Robert Mondavi, Clos du Bois Kendall Jackson and Sebastiani

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WINE WIZARD

- 1) What does describing a wine as *backward* mean?
- 2) Why do wine tasters swirl the wine around in the glass before evaluating?
- 3) What does the term *claret* mean?

Moss Creek—Continued from Page 1

William started buying chunks of land that he turned into sheep and cattle ranches. By 1930, he had accumulated over 10,000 acres throughout Napa and Sonoma Counties. The next four decades of life on the Moskowitz Ranch remained relatively unchanged. William's son Harold was brought up and worked on the ranch and Harold's son George followed in the same footsteps.

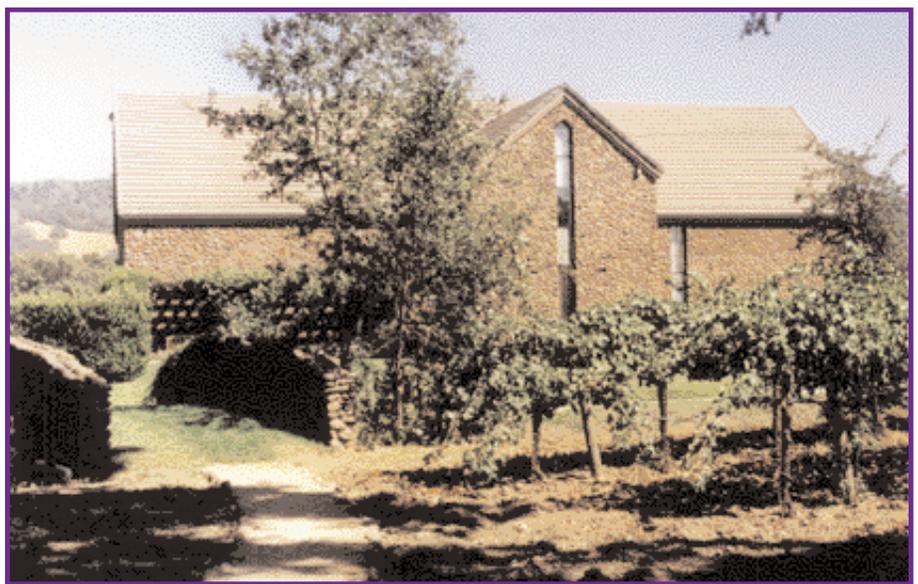
In the 1960s, Napa and Sonoma's wine industry began emerging and a gradual shift from cattle ranching to grape farming began to take place. Harold Moskowitz, with his thousands of acres of prime farmland, was approached repeatedly by wineries searching for ideal locations to grow

their grapes. Finally in 1972, he accepted an offer too good to pass up. A major winery proposed to fund the entire cost of planting, maintaining and harvesting a vineyard on the Moskowitz property. Harold received a 20-year land lease agreement and a guaranteed contract to sell all of the grapes produced. Talk about a no-brainer!

Experts were brought in to plant 145 acres of Chardonnay, Zinfandel, and Sauvignon Blanc, which took three years to complete. Then in the 1980s, 13 acres of Cabernet Sauvignon and Pinot Noir were added. As expected, the vines flourished on the property and resulted in top quality fruit. The fact that the mature vines on his property were a virtual gold mine was not lost on Harold. As the end of the 20-year contract loomed ahead, he constructed a winery of his own with the intention of giving it a go himself.

In 1988, Harold constructed a beautiful 3,000 square foot winery, complete with hillside caves roughly the same size as the winery facility. By this time the property had been scaled down to 1,300 acres. The rest of the original 10,000-acre ranch land was being farmed by other family members and other portions had been sold off over the years. The land that Harold retained now had 160 acres of fertile vineyards on it, but was still a cattle ranch too. There was also now a private hunting camp nestled in the hills and an airstrip was constructed to make the property more accessible.

