



The Wine Press

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

BRUTOCAO CELLARS
SONOMA COUNTY



Brutocao Cellars

A fourth generation family winery in Mendocino County, California, Brutocao Cellars honors its Northern Italian heritage and California roots by crafting a range of award-winning estate wines.



A small family winery in Mendocino County, Brutocao Cellars is owned and operated by three brothers - Steve, Lenny, and David Brutocao - who represent the third generation of Brutocaos to carry on the tradition of family grape-growing. The winery's Lion of St. Mark logo is a perpetual embracing of the Brutocao family's Italian heritage that originated in Treviso, Italy, and it is even a part of the Brutocao Family Crest that was developed in the 1980's.

Brutocao Cellars' history actually dates back to the early 1940's when the brothers' grandfather, Irv Bliss, bought the 500-acre property where the winery stands today. It was originally comprised of 60 acres of grapes and figs, but the land was mostly used for raising livestock. Irv soon discovered the area was well suited to growing grapes and expanded the property's plantings to include over 100 acres of mostly Cabernet Sauvignon and Zinfandel.

After Irv retired in 1969, the new ownership was split between Irv's son-in-law, Len Brutocao, and Len's brother, Albert. The brothers had been involved with engineering and managed their own construction company in southern California, but they jumped at the chance to be involved with the family vineyard.

For several years, most of the Brutocao family's grapes were sold to local area wineries (including Beringer and Mondavi), but enough was kept to make a little bit of wine on the side. In 1980, Brutocao Cellars made their first commercial wine release.

When Albert suddenly passed away in 1989, Len sought the help of his three sons, Steve, Lenny, and David Brutocao, and they decided to get serious about being in the winery business. Building a winery and making a real impact with their wines was something they had talked about for years and it was finally going to happen.

The 'new' Brutocao was off and running and the ensuing years brought steady increases in overall production and great critical success for their wines. In 1990, the family built a winery on the property (now called Bliss Ranch) to make all the wines estate produced. Because of their award-winning wines and amazing growth, Brutocao Cellars outgrew that first winery and has since expanded.

The Brutocaos have also grown their vineyard acreage over the years, adding several properties to make up the current 450 acres under vine. Varietals include a range of Bordeaux and Italian varieties, paying homage to their heritage and recognizing the best grapes for their Mendocino County region.

As Brutocao Cellars continues to grow and make a national presence with their premium wines, the Brutocao family, specifically Len's sons, have become heavily involved. Steve is now CEO and President, Lenny serves as the Director of Vineyard Operations, and David is the Director of Winemaking. Together, they have built Brutocao Cellars into its modern-day sensation. The fourth generation of family, Kevin and Ryan, are also involved in carrying on the family's legacy.

Brutocao Cellars is quite the success story for this passionate family, who enjoys nothing more than sharing their heritage through a collection of world-class wines.

Hoss Milone, Winemaker

In 2009, the Brutocao family welcomed winemaker Hoss Milone to the team. Hoss is a fourth generation winemaker whose expertise growing up in his own family's vineyards, watching his grandfather and father produce Mendocino wines and even working in a cooperage (barrel production), has made him an integral part of the Brutocao family's business. Hoss has spent time abroad in Australia learning new winemaking techniques and technologies and he worked for Ferrari-Carano Vineyards and Winery for 18 years before returning home to Hopland to join the Brutocao family.

Years later, it was discovered that Hoss's grandfather tilled the land for Irv Bliss (the Brutocaos' grandfather) - confirming this is a match made in heaven!



Featured Gold Club Wines



Brutocao 2017 'Quadriga' Red Wine, Mendocino 500 cases produced

Brutocao's 2017 "Quadriga" Red Wine is at the heart of the family's portfolio, celebrating their Italian heritage with a proprietary blend of 31% Sangiovese, 43% Primitivo, 19% Barbera, 6% Dolcetto and 1% topping of Syrah. A Quadriga is a "chariot carried by four horses" and an ancient Italian symbol of triumph. Reminiscent of traditional Italian field blends, but with richer, brighter and more fruit-forward flavors, this Italian-style Red Blend offers aromas of sweet cranberries, spice and orange with a velvety smooth texture and flavors of dark berries, cinnamon, cloves and pomegranate. Aged 18 months in oak. Enjoy!

GOLD MEDAL SPECIAL SELECTION



Food Pairing:
BEEF
BRACIOLE

GoldMedalWineClub.com/Recipes



Brutocao 2019 Chardonnay, Mendocino 500 cases produced

Brutocao's 2019 Chardonnay comes from the family's Bliss Vineyard in Mendocino County, located on the original property purchased by Irv Bliss in 1943. 100% barrel fermented, this Chardonnay offers bright tropical fruit aromas of papaya and notes of pears, apricots, vanilla and lemon on the nose. The palate is lush and full bodied with flavors of apricot, vanilla bean and spice that linger on the long finish. A delicious accompaniment to grilled seafood. Aged 9 months in oak. Enjoy!

GOLD MEDAL SPECIAL SELECTION



Food Pairing:
GRILLED SALMON WITH
GARLIC AND HERBS

GoldMedalWineClub.com/Recipes

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). 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-\$22 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

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

**Frog's Tooth 2016 "Serendipity"
Red Blend, Sierra Foothills**

92 Points + Gold Medal
- *Tastings.com (Beverage Testing Institute)*

125 Cases Produced





Wine Winyard: Test Your Wine IQ



1. What is an Italian field blend?

In old-time European vineyards, particularly in Chianti, Italy and parts of France, it was - and occasionally still is - the custom to plant different grape varieties together in the same vineyard, harvesting them all together, co-fermenting, and making a wine from this mixed bounty without any varietal designation. This practice was called “field blending,” and resulted in regional wines like traditional Chianti. The varietal composition of one of these inter-planted vineyards could number from just a few to well into the dozens.



2. What is Pigeage?

Pigeage is a French winemaking term for the traditional stomping of grapes in open fermentation tanks. To make some wines, grapes are put through a crusher and then poured into open fermentation tanks. Once fermentation begins, the grape skins are pushed to the surface by carbon dioxide gases released in the fermentation process. This layer of skins and other solids is known as the ‘cap.’ As the skins are the source of the tannins and color, the cap needs to be mixed through the juice each day, or ‘punched down,’ which was traditionally done by stomping in the vat.



3. How much wine evaporates from an oak barrel in one year?

The porous nature of an oak barrel allows some levels of evaporation and oxygenation to occur in wine, but typically not at levels that would cause spoilage. In a year, the typical 60-gallon barrel can lose anywhere from 5 1/2 to 6 1/2 gallons of wine through evaporation. This is actually a good thing, allowing the wine to further concentrate its flavor and aroma compounds.



Gold Medal Wine Store



INSTANT Membership Rewards Pricing*

Save 15% to 34% off Winery Retail Prices

BRUTOCAO	Winery Retail Price	Gold Medal Membership Rewards Pricing*			
		2+ btls.	6+ btls.	12+ btls.	
2017 ‘Quadriga’ Red Wine Mendocino	\$28.00/btl.	2-Bottle Members:	\$23.00	\$21.33	\$20.50
		4-Bottle Members:	\$23.00	\$20.50	\$19.25
2019 Chardonnay Mendocino	\$20.00/btl.	2-Bottle Members:	\$17.00	\$15.33	\$14.50
		4-Bottle Members:	\$17.00	\$14.50	\$13.25

*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.