

# PINOT NOIR PRESS

GOLD MEDAL  
WINE CLUB'S



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## DIERBERG VINEYARD

One of the gems of California's Central Coast, Dierberg Vineyard represents the traditional winemaking legacy of Santa Barbara County with a high profile collection of Burgundian-style wines.



Dierberg Vineyard's Tasting Room is located on their Santa Rita Hills property, near Drum Canyon Vineyard; The caves and world-class winery facility are at the Star Lane, Santa Ynez Valley location; Dierberg Vineyard offers Pinot Noirs and Chardonnays from two distinct vineyard locations on the Central Coast; Mary and Jim Dierberg enjoy the company of their grandchildren at the winery.



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 the 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 about 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 proximity to the ocean made it perfect for us to be able to grow Burgundian grapes 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 winery actually hosts a pair of wineries, Dierberg Vineyard and also Dierberg's Star Lane Vineyard.

While both wineries are owned by the Dierbergs, their direction is 180 degrees apart. Dierberg Vineyard utilizes the Central Coast's cool-weather terrior and is exemplified by the two estate vineyards that provide Pinot Noir and Chardonnay for Dierberg Estate. The original Dierberg Vineyard in Santa Maria was planted in 1997 and the newer Drum Canyon vineyard that is located farther to the south in the Santa Rita Hills came a short while later. In both vineyards, cooling Pacific Ocean fog and breezes keep this sunny corner of California far cooler than one would imagine.

This phenomenon favors crisp acidity

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The Dierbergs' extraordinary winery facility was completed in 2009; Grapes are hand picked in the vineyard; Bottles prep to be filled with Dierberg wines; Dierberg Pinot Noir, ripening on the vine; A beautiful view of the Dierberg Drum Canyon Vineyard in the Santa Rita Hills.

## DIERBERG VINEYARD, *Continued from Page 1*

and gentle ripening in classic Burgundian Chardonnay and Pinot Noir grapes.

“This combination of soils and weather is near perfect for the two varietals involved,” Dierberg informed. “A number of wineries in the area have had excellent success and I knew the place could eventually produce great Pinot Noirs and Chardonnays.”

If the initial results are anything to judge by, it would seem that Dierberg is most correct about his assessment. Dierberg Estate Vineyard has consistently captured significant scores and awards since the first release in 2004, and seems poised for many more in the future.

With its incredible new winery completed in 2009, Dierberg Vineyard and Star Lane Vineyard have become the jewels of the Santa Ynez Valley wine colony. The place is a page from classic France, and is carved into the sandstone at the base of a 1,500-foot-high ridge. It is also modeled on a French-inspired design built around a classically conceived courtyard framed by stone windows and arches.

The winery will produce between 7,000 and 8,000 cases this year and for the immediate future. Every drop is estate bottled, a fact that Jim Dierberg is extremely proud of.

“We don't buy a single grape from anyone else,” 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 that 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.”

## ABOUT THE VINEYARD



Situated in the heart of the Santa Rita Hills along Highway 246 between Lompoc and Buelton in Santa Barbara County, the Drum Canyon Vineyard is one of the Central Coast's most dramatic

properties, with steep hillsides rising more than 7,000 feet above the Dierberg Estate tasting room. The challenging slopes and strong steady winds that blow through the canyon help produce tiny, concentrated berries, which in turn, make wines that reflect

the intensity, power, and grace of this renowned California growing region.

Jim and Mary Dierberg planted the Drum Canyon Vineyard in 2003 and it has since produced premium Pinot Noir and Chardonnay grapes used for Dierberg's award-winning portfolio of Burgundian-style wines. The Pinot Noirs from Drum Canyon Vineyard retain their signature acidity, while balancing ripeness and refinement. The result is world-class wines with food-friendly finesse and tantalizing vibrancy.

# ABOUT THE WINEMAKER



Andy Alba has been a part of the winemaking team at Dierberg Vineyard since the very first vintage in 2001. He started out at the custom crush facility where the Dierbergs made their wine

before building a state-of-the-art, on-site winery in 2005 (it was completed in 2009). Andy understood the style that the Dierberg family wanted to achieve, and he quickly became intimately involved in the Dierberg winemaking process. In 2005, he moved to the Dierbergs' new winery facility in Santa Ynez and has been overseeing the winemaking duties ever since. In 2011, Andy was given additional responsibilities including overall leadership and direction

of winemaking and vineyard management. He now oversees all aspects of wine production at the company's three estate vineyards (in Santa Maria, Santa Rita Hills, and Santa Ynez).

