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ELLIPSIS WINE COMPANY

It's a labor of love for this husband and wife duo who share a passion for fine wine and food and turn out ultra boutique, small batches of Northern California wines from their Sonoma County home.



Owners Jonathan Neisingh and Devika Maskey live on a Sonoma County ranch property, complete with a classic red barn built in 1907; Freshly harvested grapes are sorted before fermentation; Enjoying the fruits of their labor; Early morning sunlight on the vines; Ellipsis owners, Jonathan and Devika.

Located down a country road outside of Cloverdale in northern Alexander Valley, Ellipsis Wine Company was founded in 2008 by Jonathan Neisingh and two friends with a passion for producing premium northern California wine. The name of the winery, Ellipsis, refers to the three-dot punctuation mark and the idea of 'something left unsaid.' The three dots represent the three friends and their combined efforts to make Ellipsis Wine Company a success.

Jonathan Neisingh grew up in the heart of Sonoma County, attending Healdsburg High School and enjoying the quiet charm of a town that was then virtually unknown. He left to attend college at California Polytechnic State University in San Luis Obispo, where he studied Agribusiness with an emphasis in Wine and Viticulture. His college roommate had grown up in the family winery business, and after visiting his family's estate near Mt. Veeder in Napa Valley (and sampling a few special bottles from the family's cellar), something sparked inside Jonathan and he knew this was an industry he wanted to be a part of. After graduating, Jonathan returned home to Healdsburg, a region that was now one of the world's most sought-after wine destinations.

Jonathan began dabbling with home winemaking and teamed up with a few of his childhood friends to explore this newfound hobby. This hobby quickly turned into a passion after Jonathan's quick hiatus to Madera, Portugal.

"My buddy and I went on a surfing trip to Portugal, and when we weren't in the water, we were visiting wineries and meeting with winemakers," Jonathan explained. "It was such a great experience to see the Old World influences and traditional winemaking techniques. It felt very personal and it was incredible to see wine as such a prominent part of the culture."

When Jonathan returned home, he teamed up with Chris Sevilla and Dan Fitzgerald to make Ellipsis Wine Company a reality. They chose to focus on exclusive small batches of boutique wines, made from grapes sourced throughout Sonoma and Napa Counties. Chris Sevilla was Jonathan's childhood friend with a strong financial background, and Dan Fitzgerald was a Santa Rosa resident with winemaking experience in Australia and Napa Valley. Together, they were determined to make Ellipsis Wine Company into something special. Their first vintage in 2008 included 60 cases of Napa Valley Cabernet Sauvignon and 120

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The red barn serves as the ultimate tasting and event location for Ellipsis; A cluster of grapes undergoing veraison (the onset of ripening); Owner, Jonathan Neisingh; Bottles are filled and corked; The three-dot Ellipsis symbol marks each barrel of Ellipsis wine.

ABOUT THE VINEYARD



Ellipsis' 2011 Russian River Valley Pinot Noir comes from the De La Montanya Vineyard - Tina's Block, a small 15-acre vineyard planted to Pinot Noir, Chardonnay and Viognier. Jonathan Neisingh chose this

vineyard for its ability to produce world-class Pinot Noir, and also because of its sustainable farming techniques. This family

cases of Anderson Valley Rose of Pinot Noir. The wine grew in popularity, and so did Ellipsis Wine Company.

2008 was also the year that Jonathan met his future wife Devika Maskey, who shared his passion for wine and food. Devika also studied Wine and Viticulture at Cal Poly San Luis Obispo (with an emphasis in Wine Business), and had experience interning at Tablas Creek Vineyard in Paso Robles and working as an enology assistant at Templeton's Wild Horse Winery. Today she stands as the Director of Communications for Ellipsis Wine Company and handles all of the marketing for their award-winning wines.

As Ellipsis Wine Company grew, Jonathan's original partners did too, and eventually followed other business opportunities. The winery is now run by Jonathan and Devika, with the help of 30-year veteran winemaker Rick Davis who joined the Ellipsis team in 2012. He works closely with Jonathan when selecting appropriate vineyard sites and serves as a mentor in the cellar when crafting the Ellipsis wines. It's been an excellent fit and Ellipsis' wines continue to garner well-earned recognition at nearby wine competitions.

"We currently produce about 1,100 cases overall," Jonathan revealed. "We ramped up in 2011 from about 500 cases to our current level, and we plan on maintaining that for the foreseeable future." Ellipsis' production includes 3 single-vineyard-designate Pinot Noirs, Petite Sirah, Old Vine Zinfandel, Chardonnay, and a Rose of Pinot Noir.

The Ellipsis wines are made at Owl Ridge Wine Services, a custom crush winemaking facility in the Russian River Valley. Someday, Jonathan and Devika hope to add a production facility and estate vineyard near the red barn on the Sonoma County ranch where they live.

"This is a long-term project," Jonathan finalized. "Devika and I hope the winery will be something our kids can be involved in someday." This couple has a lot to be proud of and we're happy to share this rising star winery with our *Pinot Noir Series* members. Enjoy!

owned vineyard was planted by seventh generation farmers who are truly dedicated to producing top notch fruit.

