

PINOT NOIR PRESS

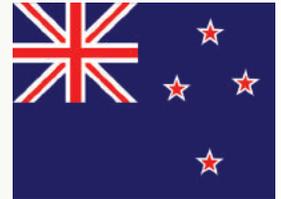
GOLD MEDAL
WINE CLUB'S



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HIGHFIELD ESTATE

A beautiful collection of handcrafted, food-friendly wines and a stunning state-of-the-art winemaking facility makes Highfield Estate a standout destination in New Zealand's famed Marlborough wine county.



Highfield Estate received a dusting of snow one exceptionally cool winter, creating a pristine setting in the surrounding vineyards; winery owners Shin Yokoi and Tom Tenuwera have made Highfield the standard for quality in Marlborough wine country; views of the Pinot Noir vineyards that surround the Highfield Estate.

Originally established in 1989 by the Walsh family, Highfield Estate is an ultra boutique winery located in the esteemed Marlborough wine country of New Zealand. This limited production winery has been turning out award-winning wines since its inception and it has quickly grown to become one of the most visited and celebrated wineries in the region.

The Walsh family, originally from Ireland, purchased the 365-acre property in 1935 and named the estate *Highfield* after an area near Galway Bay in their Irish homeland. Highfield was a farm for many years, where the Walshes grew crops, grazed stock, and bred horses. It wasn't until the 1970's that they turned the reins over to their son Bill Walsh, whose entrepreneurial spirit had new plans for the fertile estate.

Bill Walsh had caught word that a major wine company was planning to plant wine grapes in the Marlborough region, and he wanted in on the movement as well. He planted a couple acres of Muller Thurgau (a sweet German varietal), but what he stumbled upon in the process was a blessing that would shape the future for Highfield Estate.

Bill discovered some "rouge" grapes amongst his plantings - grapes that

turned out to be Sauvignon Blanc. The wines produced from these grapes were so spectacular that Bill decided to make and market wines under his own label and Highfield Estate Winery was ultimately born - it was 1989.

Bill had high hopes for his new venture, but with an unstable market and high interest rates, he was in need of further funding to get the winery underway. In 1991 he found his solution, transferring ownership of Highfield Estate to a partnership team between Shin Yokoi and Tom Tenuwera. The new owners would prove to take Highfield to the next level with a world-class winemaking facility, an award-winning winemaker, and exceptional wines that are now renowned all over the world.

Shin Yokoi was a businessman from Japan, specializing in fire fighting products. He had a serious passion for wine, especially French wine, and had even opened a small Champagne store near his home in Kyoto. His enthusiasm for the industry was shared by friend Tom Tenuwera, a Sri Lankan businessman who had spent much of his professional life in Bristol, England, and the Middle East. The two were entranced by the spectacular beauty of New Zealand and the charm

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Views of the Highfield Estate and its award-winning vineyards.

HIGHFIELD ESTATE, *Continued from Page 1*

of its people, and they had faith in Marlborough's potential for making fine wines. To them, this was the ultimate opportunity to fulfill a shared lifelong dream.

Yokoi and Tenuwera made a considerable initial investment in technology to greatly improve the winemaking facility, and built a beautifully designed, Tuscan inspired winery with a traditional underground cellar for natural temperature barrel maturation and special fermentations. They also built a designated area for the maturing of Highfield's sparkling wine, a cuvée of Chardonnay and Pinot Noir grapes. Because of Yokoi and Tenuwera's high aspirations and dedication, the winery has become a brand associated with quality the world over.

Highfield keeps production small and focused on just five wines: a Pinot Noir, Chardonnay, Sauvignon Blanc, Riesling, and their 'Elestrée' Cuvée sparkling wine. The grapes are all produced from the Marlborough region, with a special focus on the Southern Valleys, where much of Marlborough's most exciting Pinot Noirs are from. The limited portfolio ensures consistent quality control vintage to vintage.

In 1999, winemaker Alistair Soper joined the Highfield team, bringing with him international winemaking experience and a minimalist approach that allows the grapes and their natural characteristics to shine through. His time spent at Highfield has brought numerous medal-winning vintages and high ratings from the international press.

From one of the great winemaking regions in the world, Highfield Estate justifies why Marlborough, New Zealand is becoming synonymous with Pinot Noir and cool-climate wines of vibrant fruit purity. With this month's special international selection for the *Pinot Noir Series*, you will discover what all the hype is truly about! Cheers.

ABOUT THE VINEYARD



In the north-eastern corner of New Zealand's South Island, bounded by the Pacific Ocean to the east and towering mountain ranges to the north and south, lies the distinctive wine growing region of Marlborough, home to some of the finest cool-climate wines in the world. The diverse landscape matched with the seemingly

magical synergy of climate and soil makes for wines with intense flavors, balance, and extraordinary purity. Winemakers continue to embrace this small, distinguished region, producing wines with stellar international recognition.

Highfield Estate is located on Marlborough's Brookby Ridge, overlooking its vineyards in the Southern Valleys. The gentle north facing slopes of their vineyards see all day sun, giving strong, bright flavors to the grapes and a lovely clarity to the wines.

