



The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

*Dierberg Vineyard and Three Saints Wines
Santa Maria Valley*





HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases two exceptional wines from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication (see goldmedalwineclub.com/resources/wine-ratings). On occasion, we feature wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

Three Saints 2012 Pinot Noir

Santa Maria Valley, California

The Three Saints 2012 Pinot Noir is a blend of fruit from the Dierberg Vineyard, nestled in the Santa Maria Valley appellation of California's Central Coast. Specific blocks of fruit were selected for this wine, with the ultimate goal of crafting an open, soft, silky wine with forward fruit flavors - one that would be delicious early in its life, and also after years of proper cellaring. With plenty of hints of Santa Maria's earthy qualities, the Three Saints 2012 Pinot Noir is fruit forward with notes of dark cherries and sweet spices. The texture is round, soft, and approachable. This is an excellent example of the region's ability to produce classic Pinot Noir. Aged 7 months in oak. Enjoy now until 2020.

Gold Medal Special Selection

Three Saints 2013 Pinot Noir

Santa Maria Valley, California

The Three Saints 2013 Pinot Noir was made predominately from the Dierberg Vineyard in Santa Maria Valley, with just a touch of fruit from the Drum Canyon Vineyard in the nearby Sta. Rita Hills. This wine also represents a vintage (2013) that is emerging as one with tremendous purity and freshness for the Santa Maria Valley. Aromas emphasize this Pinot Noir's earthiness, and hint at the dominance of Santa Maria Valley fruit in the blend. The palate is broad and round with ripe cherry fruit flavors, a smooth, generous texture, and a soft, lingering finish. Aged 16 months in oak. Enjoy now until 2021.

Gold Medal Special Selection

Dierberg 2014 Chardonnay

Santa Maria Valley, California

Crafted exclusively with Chardonnay fruit from the Dierberg Vineyard in the Santa Maria Valley, the Dierberg 2014 Chardonnay is a bright, focused wine - a classic Santa Maria Chardonnay built on energy and tension. The Dierberg Vineyard Chardonnay has consistently offered, and almost paradoxically so, both tropical and citrus notes. This 2014 vintage emphasizes the vineyard's lemon, lime, and fennel characters more so than previous vintages, but it also expresses the classic California Chardonnay characters with lychee and a general rich, ripe fruit. Its focused, tight texture makes it an age-worthy wine that will continue to beautifully develop in the cellar. Aged 14 months in oak. Enjoy now until 2019.

93 Points - Antonio Galloni, *Vinous*

93 Points - *Terroirist.com*



Dierberg Vineyard and Three Saints Wines



One of Santa Barbara County's most reputable producers is creating a winegrowing and winemaking legacy with a remarkable trio of uniquely focused, award-winning wineries.



The Dierberg/Three Saints/Star Lane Tasting Room is located on the family's Sta. Rita Hills property, Drum Canyon Vineyard. A tasting here showcases the incredible diversity of the Dierbergs' three estate vineyards located in Santa Barbara County. Visitors are able to taste a range of wines from the three unique brands including Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir, Sauvignon Blanc, and Syrah.

This month's Gold Wine Club shipment features a pair of sister winery brands, Dierberg Vineyard and Three Saints Wines, both produced on California's esteemed Central Coast by winegrowing pioneer Jim Dierberg. His journey into the winery business and becoming a world-class grower of premium Burgundian and Bordeaux-style varietals is certainly a story worth telling.

People who know Jim Dierberg are aware that he seldom puts off the things in which he really believes. Jim asked his wife Mary to marry him on their first date! Later on, the St. Louis native and his wife went to a wine festival in the small town of Hermann, Missouri. The Dierbergs enjoyed themselves immensely and two days later, Dierberg bought the bank in town. One thing led to another and an old brewery/winery that had been closed since Prohibition came to the couple's attention. It was called *Hermannhof* and in 1974, the Dierbergs bought

the property. It took them two years of renovations before the winery again began producing wines that have continued to attract visitors to this day.

While Jim Dierberg continued his adventuresome career in private banking, he also became enamored with the wines of California and eventually set out to find a location to continue his efforts in the wine industry. In 1996, after checking out Napa Valley (much too crowded) and Sonoma County (a little less so), Dierberg visited the Santa Ynez Valley and found the exact conditions he had been searching for.

"The property was located in the eastern end of the Santa Ynez Valley and is touched by the San Rafael Mountains that loom above it, Dierberg related. "The acreage was exactly what we were looking for and its unique microclimate made it perfect for us to be able to grow Bordeaux grapes (Cabernet Sauvignon, Merlot, etc.) that I was really interested in growing."