The Russian River Valley is located in the heart of Sonoma County, just 55 miles north of San Francisco. The seasonal fog and cool marine influences give this region an uncommonly long growing season, which creates ideal conditions for cool-climate loving grape varieties like Pinot Noir and Chardonnay. These growing conditions often result in wines with incredible depth and richness that still maintain their bright natural acidity.

ABOUT THE WINEMAKER



Rick Davis became the consulting winemaker for Ellipsis Wine Company in 2012. His passion for Pinot Noir and Chardonnay and expertise working with cool-climate varietals has made him a great fit with Ellipsis owners Jonathan Neisingh and Devika Maskey, and his efforts have resulted in excellent wines for the new Northern California wine brand. Rick also serves as a mentor to Jonathan. The two

work very closely in the cellar and make all critical winemaking decisions together.

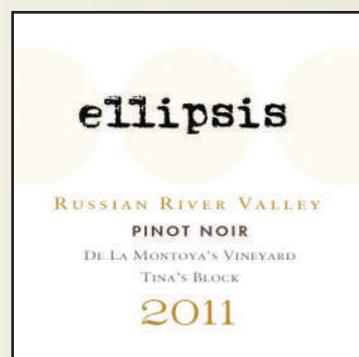
Rick Davis has had a lifelong interest in wine and food, and it has brought him from a cellar-hand at Rivendell Winery (a small winery in New Paltz, New York) to a proprietor and winemaker of his own label, Calstar Cellars. He has spent much of his career in the Sonoma County area, working with many of the region's top producers. He gained valuable winemaking experience at Flowers Winery, Londer Vineyards, Halleck Vineyards, La Czar Vineyards, and Alcina Cellars.

Rick's passion is to produce high quality, food-friendly wines and he has certainly achieved that throughout his career.

ELLIPSIS 2011 RUSSIAN RIVER VALLEY PINOT NOIR

The Ellipsis 2011 Russian River Valley Pinot Noir was produced from the De La Montanya Vineyard (the label is a typo!) - Tina's Block in the heart of the appellation. On the nose, pronounced aromas of black cherry, black tea, dried cherry, caramel and pomegranate offer a complex and distinctive bouquet, while on the palate, fruit forward flavors follow the aromas with cherry, caramel, dried strawberry, black tea, smoke and vanilla. Luscious, nicely balanced, and very expressive, this Pinot Noir is very smooth with light, round tannins. Try pairing the Ellipsis 2011 Russian River Valley Pinot Noir with mushroom risotto. Enjoy!

Cases Produced: 250
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Mushroom Risotto

3/4 oz. dried porcini mushrooms	1 small onion, minced
1 cup hot water	1 garlic clove, minced
3 Tbs. unsalted butter	1 tsp. thyme leaves
One 3-oz. package enoki mushrooms	1 cup arborio rice (7 oz.)
Salt and freshly ground pepper	1/4 cup dry white wine
1 1/2 Tbs. extra-virgin olive oil	2 Tbs. freshly grated Parmesan cheese, plus more for serving
1/2 lb. shiitake mushrooms, stems discarded, caps sliced 1/4 inch thick	1 Tbs. chopped flat-leaf parsley
4 1/2 cups chicken stock or low sodium broth	

In a heatproof bowl, cover the dried porcini with the hot water and let the mushrooms soak until they are softened, about 20 minutes. Lift the porcini from the soaking liquid, then rinse and coarsely chop them. Slowly pour the porcini soaking liquid into a measuring cup, stopping just before you reach the grit at the bottom.

Melt 2 Tbs. of the unsalted butter in a medium skillet. Add the enoki mushrooms in an even layer, season with salt and pepper and cook over moderate heat, without stirring, until the mushrooms are golden brown, about 4 minutes. Stir the enoki and cook until evenly browned and crisp, about 1 minute longer. Using a slotted spoon, transfer the enoki mushrooms to a paper towel to drain.

Add 1/2 Tbs. of the olive oil to the medium skillet. Add the shiitake mushrooms and season with salt and pepper. Cover and cook the mushrooms over moderate heat until golden, about 4 minutes. Uncover and cook, stirring, until the mushrooms are browned all over, about 2 minutes longer. Cover and set aside.

In a medium saucepan, bring the chicken stock and the porcini soaking liquid to a boil. Cover the stock and reduce the heat to low.

In a large saucepan, heat the remaining 1 Tbs. of olive oil. Add the onion, garlic, and thyme and cook over moderate heat until the onion is golden, about 4 minutes. Add the rice and cook, stirring, until coated with oil. Add the wine and simmer until almost evaporated, about 1 minute. Add enough hot stock to cover the rice and cook, stirring constantly, until it is absorbed. Continue to add the stock, 1 cup at a time, stirring constantly until it is absorbed between additions. The risotto is done when the rice is just tender and creamy, about 25 minutes total.

Stir in the reserved porcini and shiitake mushrooms, the remaining 1 Tbs. of butter and the 2 Tbs. of Parmesan cheese. Season with salt and pepper.

Add the enoki to the shiitake skillet. Cook over high heat, stirring, until hot. Spoon the mushroom risotto into shallow bowls. Top the risotto with the fried enoki mushrooms and chopped parsley and serve with more Parmesan cheese. *Recipe provided by Ellipsis Wine Company; sourced from www.foodandwine.com.*

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



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