

**PLUS!**

Gold Series Selection

**Carmichael Vintners***2005 Sa Vini*

Monterey County

511 Cases Produced

Founded in 2003, the Mariposa Wine Company embraces the incredible diversity of California's viticultural areas and variety of grape flavors through a unique portfolio of distinctive wines. The three brands under the Mariposa Wine Company: CrU, Yosemite View, and Carmichael, feature only the varietals that thrive in their respective regions. Modeled after European regional wines, Carmichael's portfolio consists of daringly different blends from a selection of vineyards throughout Monterey County. Founder Richard Spencer has had a keen interest in wines for many years, and the dream of owning a winery became a welcome reality once he teamed up with award-winning winemaker Michael Levin. A fifteen-year wine industry veteran with experience at some of Washington and California's top wineries, Michael makes all of the wines for Mariposa Wine Company, each with its own distinctive style. Carmichael wines, named after Michael and his wife Carmen, are Mediterranean inspired, proprietary blends, chosen for quality, consistency and unique flavor profiles. Just three wines are produced for the Carmichael label, each designed in a generous, well-balanced style, approachable in their youth, yet with structure worth aging for some time in your cellar.

ACCOLADES & TASTING NOTES

'Sa Vini,' an Italian term meaning "He who knows wines," is a perfectly suited name for this 'Super-Tuscan' style blend based on the Italian Sangiovese grape. *Wine Review Online* awarded the Carmichael 2005 Sa Vini a **Critics Gold**: "A big smoky wine in a ripe style, with scents of black plum and tea smoke. It's rich and generous on the palate with flavors of black cherry marked by expensive oak." Also the recipient of a **Best in Class** and **Silver Medal** from the *Monterey County Fair Wine Challenge*, this wine's style is highly defined and the vibrant Sangiovese character adds finesse to this beautifully balanced, harmonious blend. The Sa Vini is medium red in color with hints of red cherry, licorice and black pepper on the nose. On the palate, cherry flavors mix with soft milk chocolate notes and lead into a long and silky finish. A hint of dried herbs also adds a complex and savory aspect to the blend. Try pairing the Carmichael 2005 Sa Vini with polenta and black bean casserole, and pasta with sausage, tomatoes, and mushrooms. Aged 24 months in oak. 64% Sangiovese, 19% Cabernet Sauvignon, 17% Syrah. Enjoy now until 2015.

REORDERS*2005 Sa Vini*

Winery Direct: \$20.00/bottle

**Gold Medal Wine Club's PLUS! price:****2-Bottle Members: \$16.00 /bottle****4-Bottle / Multi-Series Members: \$15.00 /bottle**\*2 bottle min. order  
(plus shipping)[www.goldmedalwine.com/member](http://www.goldmedalwine.com/member)

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