



The Wine Press

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

*Andis Wines and Lodi Estates
Amador County and Lodi*





ANDIS 2013 PRIMITIVO AMADOR COUNTY

550 Cases Produced

The Andis 2013 Primitivo comes from the Art Toy Vineyard, located in the Shenandoah Valley of California, which is nestled in the Amador County AVA of the Sierra Foothills. Many wonder if there is a difference is between Primitivo and Zinfandel, and while the two grapes are extremely similar genetically, they do produce distinctive wines and many grape growers will defend the unique characteristics of each wine (see Wine Wizard on back). One thing is certain - both grapes do extremely well in Amador County. The Andis 2013 Primitivo bursts from the glass with juicy strawberries, blackberries, and boysenberries followed by hints of chocolate, cherries and tea. It finishes with a nice spice, earthy tones, and creamy oak. Aged in oak. 100% Primitivo. Enjoy now until 2023.

GOLD MEDAL - CA State Fair Commercial Wine Comp.

HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases two exceptional wines 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 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 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

ANDIS 2013 GRENACHE AMADOR COUNTY

490 Cases Produced

Grenache is among the world's most widely planted red wine grapes and it does especially well in hot, dry climates such as those found in the Sierra Foothills, and especially within Amador County. Andis sourced fruit from several small vineyards (Linsteadt, Moore, and Sisney) in Amador County to produce their 2013 Grenache, a bright, fruity, jammy wine with earthy tannins and a multitude of food pairing possibilities. This Grenache offers aromas of fresh strawberries, cranberries, and roses while flavors of chocolate covered cherries, blackberries, tea, cinnamon and dusty oak fill the palate and linger on the finish. Aged in oak. 90% Grenache, 10% Syrah. Enjoy now until 2023.

GOLD MEDAL - San Francisco Chronicle Wine Comp.

89 POINTS - The Tasting Panel

LODI ESTATES 2015 CHARDONNAY LODI

Lodi Estates' 2015 Chardonnay is the pinnacle of the winery's Chardonnay program - a big, bold Reserve-style representation of the varietal. All of the fruit is sourced from Lodi, California, located between the Sierra Foothills and the San Francisco Bay, where a uniquely Mediterranean climate offers the ideal setting for growing world-class Chardonnay. The Lodi Estates 2015 Chardonnay is a full-bodied wine with vibrant tropical fruit flavors of pear, grapefruit, pineapple, and honeydew. Notes of toasted vanilla oak add texture and complexity. Overall, this Chardonnay finds a nice balance between fruits, oak, texture, complexity, and smooth, lingering finish. Aged in stainless steel and oak. 100% Chardonnay. Enjoy now until 2020.

SILVER MEDAL - CA State Fair Wine Comp.

SILVER MEDAL - Hilton Head Wine Comp.



A pair of family-owned wineries from the neighboring AVA's of Lodi and Amador County set out to share their distinctive styles and world-class potential of their up-and-coming winegrowing regions.



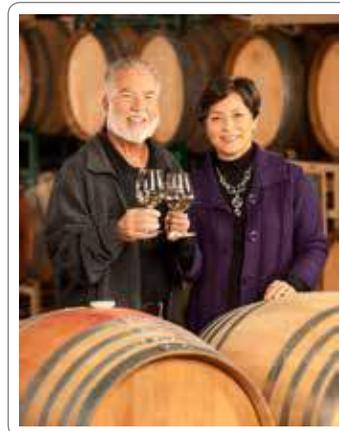
Andis Wines

A passion project created by two successful entrepreneurs from Hawaii, Andrew Friedlander and his wife Janis Akuna, Andis Wines brings a modern and fresh approach to the Amador County winemaking region. Using both traditional and innovative winemaking approaches, the winery is producing some of Amador County's most interesting wines while also earning glowing reviews from wine critics, wine competitions and consumers alike. Andis Wines (a combination of owners Andrew and Janis' names) has only been open since November in 2010, but it is already among the favorite wineries in this up-and-coming wine region.