After building the winery, Harold decided it was wiser to simply lease out the facility, which he did for a number of years. In the mid 1990s, Harold's son, George, and George's wife Ann, realized that the winery and vineyard on their Dad's property was too good to pass up. Both had successful careers



The Moss Creek Winery and vineyards lie in the Capell Valley section of the Napa Valley hills directly east of Oakville.

already, but how many times in your life do you get an opportunity like this? A beautiful mountain setting on a huge ranch in the heart of one of the most famous wine growing regions in the world; a newly constructed winery facility complete with 25 year old, high-quality vines at your beck and call; and a spacious mountain cave to boot!?

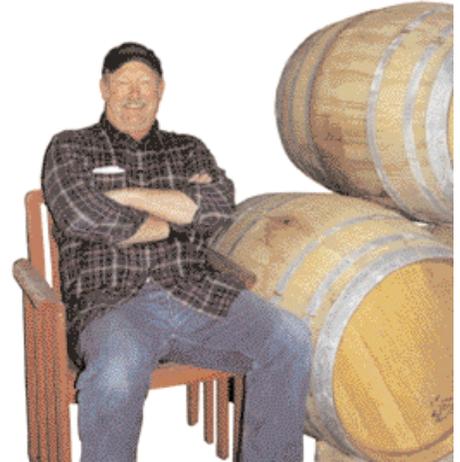
Harold sold his son the winery, but for now is keeping control of the vineyards and contracting the grapes to George and other select wineries. George has an active role working with his Dad to add more varietals and improve quality in the vineyard. Over the last several years, they have planted more Cabernet Sauvignon,

Merlot, Petite Sirah and Syrah. The total vineyard size is currently 185 acres.

About 10% of the crop each year is hand picked and used by Moss Creek's well-known winemaker, Nils Venge. Nils has over 25 years of winemaking experience and a long list of career accolades to go with it. He made a name for himself initially at Villa Mt. Eden and Groth wineries in the 1970s and 80s. His Groth 1985 Cabernet Sauvignon earned a perfect score of 100 from Robert Parker Jr.'s publication, *The Wine Advocate*. He was the first American winemaker to accomplish that feat. He nearly matched that effort with a 98-point score in the *Wine Spectator*

for his 1992 Groth Cabernet Sauvignon. Nils is considered one of the top winemakers in the world today. In addition to Moss Creek, Nils is consulting winemaker for

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Winemaker Nils Venge brings over 25 years of experience to Moss Creek.

ANSWERS TO WINE WIZARD

1) If you say a wine is a bit backward, it means that all of the elements of the wine have not yet caught up with each other in terms of optimum drinkability. In other words, it has not yet fully evolved. In a red wine it usually means the texture is very tannic (astringent or mouth-puckering). In a white wine it normally means the wine is too acidic (tart). Time in the bottle will soften the wine and tone down the acidity as well as let more complex flavors come through.

2) Basically, when you swirl the wine around in a glass it causes a bit of evaporation, which makes the aromas easier to smell. Odorous molecules are delivered to the nose through the air, and we can only smell the ones that can evaporate from the surface of a wine. The greater the surface area, the more these molecules will evaporate. Winetasters swirl wine in the glass to increase its surface area so that the concentration of the odorous molecules in the air above the wine will be higher when they put their noses into the glass to sniff. Aroma is an important (and fun) part of wine evaluation. Aromatic chemicals in the wine can make it smell like cherries, berries, roses, spices, apple, pears, and countless of other things. Next time you have wine in the glass, give it a sniff without swirling it in the glass at all. Then swirl the wine and sniff it again. You'll be surprised at what aromas you discover in that second sniff.

3) Claret is an English term generally used to describe red wines from the Bordeaux region. However, wineries from other areas occasionally use the term to describe their wines that are similar in style. There is a huge diversity in the red wines of Bordeaux so the term is rather wide open to interpretation. Typically though it means the wine is dry and medium-bodied, and has firm tannin. It could also refer to the blend of the wine. Red Bordeaux wines are a blend of two or more of the following grapes: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petite Verdot.



Alterra — Continued from Page 1

David recalls. “That was back in the early 1970s when decisions about wine labels and package design meant simply which font to use for the winery name. It was pretty much all vanilla looking.”

David got the job and turned the wine industry on its ear by unveiling a revolutionary label with a die-cut arch and gold foil embossing that stood far above the crowd. “Why didn’t we think of that!?” was the collective cry from other wineries. From that point on, the wine industry had a whole new attitude.

