

Pinot Noir Press



COPLAN VINEYARDS

Located in the heart of Sonoma-Carneros, Coplan Vineyards is the passion project of Carole Coplan, crafting small batches of artisan wines while honoring pure and sustainable farming practices.



A boutique vineyard and winery located in the southeastern corner of Sonoma Valley within the esteemed Carneros AVA, Coplan Vineyards was established by Carole Coplan as a passion project in 2011. The estate that is lovingly referred to as 'Coplandia' includes a magical farmstead retreat, a 10.5 acre sustainably grown vineyard, a sprawling olive tree orchard, and lush gardens with dozens of organically grown vegetables. The setting is all about honoring the purest of farming practices and, of course, crafting small batches of site-driven, artisan wines.

also works with a handful of other small, high quality, low-yield vineyards in the area who share the same holistic farming philosophy.



As far as the winemaking for Coplan Vineyards, Carole works closely with winemaker Jacqueline Yoakum to craft small batches of wine from the Coplan estate and a selection of other local vineyards. Coplan Vineyards currently offers tiny allocations of Chardonnay, Cabernet Sauvignon, Pinot Noir, and a Cabernet/Merlot blend. Carole and Jacqueline produce as little as one barrel for some of their exclusive vintages and rarely more than four barrels. These wines are limited and precious - truly a passion project through and through.

When Carole Coplan, a corporate lawyer by training, acquired the Carneros vineyard property in 2011, the original vineyard's customers were large producers who scoffed when Carole told them she would use organic, manual means to regenerate the vineyard. Determined still, she accomplished what she set out to do and completely transformed the property from its conventionally farmed past into the sustainably farmed, fish friendly and luxurious setting it is today.

In addition to regenerating the vineyard to a heritage of excellence, Carole renovated the property's farmhouse into a modern and sustainable structure. The home has the first permitted gray water irrigation system in Sonoma Valley, solar energy powers 95% of its electricity, and reclaimed woods are used throughout. The popular retreat has even been featured on a French travel show and Chef's Table.



Carole's 10.5 acre vineyard is planted to both Cabernet Sauvignon and Chardonnay, with cutting edge sustainable farming practices in place. Her Cabernet vines are highly regarded as some of the oldest in Sonoma - with some dating back to the 1940's! Carole

Set amidst the celebrated region of Carneros, Coplan Vineyards is something to behold and we are happy to share it with our Pinot Noir members.



JACQUELINE YOAKUM, WINEMAKER

The winemaker for Coplan Vineyards is Jacqueline Yoakum, a master winemaker known for artisanal wines of exceptional quality. Using biodynamic techniques, Jacqueline is an absolute expert who respects the terroir of the land and only works with those who are dedicated to making wines at the highest level. Her wines consistently take honors in international and domestic competitions and have garnered high scores from The Wine Advocate, Wine Spectator, Vinous, and Wine Enthusiast publications.

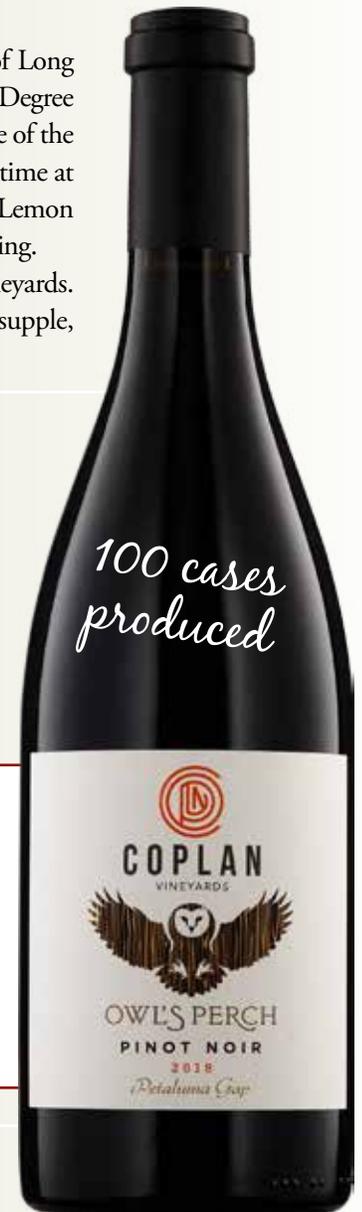
Jacqueline Yoakum began her winemaking career in New York, starting out on the North Fork of Long Island at Macari Vineyards, where they practiced biodynamic viticulture. She then pursued a Masters Degree in Viticulture and Enology at the world-renowned UC Davis and went on to learn hands-on from some of the finest - including Joseph Phelps, Schramsberg Vineyards, and Cakebread Cellars. Jacqueline also spent time at Stag's Leap Wine Cellars, Trinchero, and Keller Estate, and had the privilege of being mentored by Ted Lemon of Littorai Wines where she really explored native fermentations and biodynamic farming and winemaking.

Today, Jacqueline crafts wines for her own label and a handful of clients, including Coplan Vineyards. Her wines respect the integrity of the varietal and the terroir, while characteristically being accessible, supple, rich, and complex.

COPLAN 2018 OWL'S PERCH PINOT NOIR Petaluma Gap, Sonoma County, California

Coplan's debut release of Pinot Noir, the 2018 Owl's Perch comes from one of McEvoy Ranch's organic Petaluma Gap vineyards and the result was outstanding. The nose is full of raspberries and cream, while the palate offers toasted oak spices mingled brilliantly with smooth, elegant tannins, refreshing acidity, and flavors of cherry brandy. Aged 16 months in oak. Enjoy!

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