



The Wine Press

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

Camino D'Oro Winery and Thomas Henry Wines
California





Camino D'Oro 2016 Gran Reserva Malbec

California

1,500 Cases Produced

The Camino D'Oro 2016 Gran Reserva Malbec was produced from a handful of carefully selected vineyards in various appellations of Northern California, thus the 'California' designation on the label. With lively and bright aromas of jammy berries, this wine opens with core flavors of plum and black cherry that are well-integrated from start to finish. A touch of earthiness and a supple texture round out this well-balanced Malbec. Malbec is an excellent match for leaner cuts of red meats like hanger or flank steak, and even dark turkey meat or roasted pork. This wine also pairs well with pepper, sage, melted cheese, and in particular, blue cheese. Aged in oak for 16 months. 100% Malbec. Enjoy now until 2026.

Gold Medal Special Selection



Thomas Henry 2017 Chardonnay

Napa Valley, California

560 Cases Produced

A classically made California Chardonnay from Napa Valley, the Thomas Henry 2017 Chardonnay is delicious on its own or paired with food. On the nose, aromas of Golden Delicious apple and exotic Asian pear are complemented by a hint of baked brioche. The palate is richly textured and nicely concentrated with well-balanced fresh acidity that drives the long, lingering finish. Try pairing the Thomas Henry 2017 Chardonnay with shellfish like crab, lobster and prawns in a cream sauce. This wine is also the perfect pairing to simple roasted chicken, pork tenderloin, pasta, or risotto. Aged in oak. 100% Chardonnay. Enjoy now until 2022.

Gold Medal Special Selection

HOW WE CHOOSE OUR WINES: Gold Medal Wine Club showcases two wines each month 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 a pair of 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 3,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.



Camino D'Oro and Thomas Henry Wineries



Artisan winemaker and viticulturist Tom Meadowcroft crafts wines of explosive strength and diverse character for his pair of value-driven boutique winery brands, Camino D'Oro and Thomas Henry.



Throughout his career, owner Tom Meadowcroft has managed dozens of vineyard properties for top wineries in Napa and Sonoma, and these experiences inspired his vision for the Camino D'Oro and Thomas Henry wines he proudly makes today. He sources fruit from several important wine growing regions, including Napa Valley, Sonoma, Mendocino and Lodi.

Two great wineries make up this month's Gold Wine Club feature, Camino D'Oro Winery and Thomas Henry Wines. Both entities are owned by Tom Meadowcroft. While different in style and nature, the winery brands are both prime examples of offering excellent varietal wines at reasonable prices. We are pleased to offer these two wines for your pleasure.

Camino D'Oro Winery

Camino D'Oro was founded in 2015 and produced a first release of around 5,000 cases. Its name (which means *Golden Road*) points to the fact that the 'Golden Road' that is California, leads to all kinds of good wines. The wines of Camino D'Oro are made in the true California style - more flowery aspects, higher tannins, and wines that are bigger and bolder. The wines are more forward on the palate and display a certain 'California' exuberance.

The attractive Camino D'Oro label is the handiwork of Chris Perry, an ex-marine who is the Director of Operations for Camino D'Oro Winery. The label is symbolic of the great California Gold Rush that brought fame and glory to many near the middle of the 19th Century. More of these dynamic wines will be offered in the future as Camino D'Oro continues to grow and prosper.

Thomas Henry Wines

Thomas Henry Wines first saw the light of day in 2008 with an initial release of around 900 cases. Named for Owner/Winemaker Tom Meadowcroft's father, Thomas Henry Meadowcroft, the winery has gradually increased its production to its present level of around 12,000 cases for the current year. The winery sources its fruit from throughout the State of California with selected growers who meet Thomas Henry's strict standards of sustainable farming practices.

Located in the Sonoma County town of Sebastapol, the Thomas Henry Wines winery facility and tasting room are open to visitors on an appointment-only basis. A separate tasting facility on Arnold Drive just outside (south) of the town of Sonoma, called *Cornerstone Sonoma*, is open to the general public and well worth a stop.