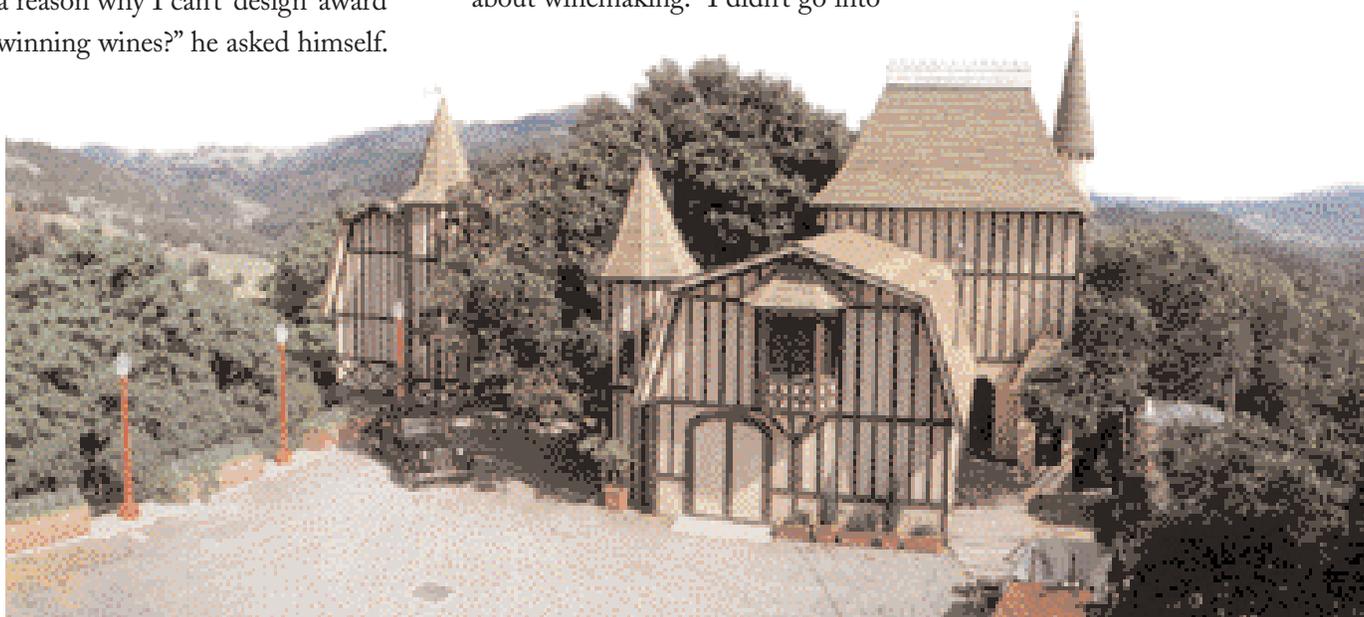
David went on to design hundreds of other wine labels, carving out a huge niche business and earning dozens of awards along the way. One day in 1979, after seven years of designing other wineries’ labels, he decided to design his own. “Is there a reason why I can’t ‘design’ award winning wines?” he asked himself.

Instead of looking for fertile wine producing land in Napa or Sonoma to buy, David and his wife Ayn opted to purchase grapes and bottle their first vintages out of the family garage. Their sprawling Tudor style home is fashioned after a German castle and situated 1,500 feet above the Sonoma Valley. They named their start up winery “Adler Fels” (German for Eagle Rock), after a giant bolder located on the cliffs near the winery. The small facility is in a constant state of construction as they try to maximize efficiency. “Over the years we’ve built and unbuilt and remodeled so many times we’ve lost track!” David quips.

David has come to realize that he mostly loves the *mechanics* of winemaking. Looking back, it turns out that what actually helped him become successful in the wine business was not knowing very much about winemaking. “I didn’t go into

this with any preconceived notions of how things had to be done; since I didn’t have any experience I didn’t know there were any rules,” said David. He was not content to blindly do things without questioning the process. He was used to breaking traditional rules in design and he took that same philosophy and applied it to winemaking. Out of this relentless questioning process came a number of innovations that helped David Coleman create high quality, distinctive wines.