The vast property consists of around 4,000 acres, of which a modest 236 are currently under vine. The area is actually called Happy Canyon and who can ask for any place with a better name for growing? The Dierberg family's pioneering spirit was quickly rewarded, showing that Cabernet can indeed succeed in Santa Barbara County. The Bordeaux wines produced from this property are represented under the Dierbergs' esteemed *Star Lane Vineyard* portfolio of wines.



The Dierberg Vineyard winery explores Pinot Noir and Chardonnay within Sta. Rita Hills and Santa Maria Valley AVA's. The pair of vineyards (Dierberg Estate, SMV, and Drum Canyon, Sta. Rita Hills) are just twenty miles apart and represent ideal conditions for growing these cool-climate loving varietals.

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Tyler Thomas Winemaker

Tyler Thomas became the winemaker for Dierberg Vineyard, Star Lane Vineyard, and Three Saints Wines in the summer of 2013. His affinity with the Central Coast and winemaking started early, with his first full-time harvest job at Fiddlehead Cellars. His winemaking career has also taken him to Sacred Hill Wines (New Zealand), HdV Wines (Napa Valley), and Donelan Wines (Santa Rosa).

Thomas has a strong desire to produce wines of special character - wines that are compelling and make you want to go back to the wine over and over again. "Many wines can draw your first glance, but I want one that can sustain your desire," Thomas has stated. It is with that philosophy that he crafts the award winning wines for the Dierberg family of wines.

Thomas has earned his Bachelors and Masters degrees in Botany at Colorado State University, in addition to a Masters degree in Viticulture and Enology at UC Davis.

Dierberg Vineyard & Three Saints Wines

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Since the inaugural release in 2004, Dierberg Vineyard has consistently captured significant scores and awards, and seems poised for many more in the future.

And how does Three Saints Wines fit in? The Dierbergs actually own three unique wineries - *Dierberg Vineyard*, *Star Lane Vineyard*, and *Three Saints Wines*. Three Saints features wines produced from all three prestigious vineyard sites, but they are offered at value-driven price points.

Begun in 2001 with an initial release of around 800 cases, Three Saints Wines fulfills a most important role in the overall operation of his multi-faceted wine setup.

"The way we have things organized, there is a great deal of attention paid to individual vineyard production and the like," he commented. "We even go so far as to take it to

individual barrels to provide our wineries with specific flavors and characteristics. When we are finished with our estate wines, there is a good amount of really excellent wine that remains for us to utilize."

"We take this unused juice and then make it into *Three Saints* wines in a particular style and sell it at about half the price as our other estate wines. Keep in mind, it is all estate grown and produced, but the reality is that the *Three Saints* wines become instant bargains." Jim Dierberg feels that this factor allows a number of new consumers to try *Three Saints* that ordinarily wouldn't be able to enjoy the higher priced wines.

The entire Dierberg family winery and vineyard operation is incredibly well thought out and is responsible for some of the best wines on California's Central Coast.





Food pairings from Dierberg and Three Saints



Duck Breast with Pomegranate Citrus Glaze

Pair with the Three Saints 2012/2013 Pinot Noir

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|--|--|
| 4 blood oranges or 2 large navel oranges | 4 boneless, skin-on duck breasts, each 6-8 oz. |
| 1/2 cup pomegranate concentrate | Freshly cracked black pepper, to taste |
| 6 Tbs light agave syrup or honey | 1/2 cup pomegranate seeds (optional) |
| 1 Tbs balsamic vinegar | |
| Coarse salt, to taste | |

Using a knife, peel the oranges and, holding each orange over a colander set in a bowl, segment them. Leave the segments in the colander to drain; reserve the juice. In a small saucepan over medium heat, combine 4 Tbs of the reserved orange juice, the pomegranate concentrate, agave syrup, vinegar and a pinch of salt. Simmer until thick enough to coat the back of a spoon, 10-15 min. Pat the duck breasts dry with paper towels. Using a boning knife, trim the breasts to a uniform size, cutting away any excess fatty skin. Score the skin in a crosshatch pattern, without cutting into the flesh, at 1/2" intervals. Remove the tenderloins; discard or reserve for another use. Trim away any sinew from the undersides of the breasts. Generously season the breasts with salt and pepper. Prepare a medium-hot fire in a grill. Preheat a cast-iron grill pan on the stovetop over med-high heat until smoking, 5-10 min. Working in batches, place the duck breasts, skin side down, in the pan and cook until the fat begins to render, 4-5 min. Transfer the breasts to a shallow dish; reserve the rendered fat for another use. Pour half the pomegranate glaze over the duck and turn to coat. Keep the remaining glaze warm. Place the duck on the grill, skin side down, directly over med-high heat. Grill, turning once, until browned, 4-5 min. per side for medium, or until done to your liking. Transfer the duck to a platter, cover loosely with aluminum foil and let rest for 5 min. Meanwhile, stir the orange segments and pomegranate seeds into the reserved glaze in the saucepan. Slice the duck breasts across the grain on the bias. Fan out the slices on individual plates and spoon the glaze on top. *Recipe provided by Dierberg and Three Saints.*



