

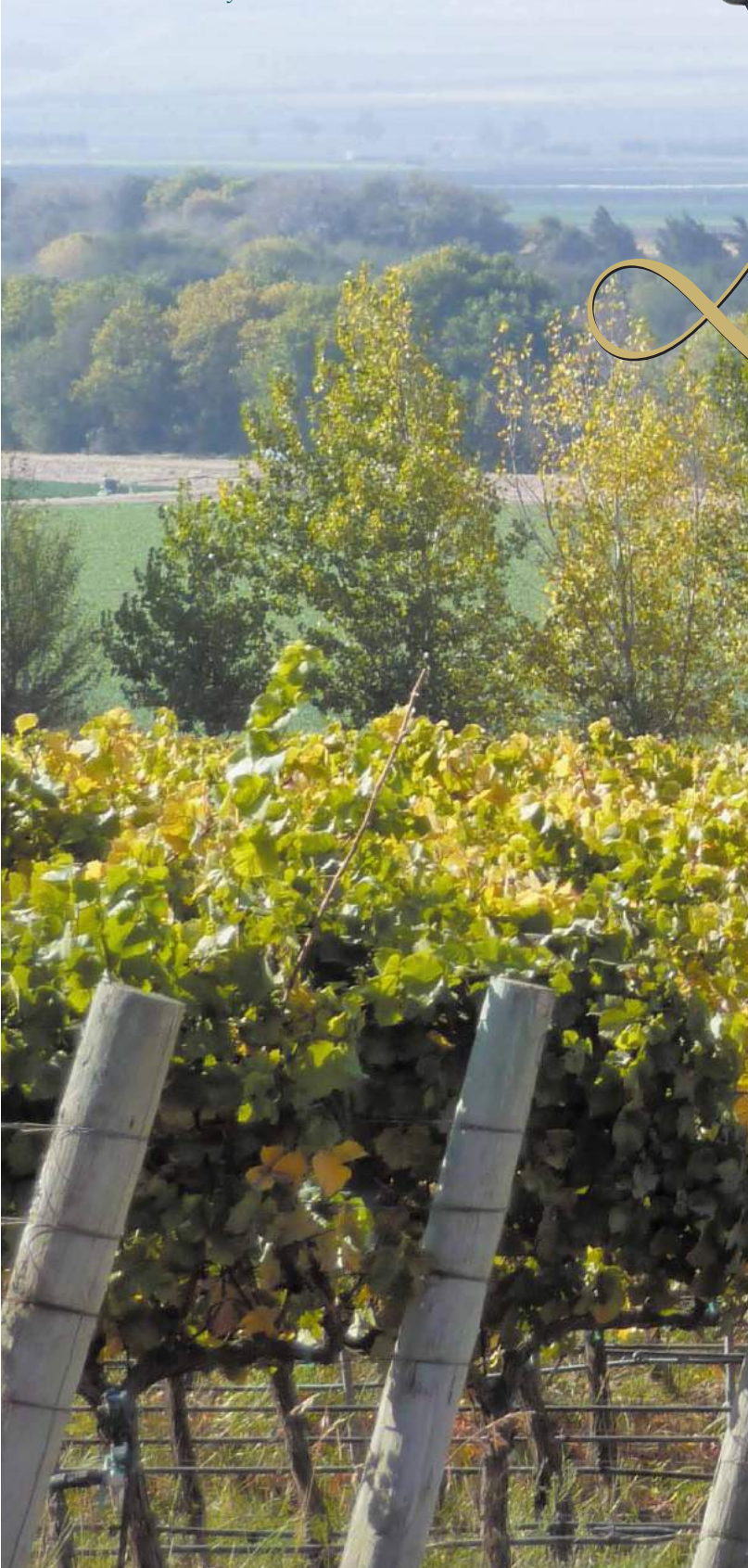
WINE



PRESS

Line Shack Winery

Gold Medal Wine Club Newsletter: Vol. 19 No. 3



LINE SHACK WINERY EMBRACES
SAN ANTONIO VALLEY'S UNIQUE
ENVIRONMENT AND PROVES
THAT CABERNET CAN PROSPER
IN EVEN THE MOST UNEXPECTED
OF SETTINGS.



Owners Bob and Daphne Balentine began making wine 20 years ago when they acquired a small ranch in Chualar Canyon in Monterey.



