



## CUTRUZZOLA VINEYARDS

One of the Central Coast's most exciting new artisan producers, Cutruzzola Vineyards handcrafts small lots of Pinot Noir and Riesling from an off-the-beaten-path property near Cambria, California.



Cutruzzola Vineyards is planted to small lots of premium Pinot Noir and Riesling; The wine is made by world-class winemaker Stephen Dooley (of Stephen Ross Wine Cellars) and distributed locally to a few high-end restaurants and wine shops; Owners Lisa Miller and Frank Cutruzzola are deeply passionate about the whole winemaking process.

Located in a coastal valley just outside the town of Cambria on California's Central Coast, Cutruzzola Vineyards is a tiny estate purchased by Frank Cutruzzola and Lisa Miller in 2000. What began as a project to grow and sell premium wine grapes is now one of the latest up-and-coming, ultra-boutique wineries to carve their way into the upper echelons of the Central Coast wine scene.

Frank Cutruzzola (koo-troot-ZOL-a) has been a fan of Burgundy since enjoying a bottle of Vosne-Romanée while in medical school at Yale University. The Pinot Noir left such an impression on him that he planted 12 vines of the varietal at his home in Long Island. It was just enough to produce three half bottles - and to leave him with a thirst for more!

Frank went on to complete his fellowship at Columbia University and moved to Santa Rosa, California to accept his first position as a practicing Radiologist (he is now working at Redwood Memorial Hospital with over 25 years of experience). Although successful in the medical field, the desire to buy land and plant a Pinot Noir vineyard was still in the back of Frank's mind, and now that he lived near renowned California wine country, that idea became more and more appealing.

Frank met his partner Lisa Miller at a local wine event in Healdsburg. Lisa had grown up in the area and worked for a small firm helping non-profits. She shared Frank's passion for Pinot Noir, and had a special interest in German Rieslings as well. The two decided to search for a suitable property that would lend itself to grow and produce their two favorite varietals.

*How did they end up with a vineyard in Cambria?*

"It was pure luck!" reveals co-owner Lisa Miller. "We were on vacation in Cambria, staying at McCall Farm's Bed and Breakfast and found a beautiful piece of property for sale just a few miles down the road. We took a risk and purchased it right then and there! We discovered the soil was perfect for planting wine grapes, and it was situated in such a place that it saw warm, sunny days with cool ocean breezes. It was the perfect cool-climate combination for growing Pinot Noir and Riesling, and just what we were looking for."

Lisa and Frank purchased the 47-acre property in 2000 and planted a 7-acre vineyard there the following year.

"Most of the land was unplantable since it was so steep," Lisa recently explained. "We chose to start with five acres of Pinot Noir and two of Riesling." The couple continued to live up north,

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Views of Cutruzzola Vineyards near Cambria, California. The coastal fog line stops just before the property, keeping the vines cool and promoting a long, even growing season.

## ABOUT THE VINEYARD



Lisa Miller and Frank Cutruzzola found exactly what they were looking for in their 47-acre property just outside the town of Cambria on California's Central Coast. The land was sold

to them by the Walter Family, who owns a considerable amount of farm and ranch land in the area. Lisa and Frank still allow grazing rights on their land for the Walter Family cows, as it's a

### CUTRUZZOLA VINEYARDS, *Continued from Page 1*

maintaining their 'day-jobs,' but began making trips down to Cambria at least once a month to check on the property and help tend to the vines.

In 2007, Lisa and Frank hired vineyard manager Bill Kesselring of KVCS, Inc. Bill helped replant portions of the vineyard that suffered during the severe droughts Cambria went through, and really took the vineyard quality to the next level. His vast knowledge and experience with managing vineyards throughout California made him an easy choice for Lisa and Frank and they have thoroughly enjoyed having Bill as a member of the Cutruzzola family.

In 2008, Lisa and Frank picked the 7-acre vineyard themselves and brought the grapes home to practice winemaking on their own. The following year, they sold the Riesling grapes to a winemaker friend up north and had Stephen Ross' winemaker Stephen Dooley make the first batch of commercial Cutruzzola Pinot Noir - a tiny 87 cases!