Yogurt Marinated Apricot Chicken Skewers

Pair with the Dierberg Vineyard 2014 Chardonnay

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|---|---------------------------------------|
| 1 1/2 lbs chicken breast or boneless chicken thighs, cut into 1 1/2" pieces | 2 Tbs fresh lemon juice |
| 3/4 cup Greek yogurt | 1 1/2 tsp cumin |
| 3 Tbs olive oil, plus more for grill | 1 tsp salt |
| 4 cloves garlic, minced | 1/2 tsp pepper |
| 1 1/2 tsp smoked paprika | 3 Tbs tomato paste |
| 1 tsp cayenne pepper | 8 bamboo skewers |
| | 4 apricots, pit removed and quartered |

Whisk all of the ingredients together in medium bowl until combined, then pour into a medium sealable plastic bag. Add the cubed chicken and massage a bit to evenly ensure the chicken is coated with the yogurt marinade. Place the plastic bag in the refrigerator for 2-3 hours to marinate. Begin to soak bamboo skewers at least 30 min. before you are ready to grill the chicken. Remove the chicken from the plastic bag and skewer one cube of chicken followed by one quarter of an apricot onto the skewer. Repeat this order one more time, then add a third piece of chicken and set aside. Repeat this process until eight skewers have been assembled. Season the chicken with a bit of salt, then place the skewers onto either a lightly greased outdoor grill, or into a lightly greased grill pan that has been set to medium-high heat. Cook the skewers for eight to ten minutes, rotating halfway through. Check chicken and cook for an additional minute if necessary. Remove skewers from grill once the chicken is cooked through and their juices run clear. *Recipe provided by Dierberg and Three Saints.*





Jim Dierberg In The Spotlight

Jim Dierberg and his wife Mary have been in the winery business for more than 40 years, first in Missouri and more recently in Santa Barbara County, California. Jim attributes his interest in wine to the fact that Mary's family were once vigneron (grape growers) in France, a facet that provided the impetus for the couple to first attempt to enter the wine business.

While Jim Dierberg's first business was banking, it is easy to see his heart and soul are now solidly implanted in the wine industry, both on a growing and winery basis. His Dierberg Estate Vineyard and Star Lane Estate Vineyard are listed among the finest in the entire Central Coast region and have been rewarded with numerous accolades and praises.

Jim Dierberg's commitment to his wine's ultimate quality has been a thing of beauty. For instance, the vines that comprise Star Lane are located in the extreme eastern edge of the Santa Ynez Valley, originally thought to be unfit for growing top notch grapes.

"I really believe that some of the original farmers failed to go far enough East into the mountains," Dierberg explained. "The heat increases as you get farther away from the coast and the elevation also increases. Our Bordeaux blocks are where the most heat is concentrated and where the soils seem most suited."

If initial results are anything to judge by, it would seem that Dierberg was most correct about his assessment. Star Lane Vineyard has already become one of the most respected Bordeaux vineyards in the Central Coast region. The same can be said for his original Dierberg Estate Vineyard in Santa Maria Valley and Drum Canyon Vineyard in the Sta. Rita Hills that are stars in their own right and produce incredible Burgundian fruit. Since Three Saints Wines utilizes the same fruit as its more expensive cousins, it is safe to assume that real quality can also be found in the Three Saints wines



Dierberg is also fiercely independent about his grape growing. "We don't buy a single grape from anyone," he revealed. "We want to be able to control our destiny and that means growing all our own grapes."

Dierberg is content with the accolades his wines have garnered, but admits he still has a number of goals to achieve. "You are always correcting and adjusting," he concluded. "That's the only way to make even better wines, and making the very finest wine possible is everyone in the wine business's ultimate goal."