Prior to starting Andis Wines, Andrew Friedlander was living in Hawaii working as a successful commercial real estate developer. He always had an interest in the art of fine wine, and as the story goes, it only took one memorable night in Amador County for him to move his Aloha shirts to the Sierra Foothills to start up his own winery. He is still actively involved with the real estate business, but he now enjoys being the driving force behind his new state-of-the-art winery, Andis Wines. Andrew's wife, Janis Akuna, is a Certified Financial Planner and Financial Advisor with a prominent Wall Street firm. She splits her time

between Hawaii and California, but has an active role at the Amador County winery (she currently oversees the operational and philanthropic activities, contributes to the marketing effort, and sits on the tasting/blending panel).



The Andis wines are crafted from the 20-acre estate vineyard that surrounds the winery property, plus select vineyards located throughout Amador and El Dorado Counties. Speaking of the winery property - it is visually stunning and absolutely unique in appearance; clearly one of the more modern and striking estates in Amador County. The sleek 17,000 square foot facility is totally state-of-the-art and includes a fermentation room, barrel room, crush pad, and an elegant yet warm and peaceful tasting room that offers visitors a panoramic view of the surrounding vineyards.

As the vibe of the winery suggests, Andis Wines is all about trying to be different from the mainstream. They don't shy away from risks and often embrace working with some of the more obscure wine varieties. Andis Wines is also known for using winemaking techniques and strategies that are relatively new to the region - including an egg-shaped concrete fermenter, a pair of larger antique versions of the concrete egg to age wine in, and a qvevri, a rare earthenware vessel lined with beeswax that was used in ancient winemaking methods. These unique and intriguing approaches have certainly set Andis Wines apart - and the community and wine industry press are big fans of the refined, distinctive wines the winery has been churning out.

We are proud to introduce Andis Wines to our Gold Wine Club members and hope you enjoy a taste of what Amador County has to offer. Cheers!

Continued on Page 4





Lodi Estates

Continued from Page 3

Lodi Estates is a tiny, premium winery brand focused exclusively on producing small amounts of Cabernet Sauvignon and Chardonnay from the heart of Lodi, California. Since the inaugural vintage of 2010, the goal at Lodi Estates is to show how California's top varietals thrive in this specific pocket of the state's wine country, while creating wines that are unique and excellent expressions of Lodi's distinctive terroir.

Lodi Estates is actually part of the larger Oak Ridge Winery that was originally founded in 1934 and is the oldest operating winery in Lodi, California. In 2002, the winery was purchased by the Maggio and Reynolds families, both multi-generational grape-growing families from the San Joaquin Valley, and they have since transformed the property into the state-of-the-art winemaking facility it is today.

Rudy Maggio is the managing partner of modern-day Oak Ridge Winery and its umbrella of several small winery brands (including Lodi Estates), and currently oversees all operations, along with his family. Rudy has been in the wine business essentially since he was born, and points to his grandfather, Angelo Maggio, who immigrated to America in 1906 from his

home in Genova,

Italy. Like many other immigrants, Angelo Maggio was in search of the great American dream. He married another Italian immigrant, Louisa, and settled in the Lodi area of California's Central Valley. There, they planted their first family vineyards in 1925.

Rudy's parents followed in his grandparents' footsteps, continuing and growing the family farming operation. At the young age of eleven, due to his father's being stricken by polio and losing the use of his legs, Rudy began working in the family business as well. Rudy and his father also began a grape shipping business that mostly sold fruit to Canada and was very successful. In 1980, when Rudy took over sole control of the family business, he stopped shipping grapes abroad and started selling the family fruit to local wineries. It certainly proved to be a smart move on Rudy's part, particularly when you see what has happened to the Lodi AVA during recent years.

The Maggio family farming operation has grown significantly in the past (nearly) four decades. The family grows a variety of grape varietals that encompass some 2,500 acres of planted vineyards - which allows for an incredible selection of fruit for Maggio's wines.