"We hadn't intended on getting into the winemaking business so soon," Lisa revealed. "The plan was to grow and sell the grapes for a number of years first, but we found ourselves in a position with some Pinot grapes that needed a home. Bill introduced us to Stephen Dooley, and he's been a terrific winemaker to work with."

Today, Cutruzzola Vineyards produces just under 800 cases of premium Riesling and Pinot Noir, with much of their success due to word-of-mouth. The wines have also garnered serious attention from the wine press, garnering a number of medals and reviews even on the first few releases - an incredible accomplishment for any winery.

Lisa and Frank may still live up north, but have found a way to entertain themselves when they can't be at the vineyard property in Cambria.

"We now grow a little Zinfandel in our yard at home - just 750 head-trained vines," Lisa said in closing. "Frank and I make the wine for free and invite our friends and family over for harvest and bottling parties. Everyone brings their own corks and bottles, and I make a big batch of pasta. It's a wonderful time, and it brings everyone together - which is exactly what wine should be about."

proven benefit to their vineyard's health as well.

Cutruzzola Vineyards is planted to five acres of Pinot Noir and two acres of Riesling, with the intent to add another acre of Pinot in the upcoming year. Vineyard manager Bill Kesselring oversees the property and ensures winemaker Stephen Dooley has premium quality fruit to work with.

Cambria is a part of the San Luis Obispo County AVA, and it experiences the ideal cool-climate combination of sunny, warm days and brisk ocean breezes to develop evenly-ripened, deeply concentrated fruit.

# ABOUT THE WINEMAKER



Cutruzzola Vineyards is fortunate to work with veteran winemaker Stephen Dooley of Santa Maria's renowned Stephen Ross Wine Cellars. A U.C. Davis graduate with winemaking experience

at Louis Martini in the Napa Valley and the Edna Valley Vineyard in San Luis Obispo County, Stephen also served winemaking stints in both South Africa and Australia before establishing his own wine production company in 1994.

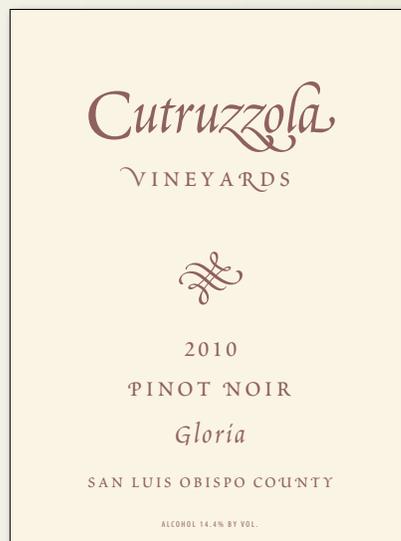
Stephen Dooley is a friendly and engaging man and has enjoyed his time working with Cutruzzola Vineyards. He is a firm believer in a hands-off winemaking approach in order to maintain the highest quality possible. At the same time, Stephen believes in the winemaking axiom of the late Andre Tchelistcheff - 'wine makes itself and the winemaker is simply the caretaker.'

Stephen Dooley works closely with vineyard manager Bill Kesselring to craft world-class Pinot Noir and Riesling from the Cutruzzola Vineyards in San Luis Obispo County. His efforts have resulted in numerous award-winning wines and he looks forward to continually enhancing the Cutruzzola brand.

# CUTRUZZOLA 2010 'GLORIA' PINOT NOIR

The Cutruzzola 2010 'Gloria' Pinot Noir is named for Frank Cutruzzola's 86 year-old mother who lives in Santa Rosa, California. Produced from the Cutruzzola Vineyards located in San Luis Obispo County on California's Central Coast, the 2010 'Gloria' Pinot Noir is a gorgeous offering from this relatively new boutique winery. Medium ruby in color, this Pinot Noir has an ever-changing nose of spice, loam, black pepper, rose petals, red cherry and black tea. The palate is rich and juicy with flavors of spice and minerality, trimmed with plum, white pepper, cherry, and oak. Notes of plum and tea linger on the lasting finish.

