MEDAL WINE

Select, Ultra Premium, Collectable

🖢 from California's Best Winemakers

The fact that both of their families were agriculturally oriented made Spencer and Amizetta (pronounced ahm-ah-zet-uh) Clark's entry into the wine business make a great deal of sense. The time was 1979, and the Clarks had recently completed their

migration to San Francisco from their home in Houston, Texas.

Spencer was a professional musician, and his band, Chameleon, had met with some success. But, Spencer was determined to become a studio musician and resettled in San Francisco with his childhood sweetheart and wife Amizetta. His early childhood included the rice business while Amizetta's family had been active in the spice business and other agri-businesses.

A day trip to the nearby Napa Valley proved fortuitous to the Clarks. They fell deeply in love with Napa Valley and Spencer Clark decided

to change his life ambition to grape growing. We both knew at once that the wine business is where we wanted to be," Spencer Clark recently recalled. "I immediately got a cellar rat job (he did everything asked) at Sterling Vineyards and then another position with Charles Shaw. Then, we started looking for a suitable site to begin growing grapes.

A picturesque 20-acre parcel atop Howell Mountain beckoned, and the Clarks found themselves planting vines on terraced spots above the Napa Valley. This was 1979, and the great California wine rush was just beginning. Three years later. the Clarks were able to add an adjoining 20 acres to their property and for the next fifteen years, they actively supplied high quality fruit to neighboring wineries.

Sometime in 1985, plans were

detailed that led to the building of a winery on the property. Spencer named the winery after his wife, whose family name was passed down over fifteen generations. It comes from a Native American background and means "little friend." Spencer next contacted Justin Meyer (of Silver Oak Cellars fame) to be a consultant and the rest is history.

'Justin felt the good soils meant great wines were possible," added Clark, "and we sort of took it from there." The

company's initial release of around 500 cases occurred in 1986 and was met with outstanding

reviews and high scores in competitions.

"We sort of expected the wines to be good," confessed. "Other wineries had made some Clark confessed. exceptional wines from our grapes and we figured we could do the same.

From relatively humble origins, Amizetta

Vineyards has become a major player in the Napa Valley's cadre of top quality wineries. All wines are estate grown and produced, and will remain so in the future.

And, happily for both Spencer and Amizetta Clark, their venture has grown into an entity called Amizetta Estate Family Vineyards and Winery. Production has grown to around 3,000 cases, depending on what each low yield harvest (the yield averages between 1 ½ to 2 tons an acre) affords the winery. Three of the couple's sons, Perry, Edward, and Spencer Clark Jr., are now part of the winery business as well.

Perry graduated from UC Davis and earned a Wine Business Master's Degree and is now considered the president of the entire operation. He also handles the sales and marketing aspect of the still smallish business. His younger brother, Edward, opted to attend Fresno State and major in enology and viticulture. Edward is now the

full-time winemaker for Amizetta Vineyards and Winery and responsible for many of the recent awards and scores. Spencer Clark Jr. pursued viticulture education at Napa Valley College under the eminent Dr. Stephen J. Krebs and has worked in the Amizetta Vineyards and at the winery in varying capacities over the past twenty five years. He is currently the chief vineyard operator and winemaker's assistant.

Amizetta Vineyards also enhanced their breathtaking estate with the addition of a 2,200 foot cave a few years ago that also includes a dining area and tasting room. Some 200 barrels are included that lends impeccable ambience to the entire operation. Unfortunately, access to the cave and dining

area is by appointment only.

Amizetta Vineyards and Winery is the result of a good deal of hard work and some exceptional long-range planning on the part of its owners. With the new growing laws in effect for Napa Valley, the terraced Amizetta Estate property is among a handful of grandfathered sites that cannot be duplicated in the future, insuring spectacular views and vistas forever.

Both Spencer and Amizetta Clark (she still runs the business, and according her husband has her hands in everything) truly deserve the quality tags

their wines have earned them over the years. They have concentrated on Cabernet Sauvignon and Merlot, and on the wonderful blends these great Bordelaise varietals produce.

The Clark family is also responsible for the winery's final blendings, the perfect way it should be for a family-oriented and developed operation.

COMPLEXITY

ADD A PLUS! BOTTLE

to your next wine delivery!

Plus! wines are all highly-rated, very small production wines with availability too limited for all regular club members to receive.

Only Plus! Program participants receive these rare gems!

The *Plus!* Program automatically adds on a special wine to each regular scheduled wine delivery, or as often as you like!

Don't miss out on another shipment!

Join the Plus! Program today!

\$35-\$45 each delivery

This month's Platinum Series featured Plus! wine:

Sailor's Grave 2010 Napa Red 93 POINTS + 3 GOLD MEDALS

Just 900 Cases Produced!

Learn more at: www.GoldMedalWineClub.com/plus or Call 1-800-266-8888



Dear Platinum Series Members,

Spencer and Amizetta Clark established Amizetta Winery in 1979. Today, the winery represents over 30 years of winemaking excellence. Amizetta wines are produced solely from Amizetta estate vineyards. The vineyards consist of steep terraced rows on the eastern mountains of the Napa Valley. Amizetta sits at an elevation of 1,000 ft, tucked away between Pritchard Hill and Howell Mountain. The vines grow in rocky soils that force limited quantities of high quality grapes. The vineyard site has its own microclimate with frost free growing conditions, foggy mornings, and warm sunny afternoons. These special conditions allow our vineyard to produce wines with deep rich colors and round condensed flavors.

The wine you are receiving today is a 2010 red blend called "Complexity." This wine is made from Cabernet Sauvignon, Merlot, and Cabernet Franc, the three main Bordeaux varietals grown at Amizetta Vineyards. This is a special wine created by the entire team at Amizetta. Each year, everyone sits down to taste and create a red blend that embodies the strong characters of the individual varietals and the growing season. We have named this wine "Complexity," because of the many deep layers of flavor that come from the power of Cabernet, the velvety texture of Merlot, and the spiciness of Cabernet Franc.

We invite you to experience this limited production hillside red blend.

Cheers!

Owner/President Perry Clark



94 POINTS + GOLD MEDAL

-Beverage Testing Institute

Just 820 Cases Produced

Produced from the Amizetta terraced hillside vineyard in the Vaca Mountain range of Napa Valley, the 2010 Complexity is a special Bordeaux-style blend created by the entire team at Amizetta Estate Winery. Each year, the Complexity is made with the intention of showcasing the characters of the individual varietals in the blend, and the 2010 vintage is among the most successful releases. Comprised of 70% Cabernet Sauvignon, 25% Merlot, and 5% Cabernet Franc, the Amizetta 2010 Complexity is dark purple in color, wonderfully aromatic and flavorful, and nicely balanced. Aromas of violets, dark fruits and cassis complement the silky smooth flavors of Santa Rosa plum, mulberry, black cherry and sweet French oak. Aged 22 months in oak. Enjoy now until 2020.



Amizetta 2010 Complexity

Retail Price at the Winery: \$40.00

As a *Platinum Series* Member, Save 8% - 18% Online!

GoldMedalWineClub.com 1-800-266-8888

These special discounts are available only to club members, gift recipients and gift givers. Remember to **login** to see your prices online!

*2 bottle min. per wine, per order. Shipping and tax (if applicable) not included in above prices. Call for details.