

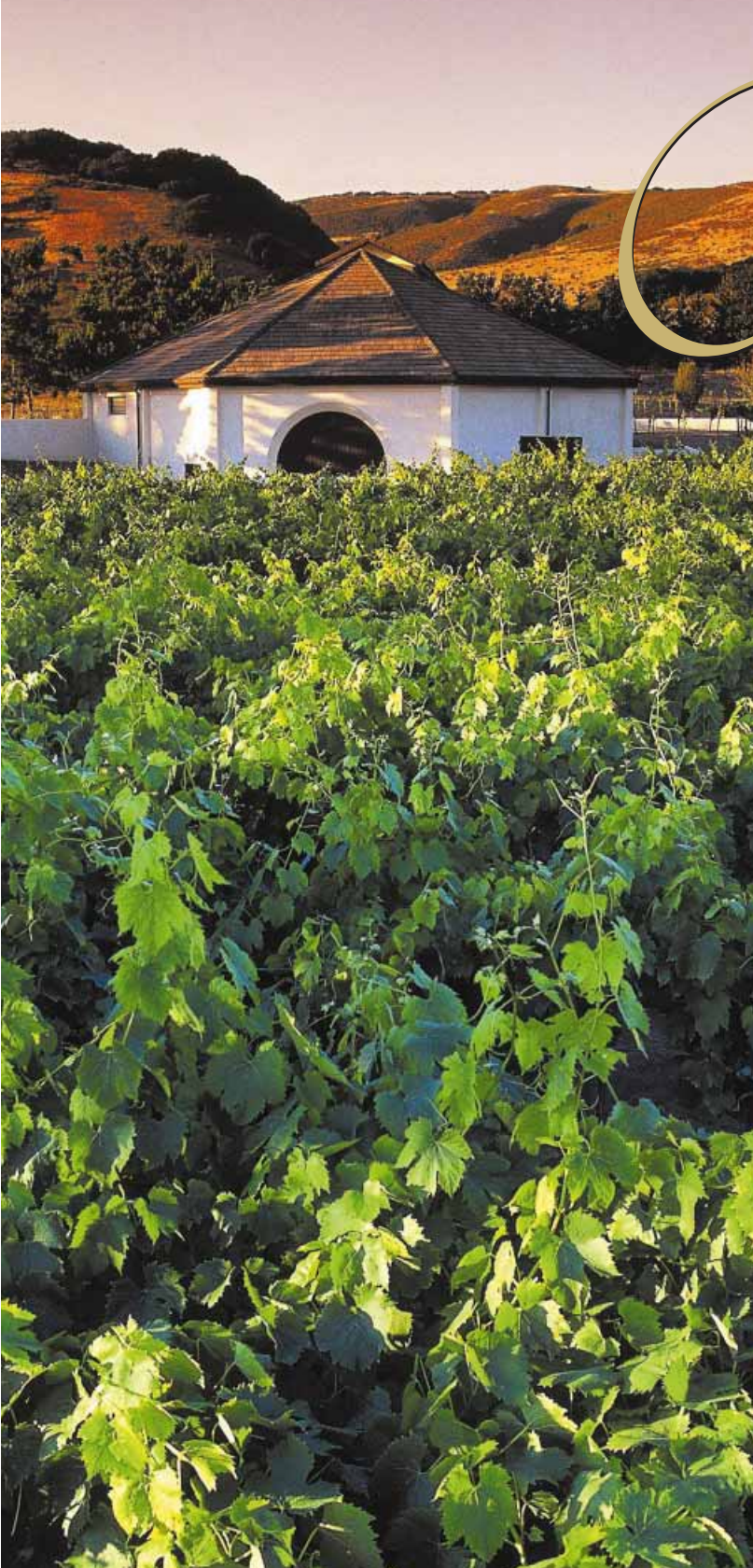
WINE



PRESS

Chateau Julien Wine Estate

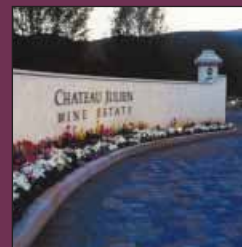
Gold Medal Wine Club Newsletter: Vol. 19 No. 2



CHATEAU JULIEN'S TRADITIONAL WINEMAKING TECHNIQUES AND DEDICATION TO HOSPITALITY PROVES TO BE A WINNING COMBINATION IN MONTEREY COUNTY.