One innovation was the creation of a Variable Capacity Fermentation Storage Tank that features a free-floating top that adjusts to the level of the wine inside the tank. It utilizes a stainless steel lid designed to move up and down inside the tank, like a piston inside a cylinder, to whatever height gives an exact fit and the best protection from oxygen. This innova-



The Alterra Winery stands high in the Mayacamas Mountains, which separate the Sonoma and Napa Valleys.

tion has totally eliminated the need for pumped in nitrogen and CO² that can impact the quality of the wine. The original prototype used a gasket salvaged from the inside of a B-52 bomb bay door! The gaskets and tanks are now manufactured commercially and have become an industry standard.

Another unique procedure initiated by David addressed the way the grapes that he was purchasing were picked. Instead of using huge one or two ton gondolas that most wineries use, he insisted that grapes be picked and placed into shallow cranberry bins, approximately 12 inches deep. The shallow bins prevent the grapes from being crushed under their own weight and substantially reduces premature oxidation. Once the grapes reach the winery, they are de-stemmed and placed in Coleman-designed drain tanks to separate the free-run juice

for fermentation. Ultimately, the juice is sent into the temperature-controlled variable top tanks or oak barrels for fermentation.

While David and Ayn handle every aspect of the production, all along they have steadfastly refused to grow grapes of their own. “Estate bottling is nonsense. There is more than enough good fruit out there, and so many diverse micro climates in Sonoma County to take advantage of,” says David. “Just because you grow your own grapes doesn’t mean they’re great. I have the luxury of buying the fruit that I like from *where* I like,” he reasons. The fruit he uses comes from diverse sources throughout California, depending of course on the type of wine he is producing. The Russian River area, Sonoma Mountain and the Sangiacomo ranches in Carneros are among his favorites.

The fruit selection and unique production methods have consistently paid off with the winery’s famous Gewurztraminer capturing a sweepstakes and Best of Class award every year from 1991 to 1996. Since 1982, their Fume (Sauvignon) Blanc has consistently won more Gold medals in California competitions than any other Sauvignon Blanc. And their Chardonnay earns glowing praise each year from wine critics across the country.

Earlier this year, the winery added a new label to their portfolio called *Alterra*, to emphasize red wines. The first wine to debut with this new label was a 1997 Syrah earlier this year. This month’s featured 1997 Cabernet Sauvignon is the second varietal released. Both are made in very small quantities and are available to only select customers of the winery. 🍷

Corkin’ Mind—Continued from Page 5

wineries formed a consortium to develop an alternative to natural corks. Sebastiani soon plans to release 500,000 cases using synthetic corks. The other wineries in the group are expected to follow in short order.

Another high profile winery has gone a step further. Napa Valley’s Plumpjack Winery, founded by billionaire Gordon Getty, has

started to use screwcaps on their top-of-the-line Cabernet Sauvignon that retails for \$135.00 a bottle! “This has been a long time coming, as anyone who follows the wine industry knows,” said Getty. “The technology is in place, we believe the market is prepared, and all that remains is for someone to break the barrier of tradition.”

Gold Medal Wine Club is not quite ready to feature a screw top wine but we’re rapidly getting

used to the idea of synthetic corks. In addition to eliminating taint, synthetic corks offer other significant benefits. They’ll neither crumble nor break, and should also end bottle variation, a problem that has dogged the wine industry for centuries. The differences between corks from bottle to bottle even within the same case can influence the development of wines. Synthetics still constitute between 3%-5% of the market today, but expect that to change rapidly. 🍷



FOOD FOR THOUGHT

SUMMER SALMON BARBECUE DINNER

Ann Moskowite of Moss Creek Winery writes, "The following is a menu for a dinner with grilled salmon, corn in the husk, baked rice pilaf and fruit salad. I feel the grilled salmon with its rich texture and smoky citrus notes is complemented beautifully by our Moss Creek 1996 Chardonnay."

