

# Pinot Noir Press



## GEODESY WINE

Rooted in gratitude, Judy Jordan recently launched Geodesy Wine, a philanthropic endeavor that not only produces world-class wines but also supports the next generation of women in the agricultural community.



Judy Jordan grew up in the Alexander Valley with winegrowing and winemaking in her blood. Her father Tom Jordan founded Jordan Winery in 1972 and at the young age of 27, Judy launched the popular J. Vineyards & Winery in 1986 - Sonoma's first sparkling wine producer. After successfully growing J. Vineyards for nearly 30 years, Judy sold the entity to the EJ Gallo Company in 2015. She was then ready for her next adventure - one that involved following a dream that was near and dear to her heart.

Filled with gratitude for the wine community and for everyone who had been central to her family's life along the way, Judy wanted to give back. She established a non-profit called WG Edge (Women Gaining an Edge), which supports young women in the agriculture industry by providing mentors, scholarships, internships, and other resources. Simultaneously, Judy teamed up with Kathryn Lindstrom (General Manager) to embark on a new winery project - Geodesy Wine - that would fund the WG Edge program.

The name of the winery, *Geodesy*, blends the words 'Geology' and 'Odyssey,' and represents what most inspires Judy and her team. It is their goal to deliver site-specific wines from precision-farmed, hand-selected estate

vineyards, while also giving back to the community. It's wine with a purpose.

Judy, a Stanford University graduate and geologist, began the search for exceptional vineyard sites for Geodesy in 2015. She and her team have since acquired three prestigious sustainably-farmed sites: a mountain ridge-top vineyard in Napa Valley (Sage Ridge Vineyard) and two heritage sites in Oregon's Willamette Valley (Chehalem Mountain Vineyard and Eola Springs Vineyard). Each vineyard has the makings of world-class sites with diverse soils, complex aspects and varying high elevations. From these vineyards, Geodesy crafts small-lot, site-driven wines that represent the geology and geography of the land.

Geodesy wines are crafted by winemaker Megan Baccitich and winegrower Scott Zapotocky, both of whom trained and tutored under the legendary Paul Hobbs and utilize classical New World winegrowing and winemaking techniques, balanced with creative artistry to make memorable wines.

Excellent wines with an equally great cause, it certainly seems that Geodesy Wine has a bright future ahead. We are proud to present this amazing Geodesy Pinot Noir to our wine club members. Enjoy!



## MEGAN BACCITICH, WINEMAKER

A Healdsburg native, Megan Baccitich embraces the mentality of winegrowing-as-farming to create stunning expressions of terroir. Even as a youngster, Megan was curious about science and nature and cultivated a deep respect for the land and sustainable farming. For Geodesy Wine, Megan strives to find the harmony between peak ripeness, purity of aromatics, structure, and nuanced tension, telling the story of the vineyard and the vintage through her site-driven, small-lot wines.

A graduate of California State University at Fresno, Megan began her career at a custom crush facility which gave her invaluable insight into production methodology across different wineries, appellations and varietals. She then worked with Paul Hobbs as Director of Winemaking for a decade

where she honed her winemaking approach and crafted many highly sought after wines that were favorites with critics and customers alike.

Since 2016, Megan has been a consulting winemaker to several prestige ventures and she has garnered multiple 100-point scores for her efforts.

## GEODESY 2017 EOLA SPRINGS VINEYARD PINOT NOIR Eola-Amity Hills, Willamette Valley, Oregon

The Geodesy 2017 Eola Springs Vineyard Pinot Noir comes from the Eola-Amity Hills AVA of Oregon's Willamette Valley. One of the most exciting winegrowing regions in the state, Eola-Amity Hills is home to some of Oregon's highest rated Pinot Noirs. Brilliant ruby-violet in color, this Pinot Noir offers nuances of candied cherry, vanilla, oolong tea and mocha with firm yet velvety grip and a seamless, long finish. Aged in oak. 100% Pinot Noir. Enjoy!

**93 POINTS**

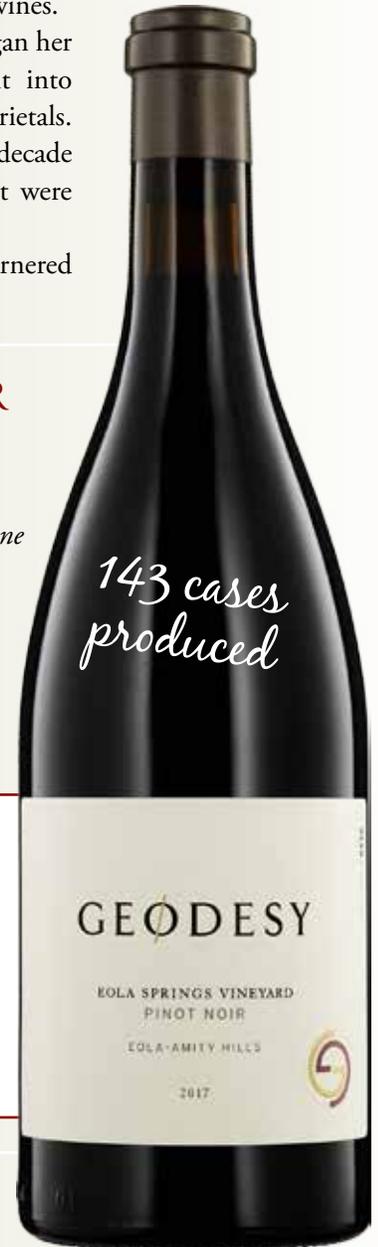
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