The Estate's original line shack, which was discovered in 1989, still remains on the property and serves as the winery's Tasting Room.



Line Shack Winery produces much of their fruit from the San Antonio Valley in Southern Monterey County, an emerging winegrowing region for Bordeaux and Rhône varieties.



The Line Shack 2005 Cabernet Sauvignon was produced from small estate vineyards in the new San Antonio Valley AVA in the heart of the Santa Lucia Mountain Range. At elevations reaching up to 1,300 feet and approximately 12 miles inland from the Pacific Ocean, these vineyards yield intense Cabernet Sauvignon varietal characteristics and complex flavors. Although this new winegrowing region is not typically known for its big, bold reds, owner/winemaker Bob Balentine proves that the area can produce some exciting Cabernet Sauvignon, and the critics agree. Awarded a **Silver Medal** from the *San Francisco Chronicle Wine Competition* and a **Silver Medal** at the *Dallas Morning News Wine Competition*, Line Shack's 2005 Cabernet Sauvignon is a collage of mountain-grown fruit with an array of cherry, red currants, cola and vanilla oak spice flavors wrapped around balanced tannins and a smooth finish. A small percentage of the grapes came from Paso Robles' Sunbelt vineyard, which contributed the cherry and berry-like flavors in the finished wine. Try pairing the 2005 Cabernet Sauvignon with grilled steaks and hearty red-sauced pastas. Aged 18 months in oak. 80% Cabernet Sauvignon, 9% Merlot, 8% Cabernet Franc, 3% Syrah. Enjoy now until 2015.



2005 VINTAGE:

SILVER MEDAL – SAN FRANCISCO

CHRONICLE WINE COMPETITION;

SILVER MEDAL – DALLAS MORNING

NEWS WINE COMPETITION

LEGACY: JUST THE 2ND VINTAGE RELEASE FROM LINE SHACK, THIS CABERNET SAUVIGNON ACHIEVES THE UNIQUE QUALITIES OF THE EMERGING SAN ANTONIO VALLEY AVA AND BUILDS ANTICIPATION FOR WHAT'S YET TO COME!

Just the facts:

| | |
|------------------------------|----------------|
| pH..... | 3.75 |
| Alcohol..... | 14.5% |
| Total Acid..... | 0.57 g/100 mls |
| Cases Produced..... | 3,400 |
| Drink Now or Up to Year..... | 2015 |

2005 VINTAGE:

GOLD MEDAL – LOS ANGELES

INTERNATIONAL WINE & SPIRITS

COMPETITION

LEGACY: LINE SHACK'S SAUVIGNON BLANCS HAVE ACHIEVED GOLD MEDALS THREE OUT OF THE LAST FOUR YEARS.

Just the facts:

| | |
|------------------------------|----------------|
| pH..... | 3.33 |
| Alcohol..... | 13.8% |
| Total Acid..... | 0.67 g/100 mls |
| Cases Produced..... | 2,500 |
| Drink Now or Up to Year..... | 2010 |

Line Shack's 2007 Sauvignon Blanc was produced from vineyards located in Southern Monterey County. In 2004, the Balentine family began their quest to produce world class Sauvignon Blanc from the well-known region, and decided on small estate vineyards in the San Lucas AVA in the foothills of the Southern Salinas Valley. This stylish, dry and refreshing flavored wine accurately shows the AVA's unique characteristics and makes it easy to see why Line Shack has achieved Gold Medals with three out of their last four vintages. The 2007 Sauvignon Blanc was a **Gold Medal** winner at the *Los Angeles International Wine & Spirits Competition*. Its tangy aromas of citrus, pineapple and melon lead into crisp fruit flavors of grapefruit and guava before a clean, enjoyably refreshing finish. The complex flavors and nice balance achieved in this Sauvignon Blanc are qualities characteristic of the San Lucas AVA, and matched with Line Shack's strict quality standards, the finished product is an impressive accomplishment. Winemaker Bob Balentine recommends serving the 2007 Sauvignon Blanc chilled with fresh cracked crab, fish, salads, and light pasta dishes. 100% Sauvignon Blanc. Enjoy now until 2010.



LINE SHACK

This month's Gold Series Selection, Line Shack Winery, began its existence as a modest family-owned and run startup business in 2003. The Balentines, Bob and Daphne, decided to execute a long time dream of operating a small commercial winery in an area of Monterey County that was sparsely populated and seemingly ideal for their new enterprise.