The recent emergence of the Lodi AVA has also propelled wineries such as Lodi Estates to the forefront of moderately-priced, excellent price/value relationship wines. "The quality of fruit usually dictates the pricing of wine," Maggio explained further, "and with Lodi Estates, we put our really top quality grapes into the mix. Its continued growth shows that its customer base is definitely pleased with the contents of the bottles."

Lodi Estates is also that rare opportunity to taste wines from a superior growing area that is made by a Laotian winemaker (see Winemaker Profile). In addition to being a great wine value, its palate appeal makes it savor like a much more expensive wine. Enjoy!





Food pairings from the featured wineries



BUCATINI w/ BUTTER-ROASTED TOMATO SAUCE

PAIR WITH THE ANDIS 2013 PRIMITIVO

- | | |
|--|---|
| 1 28-oz. can whole peeled tomatoes | 12 oz Bucatini or Spaghetti |
| 8 garlic cloves, peeled & crushed | 1/2 tsp crushed red pepper flakes |
| 2 anchovy fillets packed in oil | Kosher salt & freshly ground black pepper |
| 1/4 cup unsalted butter, cut into small pieces | Finely grated Parmesan |

Preheat oven to 425 degrees. Combine tomatoes (crushing them with your hands), garlic, anchovies, butter, and 1/2 tsp red pepper flakes in a 13x9" baking dish; season with salt and black pepper. Roast, tossing halfway through, until garlic is very soft and mixture is jammy, 35-40 min. Using a potato masher or fork, mash to break up garlic and tomatoes. Meanwhile, cook pasta in a large pot of boiling salted water; stirring occasionally, until al dente. Drain, reserving 1/2 cup pasta cooking liquid. Return pasta to pot and add tomato sauce and pasta cooking liquid. Cook over med-high heat, tossing until sauce coats pasta, about 3 min. Serve topped with Parmesan and more red pepper flakes. *Recipe provided by Andis Wines, sourced from Bon Appétit.*



ROASTED DUCK LEGS & POTATOES

PAIR WITH THE ANDIS 2013 GRENACHE

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|-------------------|--------------------------------------|
| 2 duck legs | Few sprigs of fresh thyme |
| 2 baking potatoes | Salt and freshly ground black pepper |

Preheat oven to 400 degrees. On the stove, heat a small roasting pan and sear the duck legs, skin-side down over med heat until the skin turns golden and gives out some oil. Turn the legs over, and take the pan off the heat while you cut the potatoes into one-inch slices across, then cut each slice into four. Arrange these potato pieces around the duck legs, then let a few sprigs of thyme fall over the duck and potatoes, and season with salt and pepper, before putting into the preheated oven. Cook for 2 hours, occasionally turning the potatoes for optimal outcome, which is tender duck legs and crispy potatoes, though both will be ready to eat after 1 1/2 hours. *Recipe provided by Andis Wines, sourced from Food Network.*



CHICKEN DIJON

PAIR WITH THE LODI ESTATES 2015 CHARDONNAY

- | | |
|--------------------------------|---------------------------------|
| 1 tsp coriander seeds | 4 cloves garlic, minced |
| 2 Tbsp extra virgin olive oil | 1 1/2 cups chicken broth |
| 8 chicken drumsticks | 2 Tbs whole grain Dijon Mustard |
| Salt and freshly ground pepper | 3 Tbs sour cream |
| 1/4 cup finely chopped onion | 2 tsp chopped tarragon |

In a large skillet, toast the coriander seeds over med-high heat until fragrant, about 2 min. Transfer the seeds to a mortar and let cool. Crush seeds coarsely with a pestle. In the same skillet, heat olive oil until shimmering. Season the chicken with salt and pepper, add them to the skillet, and cook over med-high heat, turning, until golden brown all over, about 10 min. Add the onion and cook, stirring occasionally, until softened, about 3 min. Add the garlic and cook for 1 min. Add the broth and crushed coriander and bring to a boil. Cover and cook over med-low heat until the chicken is cooked through, about 15 min. Transfer chicken to a platter. In a small bowl, whisk the mustard with the sour cream and tarragon. Whisk the mixture into the skillet and simmer the sauce over moderate heat until thickened, about 5 min. Return the chicken to the skillet and turn to coat. Serve the chicken with crusty bread. *Recipe provided by Lodi Estates.*