The 246-acre Estate Vineyard in South Monterey County is planted to 10 varietals and produces wines with intense varietal characteristics.



Chateau Julien Wine Estate is located at the foot of the Carmel Valley Mountains and boasts breathtaking views of the lush green valley.



From quaint patio dining to elegant parties, Chateau Julien is an ideal destination for special events.



The Chateau Julien 2005 Barrel Aged Merlot was produced from grapes in South Monterey County's Lockwood Valley, which is located in a unique coastal valley that sits at a 980 foot elevation and produces wines with intense varietal characteristics. Merlot has been Chateau Julien's flagship varietal since its first vintage in 1982, and for good reason: previous vintages have been named among the top most popular Merlots in the nation and have received "Best Buy" and "Highly Recommended" honors, among a multitude of Gold and Silver Medals. The 2005 Merlot is no different, capturing a **Gold Medal** from the *California State Fair*, a **Silver Medal** from the *Grand Harvest Awards*, and a **Silver Medal** from the *Dallas Morning News Wine Competition*. Among aromas of ripe berries, plums and Bing cherries, hints of vanilla and cedar create a nice balance and alluring entry into this full-bodied, flavorful wine. The palate is full of red-cherry nuances and black raspberry notes followed by a hint of oak. Beverage Tasting Institute says the 2005 Merlot is a **Recommended** wine and "will work well with food." We recommend pairing the Chateau Julien Merlot with baked eggplant, pesto pasta, and lamb chops. 100% Merlot. Enjoy now until 2012.



2005 VINTAGE:

- GOLD MEDAL - CALIFORNIA STATE FAIR,
- SILVER MEDAL - GRAND HARVEST AWARDS
- SILVER MEDAL - DALLAS MORNING NEWS WINE COMPETITION,
- RECOMMENDED - BEVERAGE TASTING INSTITUTE

LEGACY: CHATEAU JULIEN'S FLAGSHIP VARIETAL, MERLOT HAS CONSISTENTLY BEEN A PROMINENT AWARD-WINNING WINE SINCE THE FIRST RELEASE IN 1982 (27 YEARS AGO!).

Just the facts:

pH.....	3.60
Alcohol.....	13.5%
Total Acid.....	0.65 g/100 mls
Drink Now or Up to Year.....	2012



CHATEAU JULIEN

Since Chateau Julien Winery's first wine, a 1982 vintage Merlot that wowed critics with "Best of Golds" and "Best American Merlot" honors at the American Wine Competition, the winery has garnered thousands of awards in both national and international competitions – an outstanding accomplishment on any level.

Nestled at the base of the majestic Carmel Valley Mountains and just a few miles east of the Monterey Peninsula, Chateau Julien Winery was named after and styled from an actual French chateau in the St. Julien district of Bordeaux. Owners Bob and Patty Brower fell in love with the French chateau while traveling in Europe and decided to create the same European home-style feeling to the winery they built in Monterey.

Bob and Patty wanted to create something special and unique with their winery and did away with the "public tasting room" idea. Instead, the duo implemented characteristics of European hospitality that they experienced while visiting international wineries and fashioned an estate that's become truly extraordinary. Rather than hosting a "tasting bar" in the greeting room (known as "The Great Hall"), Bob and Patty enjoy treating visitors to generous

2005 VINTAGE:

90 POINTS – *JUSTWINEPOINTS.COM,*
88 POINTS & HIGHLY RECOMMENDED -
BEVERAGE TASTING INSTITUTE,
SILVER MEDAL - *GRAND HARVEST AWARDS*



The Chateau Julien 2005 Barrel Aged Cabernet Sauvignon was produced from Monterey County Estate grapes that are ultimately managed for consistency and value in the vineyard. The property’s climate is warm, yet it still benefits from coastal influences, which promotes a long growing season to ensure deeply expressive fruit and rich, ripe flavors in the finished wine. Well balanced, full-bodied, and nicely structured, the Chateau Julien Cabernet Sauvignon received an impressive amount of critical acclaim with the 2005 vintage.