The couple relied on Bob's long-term knowledge of the area and in particular, his furtive dream of one day making a distinctive Cabernet Sauvignon in an environment that seemed almost unsuited to the needs of the extensively hung red Bordeaux varietal. Insiders felt there were few locations in Monterey that offered sufficient heat for the Cabernet vines.

The project became known as the Line Shack Winery in honor of the first building in which the family's wines were made, a neglected line shack at a high elevation in the northern part of Monterey County.

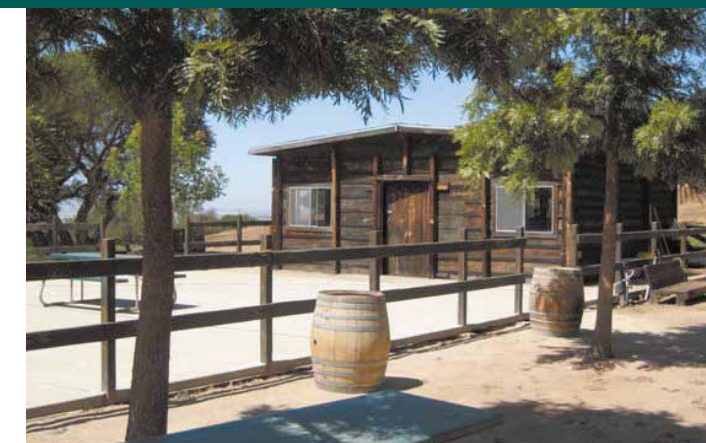
"A line shack, in the lore of the old west," explained Bob Balentine, "referred to a small cabin where cowboys on

horseback could take shelter from nature's wrath. It was usually found out in the wilderness and often provided the only shelter the cowboys would have from the elements and the only place they could cook a reasonable meal. Our family acquired a small ranch in Chualar Canyon in 1989, and the only building on it was the cabin. The first time we saw the place, we knew it would be perfect for what we wanted to do."

In 2004, the first harvest was crushed and the following year the first bottles of Line Shack Winery made their way onto the shelves

and into the hands of the general public. A small total of about 750 cases were produced that year, a figure that has grown rapidly until it reached this year's total of around 7,500 cases.

"We intended to keep our operation quite small," Balentine explained. "When we did the numbers, we figured it would take us about 2,500 cases to make a living. I was prepared to make the wine, go around and sell it and anything else that was needed. Even with the medals we started



The historic property's original line shack was the first building in which the family's Line Shack wines were made.

receiving, it was really a tough go. I had long term contracts for a large amount of grapes, and it was taking

longer to get Line Shack established than we first thought.”

Then the world changed for the Balentines. Bob became aware of a



Line Shack Winery's San Antonio Valley vineyards prove that Cabernet Sauvignon grapes can indeed flourish in Monterey County.

large demand for bulk wine that provided him a neat profit for his high caliber grapes. He began to augment his winery's income by selling off all his unused wine. Of course, he kept the juice he considered the best for his Line Shack Winery wines.

*“Whenever someone asks, I am proud to say Line Shack really is a family operation.”
— Owner Bob Balentine*

Numerous gold medals and consistent accolades later, found Line Shack an emerging winery that has set some remarkable goals for itself. In three to five years, Line Shack hopes to become a much larger winery, with total production around the 15,000 case level.

In order to accomplish that aim, the Balentines brought in an outside

partner, Bob Leighton, who has provided some financial help and also assists in the administrative aspects of the Line Shack operation.

Little else has changed at the winery, and Bob and Daphne continue to produce all the wines by themselves.


“It becomes quite a chore when we do the bottling, but Daphne is right there with me on every step,” confided Balentine. “She does a good deal of the topping and barrel maintenance and I really respect her palate when it becomes time to test the blends. Whenever someone asks, I am proud to say Line Shack really is a family operation.”

While Line Shack has no formal tasting room, it can be found in sixteen states. The family's original line shack cabin is still utilized for picnics, outings and VIP entertainment.

Bob Balentine appears content with Line Shack Winery's emergent status. Asked if he had expected Line Shack's sudden popularity and level of

achievement, he replied with the following.

