



The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

LA FOLLETTE WINES & CONSILIENCE WINES
SONOMA COUNTY & SANTA BARBARA COUNTY



La Follette Wines and Consilience Wines

A duo of award-winning family wineries, La Follette and Consilience craft site-driven, artisan wines that show off the exceptional terroir of California's celebrated wine growing regions.



La Follette Wines, Sonoma County

Established as a partnership between Pete and Terri Kight and winemaker Greg La Follette in 2010, La Follette Wines is an ongoing dialogue between a number of select family-owned vineyard sites and two of California's premier grape varietals, Pinot Noir and Chardonnay. The Kights believe in fully embracing the concept of terroir and producing the most distinctive, site-driven wines possible. Since its inception, La Follette Wines has become an award-winning winery with several high-caliber wines - truly a gem in Northern California's expansive wine country.

The winery was named after the founding winemaker, Greg La Follette, who is something of a legend in winemaking circles around Sonoma County. For the past fifty years, Greg La Follette has plied his trade as a world-class winemaker and has been responsible for such wine entities as Flowers, Alquimista, Steelhead, and Tandem, to name a few. Over the years, his wines have earned a reputation for both their quality and price/value relationship.

Today, La Follette has become an excellent negotiant model for the Northern California wine industry. With no estate vineyards, La Follette has prospered on long-term contracts with growers from a number of renowned vineyards including Sangiacomo, Charles Heintz, Hawk's Roost, Van Der Kamp, and several others. The grape-growing group represents an outstanding selection of fruit from specific terroirs that reflect the flavors and intensities of each specific site.

La Follette's portfolio of small-lot wines has become a sensory tour of some of the most expressive and interesting vineyards in California. Enjoy!

Consilience Wines, Santa Barbara County

Consilience Wines was founded in 1999 by winemaker Brett Escalera and his business partner, Dr. Tom Daughters. Their goal was to focus on Rhône and Burgundian style varietals, sourced from some of the best and most exciting vineyards in the Santa Ynez Valley of Santa Barbara County.

In 2013, Bill and Jan Sanger bought out Dr. Daughters' part of Consilience Wines, and the brand was then added to the Sanger Family of Wines, which also includes the brands Marianello and Tre Aneli. Since then, Consilience Wines has grown into a well-established entity with a boutique collection of wines that captures the essence of California's Central Coast.

Brett Escalera and the Sangers have similar backgrounds, all born to immigrant families (Brett's grandfathers were from Spain and Italy, Bill Sanger's parents were Italian immigrants, and Jan's were of French Canadian ancestry). In each of their upbringings, wine was an important ingredient at family gatherings and they all developed a lasting respect for the grape at an early age. It seemed destined that each of them would end up in the wine industry, crafting wines to honor their heritage. We are happy to share the Old World-inspired Consilience Wines with you!



The Consilience/Sanger Family of Wines Tasting Room is located in the heart of the Santa Ynez Valley in the quaint town of Solvang, California; La Follette's winemaker, Hugh Chappelle, and co-owner, Pete Kight, craft distinctive, site-driven wines from world-class vineyards; Consilience Wines owners, Bill and Jan Sanger, and Brett Escalera, celebrate over twenty years of winemaking success on California's Central Coast; La Follette sources Pinot Noir from some of the state's best, most expressive family-owned vineyards.

Hugh Chappelle, La Follette Winemaker



La Follette's winemaking is now overseen by Hugh Chappelle. Hugh brings nearly three decades of winemaking experience to La Follette, including stints at such luminaries as Flowers, Lynmar, and Quivira. His desire to blend Old World/New World styles while fully embracing the concept of terroir - crafting wines that are true to the vineyard, pure in their expression, and a delight to drink - is reflective of La Follette's philosophy as well.

Brett Escalera, Consilience Winemaker



Since 1985, Brett Escalera has worked in almost every aspect of the wine business. After graduating from Cal State Fresno, Brett took a position at Byron Winery that eventually led to the winemaker position at the well-respected Fess Parker Winery. In 1999, he developed Consilience Wines, and he has remained as the entity's only winemaker for the past two decades. Brett has garnered numerous accolades for his wines during his tenure.



Featured Gold Club Wines



La Follette 2017 'Los Primeros' Pinot Noir

45% Sonoma County, 45% Monterey County, 10% San Luis Obispo County

'Los Primeros,' meaning the first, honors the early winegrowing pioneers in California who planted vines along the coast. Today, those same areas produce California's most sought after Pinot Noir grapes. La Follette's 2017 'Los Primeros' Pinot Noir features grapes from as far north as Sonoma County to as far south as San Luis Obispo County, representing this entire coastline. Dark garnet in color, this Pinot Noir offers aromas and flavors of stewed fruit, cherry cola, allspice, nutmeg, dried orange rind, and enoki mushrooms. The palate evolves to mild savory herbal notes with a faint kiss of toasty oak and mild earthiness. Aged 11 months in oak. 100% Pinot Noir. Enjoy!

