

Pinot Noir Press



BROPHY CLARK CELLARS

A unique partnership that combines the talents of winemaker John Clark with the viticulture expertise of his wife, Kelley Brophy Clark, Brophy Clark Cellars crafts expressive Pinot Noir and Chardonnay on California's Central Coast.



Nestled in the burgeoning wine country of California's Central Coast, Brophy Clark Cellars is a unique partnership that combines the talents of winemaker John Clark with the viticulture expertise of his wife, Kelley Brophy Clark. Sharing a passion for wine for over thirty years, it was always a dream to someday make wine together. In 1996, that dream became a reality when they established Brophy Clark Cellars, a boutique family winery that specializes in Pinot Noir, Chardonnay, Rhone blends, and Zinfandel - varietals the couple feels excel in the Central Coast region.

John and Kelly each bring their own expertise to Brophy Clark Cellars, which has certainly made the winery the successful entity it is today. A native of La Jolla, California, John Clark studied chemistry and biochemistry at UC San Diego, and went on to earn a Master's degree in agricultural science/ enology from Fresno State University in 1985. He got his start in the wine industry shortly thereafter when he was hired on as a cellar worker at Corbett Canyon Vineyards in the Edna Valley. Within two years, John was promoted to winemaker and was eventually named Vice President of winemaking.

Born and raised in Phoenix, Arizona, Kelley Brophy Clark followed a similar educational path, earning her

bachelors degree in biology from UC San Diego before going on to earn a Masters in agricultural science/ viticulture from Fresno State University in 1986. Kelley was always more drawn to the viticulture side of the wine industry, and in 1988 founded her own business, Coastal Vineyard Consulting, which specializes in pest management and viticultural consulting. She now covers more than 2,000 acres on the Central Coast and consults for many of the region's preeminent vineyards.

The industry veterans finally founded Brophy Clark Cellars together in 1996. Predictably, John handles the winemaking side and Kelley oversees the vineyard sourcing. They focus on finding the best vineyards on the Central Coast and crafting limited amounts of premium, terroir-driven wines (Pinot Noir and Chardonnay from Garey Vineyard in Santa Maria Valley, Syrah and Grenache from Camp 4 Vineyard in Santa Ynez Valley, and Zinfandel from Whale Rock Vineyard in Paso Robles). Now in its twenty third year of production, Brophy Clark Cellars is still very boutique in size, releasing just about 1,000 cases of wine each year.

We hope you enjoy this feature from Brophy Clark Cellars, a Central Coast winery that should definitely be on your radar - if it isn't already. Cheers!



JOHN CLARK, WINEMAKER



Co-owner John Clark is also the winemaker for Brophy Clark Cellars. For John, winemaking combines his background and training as a scientist with an appreciation for art and for one of the world's oldest beverages. He thrives on taking risks and experimenting with his wines to discover and introduce new experiences for wine lovers to enjoy. With more than thirty years of winemaking experience, John has honed his craft and expertise throughout California's finest wine regions and has served as winemaker for Corbett Canyon, Concannon Wines, and 10SPAN. John has a particular fondness for Pinot Noir and Chardonnay, and the Central Coast's unique topography offers the ideal setting for him to focus on these two varietals.

BROPHY CLARK 2014 PINOT NOIR

Garey Vineyard, Santa Maria Valley

Brophy Clark's 2014 Pinot Noir comes from the esteemed Gary Vineyard which lies in the heart of the Santa Maria Valley, just above the town of Garey. The coastal fog influence and the cool afternoon breezes are the perfect climate for Pinot Noir and Chardonnay, and the sustainably farmed vines produce exceptional fruit vintage after vintage. Luscious and harmonious, the Brophy Clark 2014 Pinot Noir opens with aromas of ripe strawberry, Ranier cherries, and chocolate covered raspberries with accents of subtle French oak and a hint of rosemary. The flavors are nicely extracted and balanced with soft tannins and a silky finish that features hints of dried red fruits and lightly toasted oak. Aged 15 months in oak. Enjoy!

93 POINTS

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