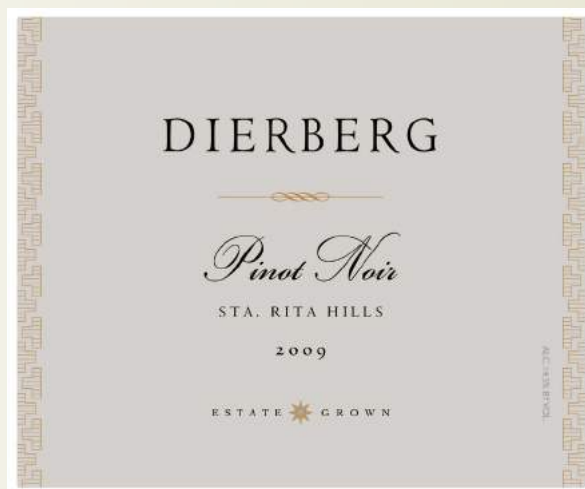
A San Diego native, Andy Alba studied biology at UCSD and began his career developing diabetes drugs at a Southern California biotech company. His interest in chemistry led him to perform wine analytics on the Central Coast in 1998, and he immediately fell in love with wine country and the art of winemaking.

Today, more than a decade after starting with the Dierbergs, Andy's winemaking style still reflects his initial goal. "I try to produce wines that are natural, not overly manipulated, that reveal the essence of their birthplace," he explains. "That's how I know I've done my job."

## DIERBERG 2009 SANTA RITA HILLS PINOT NOIR

Dierberg's 2009 Santa Rita Hills Pinot Noir comes from the winery's estate Drum Canyon Vineyard on the eastern edge of the acclaimed Santa Rita Hills appellation. The combination of clones and soils at this vineyard has allowed the Dierberg team to craft Pinot Noirs of excellent complexity and character. The Dierberg 2009 Santa Rita Hills Pinot Noir has aromas of bright red cherry and lush raspberry that mix with lingering notes of cola and cigar. The soft spiciness of sage lends to a long, elegant finish. With hints of allspice and persimmon, this round, full-bodied wine shows great acidity that would pair seamlessly with a multitude of dishes.

Alcohol: 14.5%      Aging: 16 months in oak  
pH: 3.65      Enjoy Now Until: 2017



**92 POINTS**      **92 POINTS**      **91 POINTS**  
- Robert Parker      - Wine Spectator      - Wine Enthusiast

## REORDERS

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<b>2009 Pinot Noir</b>	\$52.00/btl.	\$41.00/btl. <i>Save 21%</i>	\$40.00/btl. <i>Save 23%</i>	

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### Warm Dates with Parmesan and Walnuts

24 large dates, preferably Medjool  
 2 tsp. extra-virgin olive oil, plus more for drizzling  
 2 oz. piece Parmesan cheese, preferably Parmigiano-Reggiano  
 24 walnut halves

Preheat the oven to 350 degrees.

Using a paring knife, make a small, lengthwise incision in each date and carefully remove the pit. In a bowl, gently toss the pitted dates with the 2 tsp. olive oil. Arrange the dates, slit side up, in a single layer on a rimmed baking sheet or in a shallow baking dish.

Using a vegetable peeler, cut the cheese into bite-sized shavings. Tuck a cheese shaving or two and a walnut half into each date. Bake until warmed through, about 10 min. Transfer to a serving platter, drizzle with more olive oil, and serve at once. Serves 6-8. *Recipe sourced from the book "Williams-Sonoma: Cheese," recipes by Georgette Brennan.*



### Grilled Pork Tenderloin with Cherry Salsa

1 cup coarsely chopped fresh cilantro, divided	1 fresh Fresno chile, red jalapeno, or Holland chile, thinly sliced crosswise
1/2 cup minced shallots, divided	1 Tbs. extra-virgin olive oil
6 Tbs. fresh lime juice, divided	Kosher salt and freshly ground black pepper
1/4 cup vegetable oil	
2 pork tenderloins, about 2 1/2 lbs. total	
1/2 lb. fresh cherries, stemmed, pitted, halved	

Prepare a grill to medium-high heat. Combine 1/2 cup cilantro, 1/4 cup minced shallots, 4 Tbs. lime juice, and vegetable oil in a resealable plastic bag. Add pork; seal bag and turn to coat. Marinate at room temperature for 15 minutes, turning occasionally.

Meanwhile, combine remaining 1/2 cup cilantro, 1/4 cup shallots, 2 Tbs. lime juice, cherries, chile, and olive oil in a medium bowl. Season salsa lightly with salt and pepper and set aside to let flavors meld.

Remove tenderloins from marinade and season generously with salt and pepper. Grill tenderloins, turning frequently, until a thermometer inserted into meat registers 145 degrees, about 15 minutes. Let rest 10 min. Cut into thin slices and serve with salsa. *Recipe sourced from www.BonAppetit.com.*

*Find this recipe and all of your favorites online at [GoldMedalWineClub.com/recipes](http://GoldMedalWineClub.com/recipes). We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!*



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