“Was I prepared for all this? Well, yes and no. I certainly had high expectations when we started

and I would have been very disappointed if we had failed. As far as the growth and the awards, I feel it is great validation for our efforts. We are still pioneers in the business, particularly with our Cabernet Sauvignon, and there is still much work ahead if we are to achieve our goals.” 

The Wine Wizard

1) Cabernet Sauvignon and Sauvignon Blanc originate from which famous French winegrowing region?

2) What is the relationship between Sauvignon Blanc and Cabernet Sauvignon?

3) When were the first grapes planted in Monterey County?

See Page 7 for Answers.

About The Winemaker

Owner/winemaker Bob Balentine is self-taught with more than twenty years experience under his belt. He draws from his long familiarity in the field of agronomy and, in particular, of his expertise in knowing and recognizing microclimates that affect the eventual outcome of grapes to such a great degree.



Bob Balentine



Bob Balentine is 46 and originally from Salinas (of John Steinbeck fame) in Northern Monterey County. He attended prestigious Cal Poly at San Luis Obispo where he majored in Agronomy.

Upon graduating, he entered the bag salad industry where he then encountered an Italian named Lucio Gomiero, who subsequently became the world's radicchio (those little red pieces in everyone's salads) king. Gomiero also owned a pair of great Italian wineries, and was instrumental in developing Balentine's interest in wine as well as a European-oriented palate.

“We were roommates for a couple of years,” Balentine recalled. “Lucio would go back to Italy and would always return with a number of cases of his and other great European wines. I can honestly say that period is when I developed my taste for red wines, and Cabernet Sauvignon in particular.”

For the next two decades, Bob and his wife Daphne continued their interest in wines and made numerous trips up the coast to all of the main growing areas of California. In Napa and Sonoma, he revisited his beloved Cabernet Sauvignon.

“Whenever I mentioned I was from Monterey, all the Cabernet growers would say that Monterey wasn't good for growing Cabernet, so I started to think about it. I was familiar with practically every nook in the county and I began to believe the San Antonio Valley would be okay for the varietal.

I began some experimenting and bought grapes from different sources including a friend of mine named Johnny Gill. We crushed the grapes and made some barrels for our own use. I became more and more convinced that Cabernet would prosper in the San Antonio Valley if it were given a chance.”

And the rest is history, or so it is said. The pioneer Bob Balentine is now considered the seer Bob Balentine and his marvelous Cabernet Sauvignons from Line Shack Winery have become a huge success. There are

THE WINE REGION




There are two distinct AVA's (Appellations) for the wines of Line Shack Winery. All the Cabernet Sauvignon comes from the San Antonio Valley AVA, a narrow strip of land (4 -5 miles wide) that runs northwest to southeast on the Western side of the Santa Lucia Mountain Range. The area is high in elevation (800 to 1300 feet) and contains a wonderful swing in daytime/nighttime temperatures (hot/cold), so necessary for the development of good Cabernet



The San Antonio Valley resides in the Santa Lucia Mountain Range and is becoming renowned for producing intensely flavored, full-bodied wines of exceptional character.

Sauvignon grapes. All fruit is mountain grown, also a big plus with the classical grapevine. The fact that it is only 12 miles from the ocean makes the San Antonio AVA a natural Cabernet setting.

On the other side of the mountains, the smaller San Lucas AVA is home to the Sauvignon Blanc of Line Shack Winery. Its soils and temperature differ from the San Antonio Valley and are able to produce distinctive Sauvignon Blanc fruit. 

Grilled Lamb Chops

Grilled Tilapia with Mango Salsa

FOOD FOR THOUGHT

Pair with Line Shack 2005 Cabernet Sauvignon

Ingredients:

- 1/4 Cup distilled white vinegar
- 2 Teaspoons Salt
- 1/2 Teaspoon Black Pepper
- 1 Tablespoon Minced Garlic
- 1 Onion, thinly sliced
- 2 Tablespoons Olive Oil
- 2 Pounds Lamb Chops

Preparation:

Mix together the vinegar, salt, pepper, garlic, onion, and olive oil in a large resealable bag until the salt has dissolved. Add the lamb and toss until coated. Marinate in the refrigerator for 2 hours. Preheat an outdoor grill for medium-high heat. Remove the lamb from the marinade and leave any onions on that stick to the meat. Discard any remaining marinade. Wrap the exposed end of the bones with aluminum foil to keep them from burning. Grill to desired doneness, about 3 minutes per side for medium. The chops may also be broiled in the oven about 5 minutes per side for medium. Serve with green beans and roasted potatoes and enjoy with a glass of Line Shack Cabernet Sauvignon.