GOLD MEDAL SPECIAL SELECTION



Food Pairing:

ROASTED VEGETABLE
FLATBREAD

GoldMedalWineClub.com/Recipes



Consilience 2018 'Converge' White Wine Blend, Santa Barbara County

349 Cases Produced

A beautiful white blend that incorporates Bordeaux, Burgundian, Rhône, and Spanish varietals, the Consilience 2018 'Converge' Premium White Wine Blend is totally unique with layers of complexity and rich flavors that capture the essence of California's Central Coast terroir. On the nose, you are immediately greeted with aromas of honeysuckle and stone fruit. The palate is creamy, silky and well balanced with fresh acidity to complement the rich fruit flavors. A delicious pairing for your favorite seafood dishes. Aged 22 months in oak. 29% Sauvignon Blanc, 24% Grenache Blanc, 18% Verdelho, 17% Albariño, 8% Viognier, 4% Chardonnay. Enjoy!

GOLD MEDAL SPECIAL SELECTION



Food Pairing:

CEVICHE

GoldMedalWineClub.com/Recipes

HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases exceptional wines from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication (see goldmedalwineclub.com/resources/wine-ratings). On occasion, we feature wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

Add a *Plus!* Bottle to your next wine delivery

\$18-\$22 per delivery

The *Plus!* Program automatically adds on one special wine to each regularly scheduled wine delivery, or as often as you like! *Plus!* wines are all highly-rated, very small production wines with availability too limited for all regular club members to receive. For more information, visit: GoldMedalWineClub.com/plus

**This month's Gold *Plus!*
Featured Wine:**

**Michael Pozzan 2018 Zinfandel,
Oakville, Napa Valley**

**Double Gold Medal
- Press Democrat**

1,400 Cases Produced





Wine Wingard: Test Your Wine IQ



1. What are the flavor profiles of Old World and New World wines?

Even when the same grape varieties are used and the wines are made in roughly the same manner, Old World and New World wines tend to differ in several ways, including in body, acidity, flavor intensity, and level of oak flavor. In general, Old World wines tend to be lower in alcohol than New World wines. They are also usually higher in acidity and favor the lean, earthy end of the flavor spectrum. Old World wines usually have moderate flavor intensity and a subtle oak flavor. New World wines are often fuller-bodied than Old World wines, since they tend to be higher in alcohol. They are usually lower in acidity and favor the lush, fruity, ripe end of the flavor spectrum. New World wines that are aged in oak barrels tend to show bolder oak flavors as well.

2. When tasting wine, what does the 'body' refer to?

'Body' is the thickness, or the texture of the wine and it can be felt in the mouth or observed in the 'legs' that slide down the inside of the glass after swirling. Since alcohol is wine's main source of thickness, 'body' is directly connected to a wine's alcohol content (alcohol is thicker than water, and the stronger the wine, the more viscous and mouth-coating it will feel). Light-bodied wines have a delicate, sheer mouthfeel, and tend to be lower in alcohol; medium-bodied wines have a bit more alcohol and leave a moderate coating on the palate; and full-bodied wines tend to have the highest alcohol content and offer a thick, rich mouthfeel. 'Body' does not refer to quality, color, or flavor intensity, although it often fluctuates along with them.



3. What are tannins?

Tannins are naturally occurring compounds that exist inside grape skins, seeds and stems. The scientific word for these compounds is polyphenols. Polyphenols release from the skins, seeds and stems when they soak in the grape juice just after the grapes have been pressed and are what give certain wines, such as Cabernet Sauvignon, their characteristic dryness or astringency. You experience the effect of tannins any time you drink a wine that creates a drying sensation in your mouth. Depending on how dry your mouth feels, you can determine whether a wine is high or low in tannins. A wine that is high in tannins is tannic. What makes a wine have strong or weak tannins depends on how long the juice sits with the grape skins, seeds and stems after the grapes have been pressed. The longer the amount of time, the more tannin characteristics they will impart. This explains why red wines have stronger tannins than white wines - winemakers want red wines to impart more color, and thus spend more time in contact with the grape solids. Tannins also work as a natural antioxidant to protect the wine, and help some become age-worthy.

Gold Medal Wine Store



INSTANT Membership Rewards Pricing*

Save 16% to 40% off Winery Retail Prices

	Winery Retail Price		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
La Follette 2017 'Los Primeros' Pinot Noir, Sonoma/Monterey/SLO	\$25.00/btl.	2-Bottle Members:	\$21.00	\$19.33	\$18.50
		4-Bottle Members:	\$21.00	\$18.50	\$17.25
Consilience 2018 'Converge' White Blend, Santa Barbara County	\$32.00/btl.	2-Bottle Members:	\$23.00	\$21.33	\$20.50
		4-Bottle Members:	\$23.00	\$20.50	\$19.25

*Effective per bottle prices after Membership Rewards discount is applied at checkout.

Shipping and tax (if applicable) not included in above prices. Membership Rewards does not apply to Sale or Special-Offer Wines.