



# The Wine Press

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

**BRANDER VINEYARD AND WINERY & HIGH VALLEY VINEYARD**  
SANTA BARBARA COUNTY & LAKE COUNTY



# Brander Vineyard + Winery and High Valley Vineyard

**A duo of iconic family wineries committed to sustainability, the reputable Brander Vineyard & Winery and High Valley Vineyard craft small-lots of terroir-driven, award-winning estate wines.**



High Valley Vineyard's sustainable vineyard practices integrate a flock of sheep that clean the vineyards and reduce the need for chemicals while providing natural fertilizer; Fred Brander is one of the wine pioneers of the Santa Ynez Valley; High Valley owners, Clay and Angie Shannon, currently farm over 2,000 vineyard acres in California; The Brander Vineyard & Winery, with its iconic pink chateau, crafts exceptional small lots of estate Bordeaux-style wines.

## Brander Vineyard and Winery, Santa Barbara County

Born of an American mother and Argentine father, Fred Brander lived the early part of his life in Buenos Aires where his family operated an import/export company. As was the case with most Argentine families, wine was a part of the evening meal for him from an early age. When he was twelve, the family moved to Santa Barbara, California and young Fred Brander discovered a particular penchant for chemistry - he even had his own chemistry set before entering high school.

After graduating from the research-oriented Harvey Mudd College in 1973 in Claremont, Fred returned to Santa Barbara and began developing a plan for his life that included grapes and wines. He talked his family into investing in a 40-acre plot of land located in the Santa Ynez Valley where he proposed to grow grapes. The area was practically unknown as a grape producing region, but Fred was undaunted in his belief that the Santa Ynez Valley, and in particular the area known as Los Olivos, was capable of supporting varietals from the great Bordeaux region of France.

The first vines were planted in 1975 as the Brander Vineyard, making the spot one of the oldest vineyards in the region. When his wines finally reached the general public, his 1977 Sauvignon Blanc won Santa Barbara County's first Gold Medal at a major wine competition. To complete his vision and dream, Fred began construction of his pink chateau-style winery in 1979 and many wine insiders finally took notice of the Santa Ynez wine pioneer.

Through Brander Vineyard & Winery, Fred has produced a wide range of distinctive, classically -styled wines for over forty years in the Santa Ynez Valley.

## High Valley Vineyard, High Valley - Lake County

High Valley Vineyard is part of the Shannon Ridge Family of Wines in Lake County, California and the brainchild of Angie and Clay Shannon. Lake County is located directly north of Napa Valley and due east of Mendocino's colder climate environment, in an area that is unfamiliar to many wine-loving consumers.

After working on the grower side of the business for more than 15 years, Clay decided to go out on his own and began buying properties, mostly in Lake County, that he felt could provide high-quality fruit that he would sell to other wineries. His efforts proved to be wildly successful and slowly developed a family of wine brands and vineyards, each one showing the terroir and flavors of its actual growing site. There are currently nine different brands in the Shannon Ridge Family of Wines.

High Valley Vineyard was made to be a small collection of wines from the prestigious High Valley sub appellation of northeastern Lake County. Here, elevations are between 1,600 and 3,000 feet, and thanks to the cool breezes from the oldest lake in North America, it is one of the coolest appellations in Lake County. A herd of 1,000 sheep walk the High Valley Vineyard, helping compost the weeds into nutrients for the red, rocky volcanic soils. These are intensely flavored grapes and the Shannons craft them into wines that capture the character of this remarkable region.

## Fabian Bravo, Brander Winemaker



After graduating with a degree in Electrical Engineering, Fabian Bravo worked in aerospace for a few years, but decided it was not the career path for him. With the help of a friend, Fabian found himself working a harvest at Siduri Winery in Santa Rosa, and the rest was history. He joined Brander in 2007 and has been crafting stunning estate wines that distinctively represent the historic Brander Vineyard.

## Joy Merrilees, High Valley Winemaker



Lake County native Joy Merrilees is the savvy winemaker behind High Valley Vineyard. A protégée of iconic winemaker Jed Steele, and with tenures at wineries in Washington and Oregon, plus a stint in New Zealand, Joy's experience has forged a deep understanding of both grapes and terrain. Joy is also joined by her husband, Bruce, who serves as vineyard manager for the Shannon's various Lake County properties.

## Featured Gold Club Wines



### Brander 2018 Merlot, Los Olivos District

676 cases produced

The Brander Merlot is always a favorite crowd pleaser, and the 2018 is no different. The ninth vintage from the neighboring Mesa Verde Vineyard in the Santa Ynez Valley's Los Olivos District, the 2018 Merlot is bold, bright and well balanced from start to finish. Dark ruby in color, this wine offers gorgeous, pure fruit with a nose of fresh strawberry and flavors of cherry, raspberry and peaches. The medium weight of this wine makes it the perfect choice to enjoy this summer outdoors with a meal or on its own. Aged 14 months in oak and stainless steel. 100% Merlot. Enjoy!