The Thomas Henry label features a dragonfly roaming through the sky, and symbolizes the work and process of transforming grapes into wine and the nurturing process of a fertile field into a cultivated area. The wines of Thomas Henry are a serious value for anyone who observes a true price/value relationship.





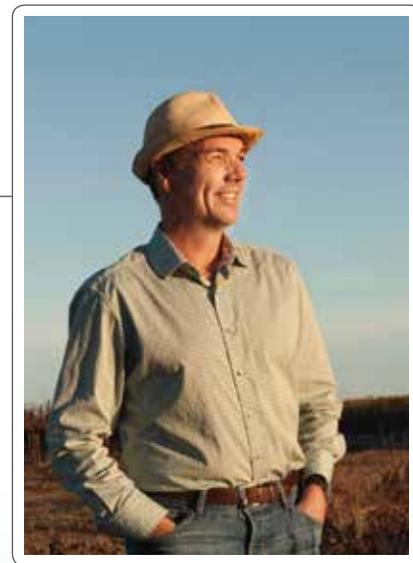
Petar Kirilov, Camino D'Oro Winemaker

Petar Kirilov is one of a small number of Bulgarian winemakers who operate in California's wine industry. Kirilov holds a master's degree in winemaking (in 2002) from that country's premier vinification school, the University of Food Technologies, located in the City of Plovdiv. He apprenticed at the venerable Truchard Vineyards (Napa Valley) and worked for the high-tech wine company Vinovation, Inc., where he was involved in a number of research and development projects.

In addition to his duties as Winemaker for Camino D'Oro, Petar Kirilov owns another Napa Valley entity, Kukeri Wines, a tiny producer of high-quality Cabernet Sauvignon and Pinot Noir. Kirilov is proud of his Bulgarian heritage and of the fact that his family had made wine for a number of years using primitive equipment and that he learned to make wine at a very young age.

Tom Meadowcroft, Thomas Henry Winemaker

As mentioned in the Spotlight section, Tom Meadowcroft holds an associate degree from Napa Valley College in winemaking and viticulture. He is also a graduate of UC Davis' much heralded Extension Program that has been utilized by numerous winemakers and wine industry executives since its inception in 1960. His career in wine began in 1995 in Washington State with Andrew Will Winery and was followed by a stint with Ric Forman at Forman Vineyards. His viticultural expertise emanates from his seven-year stint at Buckland Vineyard Management where he cared for vineyards of Duckhorn, Mondavi, Stags Leap, Opus One and many others. He points to this period of walking the fields with winemakers and seeing the whole diorama of learning and absorbing the individual philosophies of these wine experts as an invaluable experience in his career.





Food pairings from Camino D'Oro and Thomas Henry



Marinated Flank Steak

Pair with the Camino D'Oro 2016 Gran Reserva Malbec

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| 1/2 cup vegetable oil | 2 cloves garlic, minced |
| 1/3 cup soy sauce | 1/2 tsp ground black pepper |
| 1/4 cup red wine vinegar | 1 1/2 lbs flank steak |
| 2 Tbs fresh lemon juice | |
| 1 1/2 Tbs Worcestershire sauce | |
| 1 Tbs Dijon mustard | |

In a medium bowl, mix the oil, soy sauce, vinegar, lemon juice, Worcestershire sauce, mustard, garlic, and ground black pepper. Place meat in a shallow glass dish. Pour marinade over the steak, turning meat to coat thoroughly. Cover, and refrigerate for 6 hours.