Honors include **90 Points** from *JustWinePoints.com*, **88 Points & Highly Recommended** from *Beverage Tasting Institute*, and a **Silver Medal** from the *Grand Harvest Awards*. Wine writer Fred McMillin says this Cabernet Sauvignon is **Recommended** and names it one of the “Affordable Reds: Which Varietal Gives the Biggest Bang for the Buck.” The wine opens with rich aromas of black currant and cassis which complement hints of smooth chocolate and spice. A sufficient structure allows it to stand up to hearty foods and the mild tannins are supported by well-integrated flavors of black cherries, blackberries, spice and smooth caramel. Try pairing the Chateau Julien’s 2005 Cabernet Sauvignon with your favorite beef and lamb dishes. 100% Cabernet Sauvignon. Enjoy now until 2015.

LEGACY: ONE OF THE TOP SELLING WINES AT CHATEAU JULIEN, THE BARREL AGED CABERNET SAUVIGNONS HAVE GARNERED NUMEROUS VALUE ACCOLADES OVER THE YEARS.

Just the facts:

pH	3.63
Alcohol	13.5%
Total Acid.....	0.65 g/100 mls
Drink Now or Up to Year.....	2015

pourings of Chateau Julien estate wines at a dining room table alongside a beautiful stone fireplace. With its high cathedral ceilings and intricate stained glass windows, the winery creates a memorable tasting experience unlike any other.

This chateau-style winery was constructed in 1984, on what was once a seven and a half acre Christmas tree farm. During construction of the chateau, the winery produced about 3,000 cases out of a warehouse in Monterey and an office in Carmel. The wines were an instant success, earning multiple medals at competitions, and the winery won a number of “Best New Winery” awards.

Needless to say, demand for Chateau Julien wines mushroomed. Bob and Patty’s immediate goal at the time was to reach a production of 15,000 cases, however the number of cases was secondary to maintaining consistent, top-quality wines. Over the years, the Browers have slowly increased production to over 20,000 cases and have added a number of different labels and blends to the winery’s portfolio. Their popular Barrel Aged wines were first introduced in 1998 and a special blend of Merlot and Malbec named Bravura was made to commemorate



Chateau Julien’s beautiful French inspired Estate is a replica of a home from the French/Swiss border.

the winery’s 25th anniversary in 2007.

Winemaker Bill Anderson has been with Bob and Patty since the winery opened in 1982, and holds

perhaps the longest tenure of any winemaker in California. With over 25 years of experience in the wine industry, Bill has played an integral part



The Chai (pronounced “shay”) is Chateau Julien’s newest addition and provides the ultimate atmosphere for aging the winery’s award-winning wines.

Owner Bob Brower agrees, “The best Merlot grapes in California are found right here in southern Monterey County.”

“The best Merlot grapes in California are found right here in southern Monterey County.”
— Owner Bob Brower

Since 1996, Chateau Julien has had a partnership in an estate vineyard in South Monterey County’s Lockwood Valley, and today, the 246-acre vineyard is planted to 11 varieties, including the flagship Merlot. The winery also sources from a variety of select vineyards within Monterey and Salinas Valley.

“We are very confident with the

growers we use,” says owner Patty Brower, “we’ll continue to produce our wines from the best sources available regardless of whether it’s from our own vineyard or from others in the area,” she adds.

Chateau Julien wines are usually made with grapes from multiple vineyards, taking great care to use only the best available from each site, and the team is sure to incorporate their European inspirations into their winemaking. “Our style can be described as California-French,” says winemaker Bill Anderson. “For example, our Chardonnays are not the ‘big killer Chards,’ with tons of oak, like a lot of California Chardonnays tend to be. Our style is dry, fruity, with a nice oak presence.”

Chateau Julien’s veteran winemaker coaxes all the best qualities from the superb Monterey grapes they use to produce world-class wines. Merlot is what initially put Chateau Julien on the map and established their quickly earned reputation for outstanding wines. And with the addition of

different labels and proprietary blends, the winery is hitting all cylinders.

“I really feel our success has been a result of the people Bob and I are working with,”

says a modest Patty Brower. “Naturally, we’re very proud of the quality of our wines. But we also want to be known for the quality of people who are with us here at the winery, giving great tours, offering warm hospitality, and doing all the necessary behind-the-scenes activities that make it all happen.” 🍇

The Wine Wizard

1) What is the most widely planted grape variety in Bordeaux, France?

2) What is a vintage wine?

3) What is the “French Paradox?”

See Page 7 for Answers.

About The Winemaker

Winemaker Bill Anderson’s knowledge of enology and viticulture stems from his studies at Stanford and UC Davis and his philosophy continues to be as simple as the elegance he achieves in his wines. “If you have good grapes and treat them well, do all the details every day and let them do what they will naturally do, you will have a good product.”



