



Gold Plus!

# CASA DUMETZ WINES

2014 GSM

Santa Ynez Valley AVA



Nestled in the Santa Ynez Valley of Santa Barbara County, Casa Dumetz is a small, ultra-premium winery producing just 1,000 cases annually. Although small, do not underestimate its growing potential, drive for greatness and high quality standards. Emerging in 2004 with “a patch of raw earth, a bucket of grapevines and a sincere commitment to produce authentic, elegant and pleasurable wines”, Casa Dumetz has done just that.

Owner and Winemaker, Sonja Magdevski, did not grow up with a dream of owning a vineyard. Instead, she majored in Political Science and later earned her Master’s degree in Journalism from Michigan State University. While training as a journalist, she discovered her passion for wine and began a small production out of her garage. Only 4 years later would Magdevski turn her side project into a commercial winery which she named, Casa Dumetz.

“I approach my work with a lifetime of exquisite flavors, travels and experiences.” Magdevski comments, adding “I have discovered that winemaking and writing are very similar pursuits - the story is in the grapes, the harvest, the people, and the season. Each year is a fresh renewal. My goal today is to create vibrant, balanced and pleasurable wines using the basic ingredients of premium Santa Barbara county fruit, dedication and hard work.”

Focusing primarily on Rhône varietals, Casa Dumetz intends to produce a long line of Grenache wines in the upcoming vintages, including: Grenache Blanc, Grenache Gris Rosé, vineyard designate Grenache, a Grenache-Santa Barbara County blend and a 100% Mourvèdre - a companion grape to Grenache. Magdevski’s winemaking techniques are centered around small-lot, terroir-driven wines that express the unique region and, above all, clarity of fruit. While allowing the vineyards to do most of the work, once harvested, Magdevski concentrates on preserving the purity of flavors with whole cluster, cool fermentations in order to “coax aromatics and elongate tannins.” She takes winemaking seriously and ages them in neutral French oak barrels, enabling them to ultimately speak for themselves.

## Accolades and Tasting Notes

### 91 Points — Wine Advocate

Although winemaker, Sonja Magdevski says she broke her own rule “to never make a blend”, this smooth and inky-colored red blend is already on its second vintage. Aromatic on the nose, the 2014 GSM opens with ripe blackberries, fresh roses and smoked herbs while adding a slight peppery impression. Taking a sip, the palate immediately picks up on the full-bodied, earthy richness and sweet red fruits that last into the finish. Loaded with texture and soft tannins this beautiful wine is one to be enjoyed. 52% Grenache, 29% Syrah and 19% Mourvèdre. Enjoy now until 2024.



**YOU SAVE 37%-48% off the winery retail price!**

### Gold Medal Membership Rewards Pricing:\*

Membership Level	Retail Price at Winery	Number of Bottles Ordered:		
		2+	6+	12+
2-Btl. Members:	<del>\$35.00</del>	\$22.00	\$20.33	\$19.50
4-Btl. Members:		\$22.00	\$19.50	\$18.25

\*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 Specials Wines.