Preheat the grill for medium-high heat. Oil the grill grate. Place steaks on the grill and discard the marinade. Grill the meat for 5 minutes per side, or to desired doneness. *Recipe provided by Camino D'Oro Winery.*



Ginger Honey Roasted Pork Tenderloin

Pair with the Thomas Henry 2017 Chardonnay

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| 1 lb pork tenderloin, excess fat trimmed | Pinch of cayenne pepper |
| 1 1/2 Tbs fresh ginger, grated | Olive oil, for cooking |
| 7 Tbs honey | Chopped fresh parsley, for garnish |
| 2 Tbs lemon juice | |
| 2 tsp grated fresh garlic | |
| 2 1/2 Tbs soy sauce | |
| Kosher salt and black pepper, to taste | |

Combine ginger, honey, lemon juice, garlic, soy sauce, cayenne, salt and pepper in a small mixing bowl. Add half the marinade ingredients to a large zip lock bag and add the pork tenderloin. Seal the bag and marinate for a few hours or overnight. Pour leftover marinade into an airtight container and keep refrigerated until ready to roast the pork.

Line a baking sheet or baking dish with a double layer of aluminum foil and set aside. Remove leftover marinade container from the refrigerator and preheat oven to 400 degrees. Heat a large skillet with a bit of olive oil over medium-high heat, remove excess marinade, and sear pork tenderloin very briefly on all sides until lightly golden brown.

Transfer tenderloin to prepared baking sheet/dish and roast for 10-15 minutes, until a meat thermometer inserted in the thickest part of the tenderloin registers 135 degrees. Brush with leftover marinade and broil on high heat for 1-2 minutes, until golden. Remove from oven, cover with foil, and let rest a few minutes. Pork will continue carry-over cooking and should end up between 140-145 degrees with a blush of pink.

Brush marinade over the top of the pork tenderloin and sprinkle with parsley if desired. Slice into 1/2 inch thick slices and serve. *Recipe provided by Thomas Henry Wines.*





Tom Meadowcroft, In The Spotlight



Tom Meadowcroft enjoys recalling his first experience with the wine industry.

“I believe I was about eight years old and my mother and I were living in a small village just outside Geneva, Switzerland. The family who lived next door also had a boy who was my same age. We became good friends and did everything together. His father was a winemaker and one day, we asked him if we could make some money doing something. He offered us a centime apiece for each bottle we washed, and we took him up on it. When we accumulated 25 centimes, we went to the candy store in the village and bought some candy. It was my induction into the wine business and I never realized it would become the forerunner of my life’s work,” Meadowcroft related.

The fact that he was originally from Seattle caused Tom Meadowcroft to return to the United States for his collegiate years. He attended the University of Washington and graduated with a degree in political sciences and international studies. After college, Meadowcroft traveled to Bordeaux and found his first wine job picking grapes for the iconic Sauternes winery, Château d’Yquem. Bitten by the wine bug, Meadowcroft soon found himself at the Napa Valley College where the college’s viticulture and winemaking curriculum beckoned. In no time at all, one year to be exact, Tom Meadowcroft answered the call and became totally immersed in the culture of wine.

“I was always open to wines and I found that learning about how to make wines was a totally delightful experience. Once I got into it for real, I became so passionate that I knew I wanted to get into the business in the right way,” he informed. “I also completed the UC Davis extension program that has benefited me and my wines a great deal.”

On being a commercial success . . . “As I have developed my craft, it has been my desire to share a current narrative

of winemaking and the richness it offers. As I progress and refine my techniques, it is my hope that I become a master of the craft of winemaking.”

Tom Meadowcroft credits his father, Thomas Henry Meadowcroft, with formulating his feeling for wines. His father operated a travel business that offered bike trips through Europe. On these excursions, Tom pointed out that his father always was on the lookout for good wines at an affordable price since he was supposed to provide the wine for his customers.

“That idea worked well for my father, and I always believed he was right about the pricing. I try and do the same thing with my wines. If the customer feels he is getting a good deal, he is happy and will tell others of his experience.

On his favorite wine . . . “I always say my favorite wine is the one I just made, or the next one I am working on. That way, I can stay out of trouble and not hurt anyone’s feelings or taste.”