GRILLED MARINATED SALMON

1 large fresh Salmon filet

Marinade:

1/2 cup (1 stick) unsalted butter

1/3 cup fresh squeezed lemon juice
(retain lemon rinds for zest for rice pilaf)

1/8 cup fresh squeezed orange juice

1/2 cup honey

1/2 teaspoon red pepper flakes (crushed with mortar)

1/4 teaspoon white pepper (freshly ground)

Mix ingredients of marinade together in a saucepan. Cook over low heat until butter is melted. Stir together rapidly with a whisk. Cool to room temperature. Pour over salmon and allow marinade to set at room temperature 15-30 minutes.

Place salmon on oiled heated grill at medium heat. Grill about 5 minutes per side. Serve immediately. (Serves 4)

GRILLED WHITE CORN IN THE HUSK

4 ears of white corn with husk

1/2 stick (1/4 cup) unsalted butter softened

Soak ears of corn unhusked in cold water for 10 minutes and remove. Peel back the husks and remove the corn silk. Spread with softened butter. Replace husks and tie with string. Grill on low to medium temperature area of grill for about 30 minutes. Turn corn every 10 minutes.

When corn has finished grilling, husks may be pulled back from ear and tied back in a knot or with a string.

BAKED RICE PILAF

4 tablespoons unsalted butter (1/2 cup)

3 shallots finely chopped

2 cloves garlic finely minced

Zest from 2 lemons

3 tablespoons chopped tarragon leaves

2 cups Basamati rice

3 cups chicken stock

Sea salt and pepper to taste

For oven baked rice:

Preheat oven to 400 degrees. In an oven casserole or sauté pan with cover: Sauté the shallots and garlic in butter until shallots are translucent (minimum 5 minutes). Add rice and stir until heated and coated evenly with butter/shallot mixture. Stir in chicken stock, half each of the tarragon and lemon zest. Cover casserole and bake in oven for approximately 25 minutes (liquid should be fully absorbed and the rice tender).

Remove from oven, fluff rice with a fork. Add remaining tarragon lemon zest. Salt and pepper to taste.

This recipe also works well in a rice cooker:

Add sautéed shallot mixture, chicken stock, half of the tarragon and lemon zest together with rice cooker. Cook until done. Fluff with fork adding remaining tarragon and lemon zest. Serve immediately.

MIXED TROPICAL FRUIT SALAD WITH CANDIED GINGER

1 cup each cut in chunks

Seedless watermelon

honeydew melon

pineapple

papaya

2-3 slices Candied Ginger minced

Mix fruit chunks together toss lightly with candied ginger and serve.

Continued from Page 7

Del Dotto, Plumpjack and Robert Keenan wineries, as well as his own Saddleback Cellars.

In 1999, Moss Creek released their first wines—roughly 1,500

cases of Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Zinfandel. The year 2000 will end up around 2,800 cases and that is the size George and Ann want to stay for the foreseeable future. Because wine from mountain grown

fruit tends to take longer to develop in the bottle, Moss Creek wines are held back longer than most before their release into the marketplace. They have had the fortunate luxury of not having to hurry their product to the market just for sake of cash

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.