Bob & Patty Brower



In 1980, Bob and Patty Brower were traveling in California and came across a charming region with cascading hillsides, warm sunshine, and cool ocean breezes. The region was Monterey County and it made a lasting impression that the Browsers simply could not ignore.

On this trip away from their New Jersey home, Bob and Patty discovered the exceptional quality of wines being made from grapes grown in Monterey County. Even as a knowledgeable and avid wine enthusiast, Bob, like most of the wine community then, had not yet realized the huge untapped potential of producing wines from high caliber Monterey County grapes.

For many years prior to that trip, Bob and his best friend in New Jersey had studied as much as they could about wines and the wine industry. Their zeal for learning about wine far exceeded the normal level of enthusiasm and a future in the industry seemed destined and only natural.

Bob's passionate interest in wine was contagious, and Patty soon caught the bug as well. In fact, it had become a longtime goal of Bob and Patty's to someday own and operate a winery in California, and with the discovery of Monterey County, the couple had now found the perfect place to start. With the outrageous prices and overbuilt land in Napa Valley, it was an easy decision to create a home in Monterey, which was perfectly suited for grapes and had huge upside potential.

But wine hadn't always been a part of the Browsers' life. Bob was born and raised in Oceanside, Long Island, New York and attended college at nearby Fairleigh Dickinson University in New Jersey. After college, Bob went to work for Shell Oil Company, settling into what easily could have been a life long career. Owning and running a winery was perhaps the furthest thing from his mind.

Bob worked at Shell Oil until the entrepreneurial bug bit him in the early 1970s and he left the company in order to start his own petroleum business. Over the next 10 years he managed to build a small empire of retail service stations and also wholesaled petroleum to other independent gas stations. It was also during this


THE WINE REGION



Chateau Julien's Estate Vineyard in South Monterey County's Lockwood Valley sits at a slight elevation of 980 feet and is a short 14 miles from the Pacific Ocean. The vineyard's diurnal temperature variations and ideal gravelly soil results in wines with intense varietal characteristics unique to Monterey County. The 246-acre vineyard is planted to the winery's flagship varietal, Merlot, in addition to a range of other varietals that thrive in Monterey's warm climate.



Monterey County's lush vineyards and world-class wines have helped establish the region as a major destination in California wine country.

The Monterey County AVA (American Viticultural Area) boasts over 45,000 acres of vineyards, making it one of the largest wine grape growing regions in California. The region is bound by the Monterey Bay, California's coastal mountain range, and extends into the valleys Carmel and Salinas. Long growing seasons and varied climates result in seven different unique AVAs that span throughout the 80 mile-long valley. Monterey County grapes are typically characterized by their intense varietal flavor. 



Baked Stuffed Eggplant

Pomegranate Marinated Pork Osso Bucco with Gremolata

FOOD FOR THOUGHT

Pair with Chateau Julien 2005 Merlot – Serves 4

Ingredients:

2 Large Eggplants, about 1-1/2 pounds each	1 Teaspoon Mint, chopped
Salt	1 Cup Long Grain Rice
8 Ounces Ground Beef, Lamb, or Veal	1/2 Cup Pine Nuts, toasted
1 Medium Onion, chopped	1/3 Cup Raisins or Drained Currants
2 Tablespoons Tomato Paste	3 Tablespoons Port Wine
2 Teaspoons Salt	2 Cups Chicken Broth
Few grinds of Black Pepper	1 Cup Dry Bread Crumbs
2 Tablespoons Parsley, chopped	1/4 Cup Olive Oil

Preparation:

Cut the eggplants in half length-wise. Sprinkle them with salt and turn them face down in a colander to drain for about an hour. Preheat the oven to 350 degrees Fahrenheit. Bake eggplant for 30 min., or until tender. Alternatively, place eggplant halves on a microwave platter, cover loosely with plastic wrap and cook in microwave oven for 12-14 min., or until tender.

In a large skillet, brown the ground meat with onion for 5-7 min., or until the meat is no longer pink. Remove the meat with slotted spoon and set aside. To the pan drippings add the tomato paste, salt, pepper, parsley and mint. Stir in rice and cook for 1 min. Add the pine nuts, raisins or currants, Port and chicken broth. Bring to a boil, cover the pan and simmer the mixture until the liquid is mostly absorbed, about 15 min. Stir in the meat and set the rice mixture aside. When the eggplants are cool enough to handle, scoop out the flesh, leaving about a 1/2 inch shell. Chop the flesh coarsely and add it to the rice mixture. Divide the eggplant rice mixture among the four eggplant halves. Sprinkle the surface with breadcrumbs and drizzle lightly with olive oil. Bake 30 min., or until the eggplant is heated through and crusty on top.

