

PLUS!*Gold Series Selection***Brutocao Cellars***2005 Quadriga**Mendocino County**1,188 Cases Produced*

Brutocao Cellars' roots go back three generations to a Venice, Italy dinner table where a strong sense of heritage and winemaking traditions became the foundation of the family legacy. Times were tough in Italy at the turn of the century, and in hopes of new prosperity, the three Brutocao brothers (Leonard, Louie and Angelo) moved from Italy to the New World in 1910 and involved themselves in a myriad of entrepreneurial businesses for many years. Leonard's son Len married into the Bliss family of farmers and it was only natural that the families would unite their passions and become family grape growers and winemakers. Len and his wife Marty resided in Mendocino County and began producing wines from the Bliss Family Vineyard in the early 1980s. The wines were met with immediate critical success and have continued to secure many 90 plus pointed scores and a multitude of medals with each release since. The Lion of St. Mark, which is depicted on each wine's label, was modeled after the lion on top of St. Mark's Cathedral in Venice, Italy, and stands as a symbol and constant reminder of family tradition and quality going into each

ACCOLADES & TASTING NOTES

Brutocao Cellars' 2005 Quadriga is a triumph of four Italian wine varietals portraying a unique blend of aromas and flavors that have resonated throughout the Mediterranean for centuries. It's a wine that will remind you of authentic old-world Italian field blends, but with richer, brighter and more fruit-forward flavors making it a favorite among many top wine critics. *Wine Enthusiast* magazine rated the 2005 Quadriga **91 Points & Editor's Choice** and says, "This Italian-inspired blend from Brutocao gets better every vintage." The fantastic blend also garnered **91 Points** from the *California State Fair Wine Competition*, a **Double Gold Medal** from the *Tasters Guild International Wine Competition*, and **2 Gold Medals** from state competitions – wow! With a rich earthy quality to the cherry-blackberry fruit, the 2005 Quadriga has a great balance that's championed with dark stone fruit flavors, soft pepper notes, and plush, velvety tannins that lead into a complex and lingering finish. Try pairing Brutocao's 2005 Quadriga with beef stroganoff and rich pasta dishes. 35% Sangiovese, 31% Primitivo, 18% Barbera, 16% Dolcetto. Enjoy now until 2012.

*REORDERS**2005 Quadriga*

Winery Direct: \$24.00 /bottle

Gold Medal Wine Club's PLUS! price:**2-Bottle Members: \$18.50 /bottle****4-Bottle/ Multi-Series Members: \$17.50 /bottle***2 bottle min. order. Availability is extremely limited.
(plus shipping)www.goldmedalwine.com/member

800-266-8888