Alcohol: 14.4%      Aging: 10 months in oak  
 pH: 3.71      Cases Produced: 148  
 Total Acidity: 0.52 g/100mL      Enjoy Now Until: 2018



**90 POINTS**  
 - *Pinot Report*

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### Eggplant, Mozzarella, and Saffron Rice Bake

- 2 Tbs., plus 1 cup olive oil
- 1 medium onion, minced
- 1 cup Arborio rice
- Pinch of saffron
- 1/4 cup dry white wine
- 1 cup vegetable broth or water
- Kosher salt
- 3 large eggplants (about 3 lbs.), cut crosswise into 1/4" rounds
- 4 cups homemade or store-bought tomato sauce (such as marinara), divided
- 1 cup coarsely grated Parmesan (4 oz.), divided

Arrange racks in top and bottom thirds of oven; preheat to 425 degrees. Heat 2 Tbs. oil in a large saucepan over medium heat. Add onion; cook, stirring often, until softened, about 8 minutes. Add rice; cook, stirring constantly, for 3 minutes. Stir in saffron, then wine. Cook until wine reduces slightly, about 1 min. Add broth; season with salt. Cover and cook over medium heat until rice is very al dente and still crunchy, about 6 min.; remove pan from heat. Meanwhile, divide eggplant between two rimmed baking sheets, overlapping slightly to fit. Drizzle 1 cup oil over; season with salt and pepper. Bake, turning eggplant and rotating sheets halfway through, until tender and golden brown, 20-25 min. Cover the bottom of a 13x9x2 baking dish with 1 cup tomato sauce. Spring 1/3 of mozzarella over, then 1/3 of Parmesan. Cover with a layer of eggplant rounds, overlapping so no sauce is visible beneath them. Add saffron rice, spreading out in an even layer. Sprinkle over another 1/3 each of mozzarella and Parmesan, then 1/2 of the remaining tomato sauce and another layer of eggplant. Top with remaining tomato sauce and remaining mozzarella and Parmesan. Cover dish with foil; transfer to a foil-lined baking sheet. Bake until sauce is bubbling and cheese is melted, about 15 min. Uncover dish and bake until golden on top, about 20 min. longer. Let stand for at least 10 min. to set before serving. Recipe sourced from *Luce Restaurant, Portland, Oregon*.



### Rogan Josh

- 2 1" cubes of fresh ginger, peeled & coarsely chopped
- 8 cloves garlic, peeled
- 1 1/2 - 2 cups water
- 10 Tbs. vegetable oil
- 2 lbs. boned meat from lamb shoulder or stewing beef (chuck) cut into 1" cubes
- 10 whole cardamom pods
- 2 bay leaves
- 6 whole cloves
- 10 whole peppercorns
- 1 1-inch stick of cinnamon
- 2 medium onions, peeled & finely chopped
- 1 tsp. ground coriander seeds
- 2 tsp. ground cumin seeds
- 4 tsp. bright red paprika mixed with 1/4-1 tsp. cayenne pepper
- 1 1/4 tsp. salt
- 6 Tbs. plain yogurt
- 1/4 tsp. garam masala
- Freshly ground black pepper

Put the ginger, garlic and 4 Tbs. water into an electric blender. Blend well until you have a smooth paste. Heat the oil in a wide, heavy pot over a med-high flame. Brown the meat cubes in several batches and set to one side. Put in the cardamom, bay leaves, cloves, peppercorns and cinnamon into the same hot oil. Stir once and wait until the cloves swell and the bay leaves begin to take on color. This just takes a few seconds. Now put in the onions. Stir and fry for about 5 min. or until the onions turn a med-brown color. Put in the ginger-garlic paste and stir for 30 seconds. Add the fried meat cubes and juices. Stir for 30 seconds. Now put in 1 Tbs. of the yogurt. Stir and fry for about 30 seconds or until the yogurt is well blended. Add the remaining yogurt, a Tbs. at a time, in the same way. Stir and fry for another 3-4 min. Now add 1 1/4 cups of water if you are cooking the lamb and 2 cups water if you are cooking beef. Bring the contents of the pot to a boil, scraping in all browned spices on the sides and bottom of the pot. Cover, turn heat to low and simmer for about an hour (for the lamb) or 2 hours (for the beef), until meat is tender. Every 10 min., give the meat a good stir. When meat is tender, take off the lid, turn the heat up to med., and boil away some of the liquid. You should end up with tender meat in a thick, reddish-brown sauce. Sprinkle with garam masala and black pepper over the meat before you serve and mix them in. Recipe sourced from *Madhur Jaffrey's Indian Cooking*.

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