**91 POINTS** - *Vinous*



Food Pairing:

ASIAN SPICED  
BABY BACK RIBS



### Brander 2017 'Better Together' Red Blend, SBC

423 cases produced

A blend of 68% Syrah and 32% Cabernet Sauvignon, the Brander 2017 'Better Together' Red Blend brings together two very popular grape varieties in Santa Barbara County. While the Syrah is luscious and full bodied with a vibrant purple color, the estate Cabernet Sauvignon offers more structure, complementary dark fruit nuances and spices. The aromas of fresh blueberry, forest floor and fresh soil beautifully complement the flavors of blue and red berry fruit that linger on the long finish. Aged 14 months in oak. Enjoy!

**GOLD MEDAL SPECIAL SELECTION**



Food Pairing:

GREEK MEATBALLS  
WITH TZATZIKI



### High Valley 2019 Sauvignon Blanc, Lake County

Produced from Round Mountain Vineyard in the High Valley AVA of Lake County, the High Valley 2019 Sauvignon Blanc is a delicate and well-balanced wine that shows off the characters of the region. On the nose, notes of apricot and pear are uplifted with fresh hints of orange blossom, while the grapefruit flavors on the palate show nicely with undertones of lemongrass and pineapple that comes through on the finish. Aged in stainless steel. 100% Sauvignon Blanc. Enjoy!

**90 POINTS** - *Wine Enthusiast magazine*



Food Pairing:

SAVORY SUMMER  
LAMB KABOBS

#### HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases 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](http://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.

**Add a Plus! Bottle to your next wine delivery**

\$18-\$25 per delivery

The *Plus!* Program automatically adds on 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. For more information, visit: [GoldMedalWineClub.com/plus](http://GoldMedalWineClub.com/plus)

**This month's Gold Plus!  
Featured Wine:**

**Straight out of Paso  
2017 Cabernet Sauvignon,  
Paso Robles**

Gold Medal Special Selection  
500 Cases Produced





# Wine Wizard: Test Your Wine IQ



## 1. Filtered vs. Unfiltered red wine: Which is better?

Whether or not a wine is filtered is a stylistic choice and does not necessarily make the wine “better” or “worse.” Some winemakers prefer to filter/fine a wine in order to remove the tiny particles that can settle at the bottom of the bottle or cause cloudiness or haziness in the glass. Filtering can also help ensure that a wine remains stable after bottling. However, other winemakers believe that too much filtering or fining can strip a wine of its flavors and aromas, and that leaving the wine ‘as is’ actually lends a more appealing texture and mouthfeel. There is no right or wrong opinion here, so the preference of filtered or unfiltered wines is entirely up to you!



## 2. Why is winter pruning so important for grapevines?

Pruning may be costly, but it is vital. One important reason is to organize the plant on the trellis so the vine can capture the maximum amount of light, to reduce leaf bunching and thus reduce disease risk and increase yield and quality, and to better synchronize the timing of ripening grape bunches. Another important reason is to produce a balance between the crop and leaf area. A high crop with less shoots (and leaves) will lead to over-cropping, which produces high yields of low quality fruit and weakens the vine the following year. A low crop with more shoots, and too many leaves, will be over-vigorous, which also negatively affects the quality of the fruit. Plus, the abundance of leaves will probably cause too much shading for the fruit. Lastly, pruning is important to allow for the passage of machinery and man power through the alleys - without causing damage and allowing harvesting to be efficient and effective.



## 3. What is Carbonic Maceration?

Carbonic Maceration is a winemaking technique, often associated with the French wine region of Beaujolais, in which whole grapes are fermented in a carbon dioxide rich environment prior to crushing. In conventional fermentation, the grapes are crushed first to free the juice and the pulp, and yeast is used to convert sugar to alcohol. In Carbonic Maceration, most of the juice is fermented while it is still inside the grape. The resulting wine is fruity with very low tannins and ready to drink quickly upon release. These wines are not meant for long-term aging. Beaujolais Nouveau wines, made from the Gamay grapes, utilize the Carbonic Maceration process.

## Gold Medal Wine Store



**INSTANT Membership Rewards Pricing\***

**Save 20% to 41% off Winery Retail Prices**

	Winery Retail Price		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
Brander 2018 Merlot, Los Olivos District, SB County	<del>\$28.00/btl.</del>	2-Bottle Members:	\$22.00	\$20.33	\$19.50
		4-Bottle Members:	\$22.00	\$19.50	\$18.25
Brander 2017 'Better Together' Red Blend, SB County	<del>\$25.00/btl.</del>	2-Bottle Members:	\$20.00	\$18.33	\$17.50
		4-Bottle Members:	\$20.00	\$17.50	\$16.25
High Valley 2019 Sauvignon Blanc, High Valley - Lake County	<del>\$26.00/btl.</del>	2-Bottle Members:	\$19.00	\$17.33	\$16.50
		4-Bottle Members:	\$19.00	\$16.50	\$15.25

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

Shipping and tax (if applicable) not included in above prices. Membership Rewards does not apply to Sale or Special-Offer Wines.