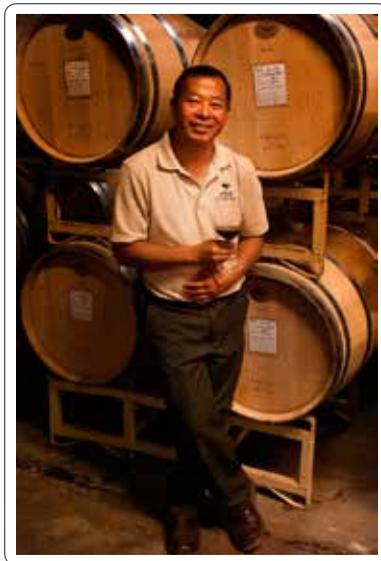


Philippe Melka ANDIS WINEMAKER



The winemaking team for Andis Wines is an impressive group of individuals led by Philippe Melka, easily one of the most celebrated winemakers in California. Philippe Melka is a native of Bordeaux, France and began his winemaking career at the legendary Chateau Haut Brion. From there, he took a position with the reputable Moueix Company and was sent to Dominus Estate in Yountville (Napa Valley) to study soils in 1991. This trip was a revelation for Melka, who then set out traveling, dividing his time between soil study and winemaking at world renowned wineries in Chianti and Australia. He returned to France in 1993 to deepen his expertise at Chateau Petrus.

In 1994, Melka returned to Napa Valley, and for the past 23 years, he has served as winemaking consultant for some of Napa's most highly regarded properties under his consulting company, Atelier Melka (founded in 1995). Melka's expertise is a welcome addition to the Andis Wines family and his efforts have resulted in many world-class, award-winning wines.



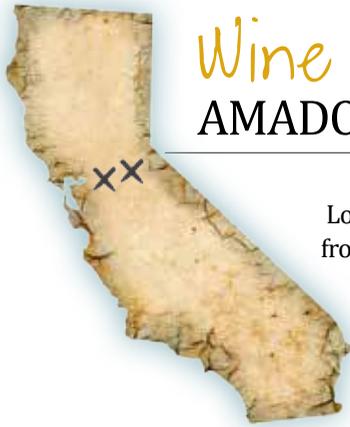
Chue Her LODI ESTATES WINEMAKER

There is a good possibility that Lodi Estates winemaker Chue Her is the only California winemaker of Laotian heritage. Her's family came to the United States via Thailand at the end of the Vietnam War and settled in the Central Valley of Northern California. After high school, Her attended Cal State Stanislaus and then graduated from the UC Davis' well-respected viticulture and enology program. Along the way, Chue Her worked for the likes of Bear Creek Winery (Lodi), Cacciatore Fine Wines (Pixley), ASV Wines (Delano) and the much heralded Napa Valley Robert Mondavi/Baroness Phillipine de Rothschild joint venture property, Opus One Winery.

Now in his third decade as winemaker, Her brings a fierce dedication toward making "the best quality wines at affordable prices, regardless of the regions, appellations and terroirs of the wine grapes used." He also stated that "the price on the bottle is rarely the best measurement of the wine inside." Such a fresh approach is somewhat unique within winemaker circles and makes Chue Her's wines all the more interesting to try.

Chue Her also takes advantage of the fact that his team of winemakers are able to implement quality measures in larger batches than many other wineries. "A third of our fermenting tanks are open-topped," Her explained. "These tanks are large, but fermenting takes place in a way that is similar to smaller micro bins. Instead of doing punch downs during the fermentation period, we actually do pump overs on the wine. This allows our staff to work more efficiently while maintaining the high quality we always are seeking."





Wine Region: AMADOR COUNTY & LODI

Located just a one-hour drive east from the city of Sacramento are several counties known collectively as the Sierra Foothills wine region.

Within this huge AVA, a total of six sub appellations exist, including the best-known Amador County - the source of grapes for this month's featured winery, Andis Wines.