Tom Meadowcroft is something of a rarity in the wine industry. He cares deeply about his chosen profession and the consuming public who will either make or break his wines. He has spent the better part of two decades refining his avocation and collecting numerous awards and high scores for his wines in competitions and wine industry periodicals.

Today, Tom Meadowcroft is the proud owner and winemaker for Meadowcroft Wines and Tomas Henry Wines. He owns Camino D’Oro Winery as well, and works with winemaker Petar Kirilov to craft those distinctively ‘California-style’ wines. We are proud to introduce this deeply passionate winemaker and share wines from two of his boutique winery projects.





Wine Region: California



The grapes for both of this month's Gold Wine Club selections are sourced from almost all of Northern California's grapes regions, as well as the Central Valley's Lodi AVA. This is done to give each featured winery a greater opportunity to create a specific wine, by utilizing grapes with different fundamental characteristics.

Grapes from as far north as Mendocino County and its cool growing climate, along with classic grapes from both Sonoma County and Napa Valley are included in the wines. Since the terroir in each of these growing areas is different and the microclimates that affect the grapes' development are very diverse, so are the end products that emanate from these incredible growing regions.

The key to most of the areas is rainfall, something practically non-existent during the growing season in Northern California. Almost all vines in the area (and throughout all of California) are on drip lines and the water each plant receives

is carefully regulated. Many of the growers have also turned to sustainable farming, the process that allows the vines to maintain their productivity and usefulness to society indefinitely. These methods are resource-conserving, environmentally sound, and commercially competitive and must be socially supported. This form of growing is a win-win for both farmers and consumers and many wineries have already tied their wagons to the practice of sustainable farming, including the two wineries in this month's Gold Wine Club selection.

Owner/Winemaker Tom Meadowcroft of Thomas Henry Wines (and Owner of Camino D'Oro) has been a vocal leader and supporter of the movement for many years. "It just makes sense to grow our grapes in this manner," he was recently quoted saying. "The grapes are healthier and the vines seem to relish the conditions. I keep close watch on all of my growers to insure these practices are followed as much as possible."

Better farming practices means better wines in the bottle, an easy comment for everyone to absorb.

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This month's *Gold Club* featured *Plus!* wine:
**Campos Family Vineyard 2015 'Gabriel' Estate Barbera,
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Retail Price at the Winery: \$34.00



Wine Wingard:

Test Your Wine IQ!



What is bottle shock?

Bottle shock is a temporary condition in a wine where its flavors are muted or disjointed. There are two main scenarios when bottle shock can set in - either right after bottling, or when wines are shaken in travel. Usually a few days of rest is the cure. The evidence for this phenomenon is more anecdotal than scientific, but the theory is that all the complex elements in wine (phenolics, tannins, and compounds) are constantly evolving, both on their own and in relation to each other. Heat or motion can add stress to this evolution, causing the wine to shut down temporarily.

When were oak barrels first used for the storage and aging of wine?

The use of oak has been prevalent in winemaking for at least two millenia, first coming into widespread use during the Roman Empire. In time, winemakers discovered that beyond just storage convenience that wine kept in oak barrels took on properties that improved the wine by making it softer, and in some cases, better tasting. Robert Mondavi is credited with expanding the knowledge of winemakers in the United States about the different types of oak and barrel styles through his experimentation in the 1960's and 1970's.

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.

The Gold Medal Wine Store



Instant! Membership Rewards saves you 18% to 38% off Camino D'Oro & Thomas Henry wines!

	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
Camino D'Oro 2015 Gran Reserva Malbec, California	\$28.00/btl.	2-Bottle Members:	\$21.00	\$19.33	\$18.50
		4-Bottle Members:	\$21.00	\$18.50	\$17.25
Thomas Henry 2017 Chardonnay, Napa Valley	\$22.00/btl.	2-Bottle Members:	\$18.00	\$16.33	\$15.50
		4-Bottle Members:	\$18.00	\$15.50	\$14.25

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

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2 bottle min, per wine, per order. Shipping and tax (if applicable) not included in above prices.

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