

**PLUS!***Gold Series Selection*

**C.G. Di Arie Vineyard & Winery**  
**2008 "Interlude" Red Blend**  
 Sierra Foothills  
*Just 900 Cases Produced!*

From the beginning, C.G. Di Arie Vineyard and Winery has based its approach to winemaking on a simple premise: implement meticulous viticultural practices in order to grow and source the finest fruit from the Sierra Foothills. In the year 2000, owner Chaim Gur-Arieh and his wife Elisheva purchased their 209-acre parcel of uncultivated land in the region's Shenandoah Valley, knowing the temperate climate and rugged geography had the capability of producing mountain fruit of superior character and concentration. Prior to becoming a winemaker, Chaim, born in Istanbul, Turkey, had earned a Masters and Ph.D. in food science with minors in biochemistry and chemical engineering. Chaim had a long and successful career as a food scientist, food developer and businessman, with involvement in the development of such food products as Cap'n Crunch Cereal, Hidden Valley Ranch Salad Dressing, Power Bars, and Pudding Cups. Chaim decided to pursue his life-long dream of creating world class wines after selling his food development and flavor company in 1998. In his new role as owner and winemaker of C.G. Di Arie Vineyard and Winery, Chaim has developed innovative winemaking techniques including a patent-pending 'submerged cap' device used during fermentation of his red wines. C.G. Di Arie's wines have maintained a recognizable style of elegance and grace, with incredible complexity and balance that continue to make this winery a regional stand-out.

**ACCOLADES & TASTING NOTES**

C.G. Di Arie's "Interlude" Red Blend is the latest brainchild of owner/winemaker Chaim Gur-Arieh. Over the years, Chaim has sought to harness the power and intensity of the Sierra Foothills' grapes, while bringing a sense of elegance to his wines. With the 2008 Interlude, he has mastered it! This deeply complex, intriguing blend of Zinfandel, Syrah, Petite Sirah and Primitivo blends new world and old world varietals, which are remarkably compatible acting together with synergy and harmony. The Zinfandel and Primitivo contribute fruitiness to the blend, while the Syrah and Petite Sirah offer backbone and structure, along with the savory, smoky, earthy flavors. Dark berry aromas dominate the nose while enhancing the rich palate of herbal, dark fruit, licorice, and cocoa notes. The *California State Fair* awards the 2008 Interlude **98 POINTS**, plus a **DOUBLE GOLD MEDAL** – an incredibly prestigious honor, especially considering the wine's affordable price! Chaim Gur-Arieh named this food friendly wine *Interlude* after the instrumental music played between parts of a song, acting as metaphor to the interaction between wine and food. Its elegance can enhance the flavors of any meal! Enjoy! 40% Zinfandel, 25% Syrah, 22.5% Petite Sirah, 12.5% Primitivo. Enjoy now until 2018.

Winery Direct: \$25.00 /bottle

**Gold Medal Wine Store price:**

**2-Bottle Members: \$19.00**

**4-Bottle/ Multi-Series Members: \$18.00**

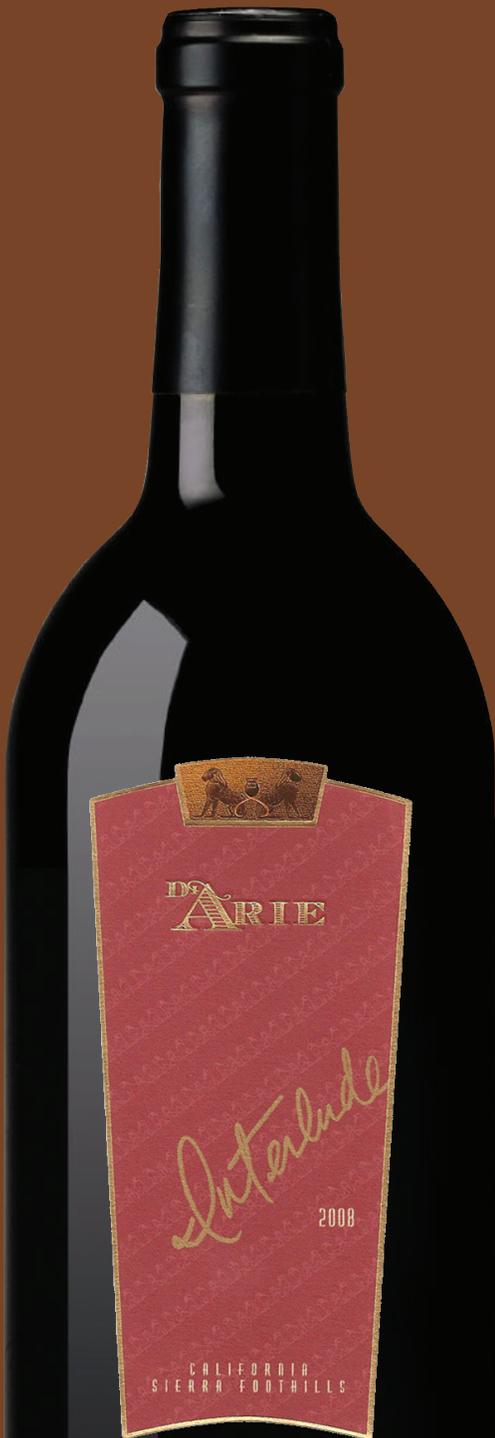
\*2 bottle min. order.

Availability is extremely limited.

(plus shipping)

[www.goldmedalwineclub.com](http://www.goldmedalwineclub.com)

800-266-8888



**98 POINTS**

**+ DOUBLE GOLD MEDAL**

- *California State Fair*

gold medal  
wine club