Pair with Chateau Julien 2005 Cabernet Sauvignon – Serves 8

Ingredients:

8 Pork Osso Bucco (12-14 Ounces)
1/2 Cup Olive Oil
Salt and Pepper
2 Large Onions, peeled and chopped
3 Large Carrots, peeled and chopped
3 Celery Stalks, chopped
1 Can Diced Tomatoes in Puree
1 14 Ounce bottle of Pomegranate Molasses (or sub 24 Ounces pure Pomegranate juice)
2 Cups Red Wine
4 Cups Brown Beef Stock or Chicken Stock
3 Bay Leaves
1 Tablespoon Herbs de Provence
6 Whole Garlic Cloves, peeled
6 Springs Fresh Thyme

Gremolata:

6 Cloves Garlic, chopped
Small Bunch Parsley, chopped
Zest of 1 Orange, chopped
Zest of 2 Lemons

Preparation:

Preheat oven to 375 degrees Fahrenheit. Salt and Pepper Pork. In a large dutch oven, heat olive oil until smoking. Add the pork shanks and brown all over, remove shanks. Add vegetables to oil and sauté until onions start to brown. Add the rest of the herbs and stir. Add red wine and pomegranate molasses. Add stock, bring to a boil, and cover. Place in oven for approximately 2 1/2 hours. Check to make sure meat is done (a knife should easily go through to the bone). Take shanks out of pot and skim the fat off the top of the sauce. Take out Bay Leaves and Thyme Stems and place sauce (in batches) into blender or food processor and puree vegetables. Pour sauce over shanks. Mix all Gremolata ingredients and sprinkle on top of Pork Osso Bucco and sauce.

Find these recipes and all of your favorites online at www.GoldMedalWine.com.
From the Gold Series page, click on Winery Recipes and find delicious entrées to pair with your favorite wines.

Results

2005 Peltier Station Petite Sirah

GOLD	SILVER	BRONZE
94%	4%	2%

2005 Handley Chardonnay

GOLD	SILVER	BRONZE
93%	5%	2%

2005 Highway 12 Chardonnay

GOLD	SILVER	BRONZE
95%	3%	2%

2005 Highway 12 Bordeaux Red Blend

GOLD	SILVER	BRONZE
96%	3%	1%

The above wines were recently featured.

To see our current inventory, reorder online, and Judge the Wines, visit us at www.GoldMedalWine.com/member.

Bob & Patty Brower


Spotlight, continued from page 5

period of time that Bob and Patty met, she having worked for the freight company that hauled Bob's petroleum to his customers. By 1976, Patty and Bob were working together at Bob's company and began forging the idea of owning a winery.

On that trip to California in 1980, Bob and Patty fell in love with a beautiful piece of property just outside Carmel, on the outskirts of Monterey County. The Browsers had wanted to move to California for years, and when this opportunity presented itself the couple jumped at the chance. Within a year, Bob and Patty moved from their New Jersey home to begin working on their dream, and the winery they constructed was simply remarkable.

The Browsers' vision to open a winery was largely fueled by the aspiring French hospitality and quality of wine that they encountered abroad while visiting French Chateaus and they incorporated this philosophy into every aspect of their new winery. After more than a year of construction, the winery was complete and the Browsers named it "Chateau Julien" after an actual chateau on the French/Swiss border.

The Browsers strive to replicate the warmth of the family atmosphere they found in France, and enjoy creating a feeling of warmth and welcome at Chateau Julien. "Everyone is treated the same here," says Patty. "It doesn't matter if you're a wine expert or if you know nothing at all about wines. We try to extend the same courtesy to all."

Their continuing goal is to offer great wines at prices the general public can afford, and consistently since 1982 Chateau Julien has accomplished just that. If you are lucky enough to find your way to Monterey, the Browsers' chateau doors are open every day. We think you'll agree they have succeeded not only in producing outstanding wine, but also in creating a comfortable and pleasurable place to enjoy it. 



