

Pinot Noir Press



HIBOU WINE

Chef-turned-winemaker Jason Driscoll is a rising star in Napa and Sonoma Counties, crafting terroir-driven wines from unique, organically farmed vineyards throughout Northern California.



Established in 2014 by husband and wife team Jason and Hilary Driscoll, Hibou ("ee-boo") Wines is a passion project offering reserve-level, single-vineyard bottlings from California's North Coast. The brand, which is named after the French word for "owl," allows Jason to spread his wings and craft the wines that get him truly excited; whether that's a Pinot Noir from the Russian River Valley, a Rutherford Cabernet Sauvignon, or a Mendocino County Syrah. These small-lot, heartfelt wines are each an act of discovery, an expression of a unique region or vineyard, with a special story that is worth telling.

First-generation vintner Jason Driscoll never planned on becoming a winemaker, and in fact, always dreamed of being a chef. He attended Pepperdine University and then the Culinary Institute of America (CIA), where he discovered his love of wine while finding the perfect wine and food pairings with his wife Hilary.

While pursuing his career as a Chef, Jason cooked in kitchens throughout Seattle and Napa Valley and, by-chance, found a home as a cellar hand in the caves of Hunnicutt Wines in Saint Helena, California. What was supposed to be a brief once-in-a-lifetime harvest

opportunity between kitchens, turned into a passion and full-time job - and Jason never looked back.

After working at Hunnicutt for two years, Jason moved on to become the Assistant Winemaker at DeSante Wines where his knowledge of viticulture and enology really took off. David DeSante took Jason under his wing and taught him everything from pruning in the vineyards to building pumps in the cellar. The experience also exposed Jason to lesser-known vineyards, both old and new, that produced spectacular fruit, and it ultimately inspired the Driscolls to have a winery of their own.

Jason and Hilary started Driscoll Wine Company, which includes a pair of sister wineries - Tiltz Wines and Hibou Wine. While Tiltz features a line-up of more reasonably priced, handcrafted wines from sustainable vineyards, Hibou provides more of a reserve-level experience with single-vineyard offerings, featuring a handful of hidden gem sites including Riddle Vineyard in Sebastopol, Tina Marie in the Russian River Valley, and Alder Springs in Mendocino. As one would expect from a chef, all of the wines are produced to be food friendly and heighten any culinary experience.

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While Jason Driscoll takes care of the vineyard sourcing and winemaking, it is his wife Hilary who runs the business and sales side of the small family winery, and together, they are starting quite a legacy. Now settled in Saint Helena, California with their two young children, Jason and Hilary are proud of how far they have come and continue to march forward toward the culmination of their dream.

Over the years, Jason Driscoll has established himself as a rising star winemaker in Napa and Sonoma Counties.

With several 90+ ratings already to his name, Jason is a master of his craft when it comes to his Burgundian wines that beautifully express the unique terroir from which they are from. In addition to crafting the wines for Hibou and Tilth, Jason has landed some of the most competitive apprenticeships in the industry at wineries such as Chalk Hill and Elsom Cellars. He also does some consulting on the side.

We are happy to introduce this new-comer label to our Pinot Noir Wine Club members and hope you enjoy this award-winning release. Cheers!

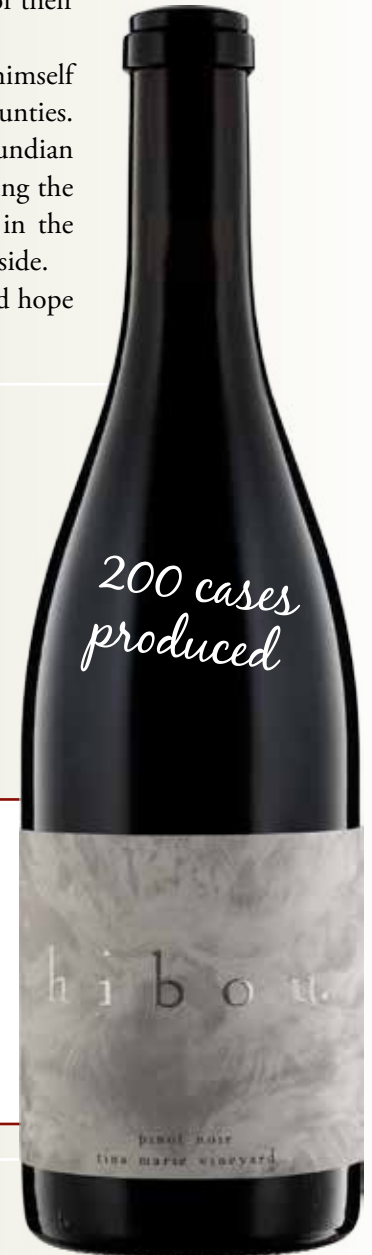
HIBOU 2018 PINOT NOIR

Tina Marie Vineyard, Russian River Valley, Sonoma County

Produced from the highly desirable Tina Marie Vineyard in Sonoma's Russian River Valley, the Hibou 2018 Pinot Noir is a beautiful wine with nuances of Bing cherry, floral rose petal, strawberry, baking spices and savory notes. Silky smooth tannins support the balanced and concentrated flavors before leading into a long finish with a dash of cinnamon. Aged 10 months in French oak. Enjoy!

93 POINTS

– *Wine Enthusiast*
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