Amador County is located in the western foothills of the Sierra Nevada mountain range and the vast majority of the area's vineyards and wineries are found in the northern part of the county in the Shenandoah Valley, near the small town of Plymouth. Here, vines are planted on rolling, oak-studded hillsides ranging from 1,200 to 2,000 feet in elevation. Soils are mostly volcanic in nature and tend to provide an excellent home for the wide assortment of varietals that are grown here. The warm climate and large temperature swings from day to night also help the grapes retain acidity which is essential when crafting balanced wines. Andis Wines sources fruit from their estate vineyard in Shenandoah Valley and also select properties throughout Amador and El Dorado Counties in the Sierra Foothills.



Lodi Estates, this month's second featured winery, sources fruit from the Lodi AVA, located inland of Sacramento along the San Joaquin/Sacramento River Delta, between San Francisco Bay and the Sierra Foothills. The region's Mediterranean climate and diverse soils can grow nearly everything, but the area is probably best known for its Zinfandel (Lodi is responsible for nearly one-third of California's total Zin production). The region is defined by its proximity to the Pacific Ocean and the coastal gap where the northern and southern coastal ranges meet at the San Francisco Bay. As temperatures rise in the interior valley, cool maritime breezes are pulled directly through the Delta area, creating a distinctive climate that allows premium winegrapes to thrive. Today, the AVA is farmed by more than 750 growers and about 60 wineries are located in the rural area.

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This month's *Gold Club* featured *Plus!* wine:
Jeff Cohn 2013 "The Imposter" Red Blend
91 POINTS - Wine Spectator, **90 POINTS** - Robert Parker's *The Wine Advocate*
Retail Price at the Winery: \$35.00



Wine Winyard: TEST YOUR WINEIQ!



What is the difference between Primitivo and Zinfandel?

It's been a great debate for years. One is from Italy (Primitivo) and the other is distinctly Californian (Zinfandel), but some say the two grapes are one in the same. So, which is it? Here's what we know: both varieties are clones of the rare Croatian varietal, Crljenak. So while they are *very* similar genetically, they are in fact different grapes that produce different wines. The wine styles of each can range immensely, and many can be extremely similar, which is why 'Primitivo' and 'Zinfandel' were considered synonyms for years and many still believe they are just too close in similarity to distinguish. Wineries that produce both Primitivo and Zinfandel will typically fiercely defend the unique characteristics of each varietal.

What is a grape vine clone?

In viticulture, a "clone" refers to a grape vine variety that is selected for specific qualities, which result from natural mutations. Cuttings are made from an original "mother vine" that exhibits desirable characteristics, such as disease resistance, small berry size, taste, smell, and yield size. Some grape varieties, such as Pinot Noir, are known to have a variety of clones - more than forty! While there may be slight mutations to differentiate the various clones, all clones are considered to be genetically part of the same variety (i.e. Pinot Noir). The choice of variety and clone can make the difference between an average vineyard and an outstanding one. Careful consideration must be given to climate, soil type, drainage and estimated harvest dates, not to mention the ultimate goal in terms of the buyer or desired wine.

The Gold Medal Wine Store



Instant! Membership Rewards saves you 7% to 28% off these featured wines!

ANDIS & LODI ESTATES	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
2013 Primitivo Amador County	\$26.00/btl.	2-Bottle Members:	\$19.50	\$17.83	\$17.00
		4-Bottle Members:	\$19.50	\$17.00	\$15.75
2013 Grenache Amador County	\$26.00/btl.	2-Bottle Members:	\$19.50	\$17.83	\$17.00
		4-Bottle Members:	\$19.50	\$17.00	\$15.75
2015 Chardonnay Lodi	\$21.00/btl.	2-Bottle Members:	\$19.50	\$17.83	\$17.00
		4-Bottle Members:	\$19.50	\$17.00	\$15.75

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

www.GoldMedalWineClub.com/store

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2 bottle min, per wine, per order. Shipping and tax (if applicable) not included in above prices.
Membership Rewards does not apply to Sale or Special Offer Wines.