1) Merlot is the most widely planted grape variety in Bordeaux (about 100,000 acres!). Actually, France is home to nearly two thirds of the world's total plantings of Merlot. It is especially prominent in Pomerol, St. Emilion, and Cotes wines, and its characteristic smooth tannins and fruitier flavors have made it the popular wine it is today.

2) A vintage wine is one made from grapes that were all, or primarily, grown and harvested in a single specified year. Most countries allow a vintage wine to include a portion of wine that is not from the year denoted on the label. In the United States the requirement is 85% same-year content for vintage dated wine, unless the wine is designated with an AVA (such as Napa Valley), in which case it is 95%.

3) The French Paradox is the observation that the French suffer a relatively low incidence of heart disease, despite having a diet relatively rich in saturated fats. When the paradox was first aired in 1991 with the proposal that red wine decreases the incidence of cardiac diseases, the consumption of red wine increased 44%. It's been suggested that France's high red wine consumption is a primary factor in this trend due to red wine's ingredient, resveratrol.

THE ART OF FINE WINE



Uncorked was painted by Nicole Etienne who mixes the classicism of traditional still lifes with an abstract geometric

perspective. Etienne attended art school in Florence and developed a passion for wine – a common subject for her vividly colored pieces.

THE GRAPEVINE

“A very nice Red Blend! Perfect on a cold winter’s night [Highway 12 2005 Bordeaux Blend].”

– Reed Smith

“We loved this wine [JR Storey 2006 Tempranillo – PLUS! Selection]. We were very excited to try it since it has our last name on it. We are not related to the wine maker, but we really enjoyed it!”

– Jan Storey

“Fabulous. [Highway 12 2005 Bordeaux Red Blend]”

– Marlette Stevenson

There’s still time! Enter for a chance to win a getaway for two at Portugal’s Quinta do Vallado Winery. The grand prizewinner will enjoy a 7-day / 6-night vacation adventure at one of Portugal’s renowned wineries in the heart of the Douro region. Accommodations include a room for two at the winery’s luxurious bed and breakfast, continental breakfasts each morning, a dinner with the winery’s very own winemaker, a tasting tour of the outrageous winery facilities, and even a serene boat ride down the Douro River. Sip wines from the winery’s reserve selections and enjoy the breathtaking views of the estate vineyards. The ultimate wine country getaway! Make sure to enter by February 28, 2009 for your chance to win this fabulous vacation. Enter online at www.GoldMedalWine.com by clicking on “Quarterly Contests” from the Member Benefits page.

This Month’s Special

Don’t forget to vote for the Top Ten Wines of 2008! We had an outstanding year of great wines we hope you enjoyed as well, and if you submit your vote online by February 28, 2009, you’ll have a chance to **Win a Bonus Mixed Case of Wines** that were featured in 2008. Submit your vote online at www.GoldMedalWine.com/topten.

The *Gold Series* features wines from only the best small wineries of California. The selected wines have earned medals in the top wine-industry competitions or have been highly rated by respected national wine publications. On occasion we feature a wine of high medal-quality with very limited availability that may not be submitted to these venues for review.



THE GOLD MEDAL WINE STORE

Reorders

Chateau Julien’s 2005 Barrel Aged Merlot and 2005 Barrel Aged Cabernet Sauvignon showcase winemaker Bill Anderson’s balance of traditional winemaking and commitment to quality, a philosophy he has achieved with each of the winery’s twenty-six vintages produced since 1982. Taste for yourself why these Barrel Select wines are praised for their value year after year.

Save up to 30% off Winery Direct

CHATEAU JULIEN	Retail Price Winery-Direct	Club Price 2-Bottle Members	Club Price 4-Bottle Members And Multiple Series Members
2005 Merlot*	\$15.00/btl.	\$12.00/btl. Save 20%	\$10.50/btl. Save 30%
2005 Cabernet Sauvignon*	\$15.00/btl.	\$12.00/btl. Save 20%	\$10.50/btl. Save 30%

2 bottle min. order

Reorder Online: www.goldmedalwine.com/member

Toll Free: 1-800-266-8888 Fax: 1-800-266-8889

Gold Medal Wine Club – 5330 Debbie Road, Suite 200 • Santa Barbara, California 93111

*Availability is extremely limited Note: Shipping and tax (if applicable) not included in the above prices. Call for details.

New If you are also a 2-bottle member of another Series, you are now eligible to receive the 4-bottle member prices above!