ABOUT THE WINEMAKER



Alistair Soper became Highfield Estate's winemaker in January of 1999, after working a number of years at Grove Mill Winery and spending harvests abroad in Oregon, Bordeaux, and the South of France. His experience makes him one of Marlborough's most desirable winemakers, and for good reason - his minimalist

approach to winemaking and talent for crafting wines that enhance, and are enhanced by, great food, have landed his wines

at the top of the charts time and time again.

Soper is joined by two assistant winemakers at Highfield Estate - Mike Mullany and Jeremy Brown, who also gained international experience before finding a home at Highfield. Mullany spent time in California and Australia, while Brown honed his talents in Oregon, Australia, and Austria. Together, the three share a passion for making new world wines and feel blessed to have Highfield's exceptional grapes to work with.

At the off chance these three are not in the Highfield cellar, they are likely found enjoying the beautiful outdoors that New Zealand has to offer.

HIGHFIELD ESTATE 2007 ESTATE PINOT NOIR

Highfield Estate's 2007 Estate Pinot Noir was produced from two New Zealand vineyards within the Omaka Valley and Brookby Ridge, creating a generously flavored and well structure wine with true Pinot Noir character. Bright garnet in color, this Estate Pinot has aromas of sweet berry fruits, bright cherry, and plum with hints of earthy mushroom, forest floor, and spicy oak. On the palate, the wine is silky smooth with soft tannins and a well-balanced mouthfeel. A delicious match with New Zealand spring lamb! 100% Pinot Noir.

Aging:	12 months	pH:	3.60
Alcohol:	14.5%	Cases Imported:	50
Total Acidity:	0.58 g/mL	Enjoy now until:	2014



91 POINTS

- Robert Parker

90 POINTS

- Wine Spectator

90 POINTS

- Nick Stock, Wine 100

GOLD MEDAL

- Hong Kong International Wine Competition

BLUE GOLD MEDAL

- Sydney International Wine Competition

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HIGHFIELD	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price 4-bottle Members And Multiple Series Members	SAVE up to 24% OFF Winery Direct
2007 Pinot Noir	\$33.00/btl.	\$27.00/btl. <i>Save 18%</i>	\$25.00/btl. <i>Save 24%</i>	

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Pink Lamb Cutlets with Potato Butter

3 whole racks of lamb
Butter
For the Marinade:
2 tsp Lemon thyme
1 tsp Ground Juniper
Olive oil

For the Reduction:
2 oz Fresh cranberries
1 cup Highfield Pinot Noir
1 cup Beef stock
For the Potato Butter:
½ tsp arrow root powder

½ cup vegetable stock
2 oz butter
1 lb mashed potatoes
Pinch freshly grated nutmeg
Salt to taste

Trim racks removing most of the fat and portion into cutlets. Pour over marinade and keep covered in fridge for 24 hours. Boil potatoes and mash with butter and milk. Leave in fridge overnight. The next day take the cutlets out of the fridge at least 1 hour before cooking to allow to get to room temperature. Make potato butter by mixing the arrowroot in cold vegetable stock. Add the butter and potatoes and bring to temperature. Adjust the consistency if necessary, season with salt and nutmeg, cover and set aside. To finish, heat a heavy bottomed pan to a moderate heat with good cooking oil, add cutlets for 30 seconds per side, adding butter and basting as you go. Place in hot oven for 1 to 2 minutes. Remove and rest for no more than 5 minutes. In that time make the reduction by adding the cranberries, wine and stock, bringing to the boil and reducing by 2/3's until you have a rich silky Pinot reduction. Arrange 3 to 4 cutlets per person with a serving of the potato butter and serve with a baby beet salad and roasted shallots and a glass of Highfield Pinot Noir



Pinot and Juniper braised Beef Short Ribs with Chocolate Mint Slaw

2 pints fresh water
4 cups of beef stock
6 large prime beef ribs
For the Pinot Marinade:
½ cup diced carrot
½ cup diced onion
½ cup diced leek
3 cloves garlic
¾ bottle Highfield Pinot Noir

1 fresh bay leaf
4 sprigs parsley
6 black peppercorns
10 juniper berries
¼ cinnamon quill
1 small star anise
For the Slaw:
½ head of thinly sliced
cabbage, preferably Savoy

2 thinly sliced carrots
4 oz feta cheese crumbled
2 pinches chopped chocolate
mint leaves (or mint)
2 Tbsp shallot infused
vinaigrette
2 Tbsp of aioli mayonnaise
Salt and pepper to taste

To make marinade, place all ingredients in a pot and simmer for around 4 to 5 minutes to evaporate alcohol. Cool. Marinate ribs for 12 to 24 hours but no longer. When ready to prepare ribs, preheat oven to 150°C or (300°F). Season ribs, dust with flour and brown in a hot fry pan for 3 to 4 minutes until colored. Remove meat from pan and place in heavy casserole dish. Add the marinade and cover the ribs with fresh water and beef stock. Cover and braise in oven for 5 hours. Allow ribs to cool in liquid, once cool remove ribs and place half remaining braising liquid in a pot and reduce to a sauce consistency. Strain and set aside. With the other half of the liquid pour back in pot and use to reheat the ribs when required. Mix the ingredients together for the slaw. To serve bring braising liquid to a simmer add ribs to reheat. Place on top of your favorite creamy potato mash, pour over a table spoon of the rich sauce reduction and top with the crisp slaw. Enjoyed best with Highfield Pinot Noir and great friends.

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



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