Indian Springs – 1997 Cabernet Franc

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	96%	2%	1%

Joullian – 1996 Cabernet Sauvignon

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

Baywood – 1997 Merlot

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	6%	2%

Alderbrook – 1997 Sauvignon Blanc

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	88%	7%	5%

Indian Springs – 1998 Chardonnay

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

Joullian – 1997 Sauvignon Blanc

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

Baywood – 1996 Zinfandel

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	89%	6%	5%

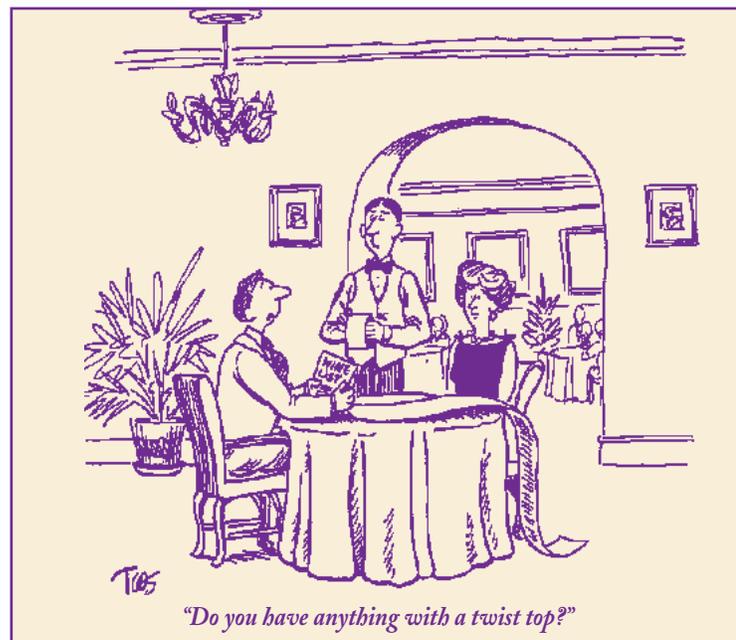
Brutocao – 1997 Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	87%	7%	6%

Due to space limitations all available wines are not listed above—please call to inquire.

■ Indicates wine is still available

flow. “I think other wineries would do the same if they had the choice,” says George. “That’s another reason we want to remain small,” he continues. “We aren’t constrained by large amounts of inventory sitting around. We’re willing and able to give our wines the time they need. We want to make the best quality product possible and we’re not going to rush it.” 🍷



THE GRAPEVINE

Comments from us and Club members

Time to catch up on our quarterly drawing for a bonus half-case of wine! As you may know, members who send their wine tasting scoresheets back to us are eligible to win a half-case of any Gold Series wine we have in inventory. The lucky winner in the second quarter drawing is **Carolyn Elsholz** of Michigan! Carolyn clearly was not expecting our call. "You're kidding! I've never won anything in my life!" was her initial reaction. We're sure she was exaggerating, but we love the enthusiasm. Carolyn and her husband have been members for over two years. "Yes, indeed. We are really enjoying the Club!" she says. Carolyn picked the Indian Springs Chardonnay as her bonus wine. "I already ordered the Cabernet Franc and I was just thinking of ordering the Chardonnay too." The Chardonnay is on us Carolyn—**thanks for participating and congratulations!**

[The Indian Springs 1997 Cabernet Franc was] Very good, smooth, easy going down. I would recommend!
—Molly & Daniel Gowman, Score 46

[The Monterey Peninsula 1997 Reserve Chardonnay was] Wonderful! Best Chardonnay in a long time!
—Watson Healy, Score 55

[The Indian Springs 1997 Cabernet Franc]. Is the perfect wine for me. It has an exceptional, balanced, smooth taste!
—Wilson J. Wyatt Jr., Score 50

[The Monterey Peninsula 1997 Pinot Noir has a] Wonderful cherry aroma—very drinkable wine!
—Jeffrey Carrico, Score 50

[The Jullian 1996 Cabernet Sauvignon has a] Full body, delicious flavor and dreamy aftertaste!
—Fred Koechley, Score 46

Really enjoyed the rich fruity flavors and pleasant aftertaste [of the Indian Springs 1997 Cabernet Franc]-an excellent wine when served with lasagna!
—Harry Kasprzak, Score 50

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 4 times a year at the end of each quarter. (Maximum of one Scoresheet per wine per membership)...GMWC

R E O R D E R

Two classic varietals from the Napa Valley. Both are delightfully smooth and made in a style to enjoy right now during the warm summer months. A Napa Valley Cab and Chard at these prices (and extremely low production) will disappear quickly.

	Retail Price Winery-Direct	Club Price 2-Bottle Members	Club Price 4-Bottle Members
1997 Cabernet Sauvignon*	Half Case-6 \$120	\$85 (29% Off)	\$78 (35% Off)
Alterra - Napa Valley	Full Case-12 \$240	\$154 (36% Off)	\$144 (40% Off)
1996 Chardonnay*	Half Case-6 \$120	\$89 (26% Off)	\$84 (30% Off)
Moss Creek - Napa Valley	Full Case-12 \$240	\$159 (34% Off)	\$149 (38% Off)

Reorder Hotline: 1-800-266-8888

Reorder Faxline: 1-800-266-8889

E-Mail: goldmedalwine@cs.com

*Availability is extremely limited.

Note: Tax & shipping are not included in the above prices. Call for details.