"Since the three vineyards we use make up a specific triangle, that's also a real plus. Many people believe that a pyramid is a source of power and a number of our customers have pointed out that is good for the wine. I'm not sure about all that, but it certainly can't hurt"

Jim Dierberg is also extremely proud of the fact that his entire operation is one big family affair, with his grown children and their spouses intimately involved in the day-to-day operations of the vineyard and winery. He points to his daughter-in-law, Jaimin Dierberg, as a prime example. She has successfully marketed the Dierberg wines in Singapore, China, Taiwan, and Japan and intends to work on other markets in the future.

The Dierbergs appreciate the greatness of their vineyards in Santa Barbara County, and over time, they have actually developed a 250-year plan for their wineries. They want to create an esteemed brand and winemaking legacy for many years to come, and they are certainly well on their way. Cheers!





Wine Region: Santa Maria Valley

This month's featured wines all come from the Dierberg Estate Vineyard, located on the western edge of the Santa Maria Valley, just thirteen miles from the Pacific Ocean in one of the coolest winegrowing corners of Santa Barbara County.

Perched on a mesa above the south bank of the Santa Maria River, the property consists of sandy loam soils that are heavily infiltrated by marine sediments and cooling fog from the nearby Pacific Ocean. The high quality Pinot Noir and Chardonnay grown here produce expressive yet graceful wines with nice structure and ripe fruit flavors.

The Santa Maria Valley was the region's first officially approved American Viticultural Area (AVA) in 1981, but grape growing in this Valley dates back to the Mexican Colonial period of the 1830's. In the 1960's, commercial vineyards were planted here to supply fruit to wineries all over the state of California. Since then, the vineyards in Santa Maria Valley have come to encompass more than 7,500 acres.



The often foggy and windswept Santa Maria Valley is the northernmost appellation in Santa Barbara County. The Valley is known for its extremely complex soil conditions and diverse microclimates and it is especially well suited to growing cool-climate loving Pinot Noir and Chardonnay. The Santa Maria Valley appellation is bounded by the San Rafael Mountains and the Los Padres National Forest to the east, and by the Solomon Hills and the city of Santa Maria to the west.

The number of wineries in the Santa Maria Valley has rocketed from a mere handful to over thirty in recent years - and while that number is still small in comparison to Santa Barbara County's other appellations, those wineries and vineyards in the Santa Maria Valley are among the best and most respected in the state.

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92 Points + Editor's Choice - *Wine Enthusiast* magazine
1,501 Cases Produced

Retail Price at the Winery: \$25.00



Wine Winyard: Test Your Wine IQ!



Why is winter pruning so important for grapevines?

Pruning may be a costly, but it is vital. One important reason is to organize the plant on the trellis, so the vine can capture the maximum amount of light, to reduce leaf bunching and thus reduce disease risk and increase yield and quality, and to better synchronize the timing of ripening grape bunches. Another important reason is to produce a balance between the crop and leaf area. A high crop with less shoots (and leaves) will lead to over-cropping, which produces high yields of low quality fruit and weakens the vine the following year. A low crop with more shoots, and too many leaves, will be over-vigorous also negatively affect the quality of the fruit. Plus, the abundance of leaves will probably cause too much shading for the fruit. Lastly, pruning is important to allow for the passage of machinery and man power through the alleys - without causing damage and allowing harvesting to be efficient and effective.

What is Carbonic Maceration?

Carbonic Maceration is a winemaking technique, often associated with the French wine region of Beaujolais, in which whole grapes are fermented in a carbon dioxide rich environment prior to crushing. In conventional fermentation, the grapes are crushed first to free the juice and the pulp, and yeast is used to convert sugar to alcohol. In Carbonic Maceration, most of the juice is fermented while it is still inside the grape. The resulting wine is fruity with very low tannins and ready to drink quickly upon release. These wines are not meant for long-term aging. Beaujolais Nouveau wines, made from the Gamay grapes, utilize the Carbonic Maceration process.

The Gold Medal Wine Store



Instant! Membership Rewards saves you 19% to 30% off Dierberg & Three Saints wines!

Featured Wines:	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
Three Saints 2012/2013 Pinot Noir, Santa Maria Valley	\$24.00/btl.	2-Bottle Members:	\$19.50	\$17.83	\$17.00
		4-Bottle Members:	\$19.50	\$17.00	\$15.75
Dierberg 2014 Chardonnay Santa Maria Valley	\$32.00/btl.	2-Bottle Members:	\$26.00	\$24.33	\$23.50
		4-Bottle Members:	\$26.00	\$23.50	\$22.25

*Effective per bottle prices after Membership Rewards discount is applied at checkout.

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