Pair with Line Shack 2007 Sauvignon Blanc

Ingredients:

- 1/3 Cup Extra-Virgin Olive Oil
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Minced Fresh Parsley
- 1 Clove Garlic, minced
- 1 Teaspoon Dried Basil
- 1 Teaspoon Ground Black Pepper
- 1/2 Teaspoon Salt
- 2 (6 ounce) Tilapia fillets
- 1 large ripe Mango, peeled, pitted and diced
- 1/2 Red Bell Pepper, diced
- 2 Tablespoons Minced Red Onion
- 1 Tablespoon Chopped Fresh Cilantro
- 1 Jalapeno Pepper, seeded and minced
- 2 Tablespoons Lime Juice
- 1 Tablespoon Lemon Juice
- Salt and Pepper to taste

Preparation:

Whisk together the extra-virgin olive oil, 1 tablespoon lemon juice, parsley, garlic, basil, 1 teaspoon pepper, and 1/2 teaspoon salt in a bowl and pour into a resealable plastic bag. Add the tilapia fillets, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 1 hour. Prepare the mango salsa by combining the mango, red bell pepper, red onion, cilantro, and jalapeño pepper in a bowl. Add the lime juice and 1 tablespoon of lemon juice, and toss well. Season to taste with salt and pepper, and refrigerate until ready to serve.

Preheat an outdoor grill for medium-high heat, and lightly oil grate. Remove the tilapia from the marinade, and shake off excess. Discard the remaining marinade. Grill the fillets until the fish is no longer translucent in the center, and flakes easily with a fork, 3 to 4 minutes per side, depending on the thickness of the fillets. Serve the Tilapia with mango salsa.

Find these recipes and all of your favorites online at www.GoldMedalWine.com.
From the Gold Series page, click on Winery Recipes and find delicious entrées to pair with your favorite wines.

JUDGE THE WINE

Results

2005 Chateau Julien Merlot

| GOLD | SILVER | BRONZE |
|------|--------|--------|
| 93% | 4% | 3% |

2005 Chateau Julien Cabernet Sauvignon

| GOLD | SILVER | BRONZE |
|------|--------|--------|
| 95% | 3% | 2% |

2005 Peltier Station Petite Sirah

| GOLD | SILVER | BRONZE |
|------|--------|--------|
| 94% | 4% | 2% |

2005 Handley Chardonnay

| GOLD | SILVER | BRONZE |
|------|--------|--------|
| 93% | 5% | 2% |

The above wines were recently featured.
To see our current inventory, reorder online, and Judge the Wines, visit us at www.GoldMedalWine.com/member.

Bob Balentine

Spotlight, continued from page 5


now more than 600 acres of Cabernet planted in the newly created (2007) San Antonio Valley AVA and Bob has long-term contracts on about 25% of the grapes.

Bob has set his sights on raising the production of Line Shack Winery and has included a number of Rhône varietals to his winery's portfolio. To him, the Rhône grapes are a natural extension of his cherished Cabernet Sauvignon.

"I always liked the jammy quality of French Rhônes that I tasted for many years; they were generally very pleasing to the palate. When I saw the need to expand our operation, the first things I thought about were several Rhône wines. Both the Syrah and the Petit Sirah have done quite well for us in the competitions, which is not always the case when you expand your portfolio."

With all the measured success, Bob Balentine has remained a man with his feet firmly on the ground. He considers himself a numbers guy when it comes to profitability and intends on making his winery even more cost effective in the future.

His flagship wine will always be Cabernet Sauvignon, and to it he owes his growing reputation as a skilled vintner, the most celebrated of titular recognition within the wine industry.

Not too bad for a guy with little formal training in winemaking, and a person who refused to accept just about everyone's advice that Monterey County simply wasn't the place to grow Cabernet Sauvignon. 



1) Cabernet Sauvignon and Sauvignon Blanc originate from the Bordeaux region of France. Bordeaux is home to approximately 287,000 vineyard acres and produces over 700 million bottles of wine annually.

2) Surprisingly, Sauvignon Blanc is one of the parent varieties of Cabernet Sauvignon, along with Cabernet Franc. The chance crossing between Sauvignon Blanc and Cabernet Franc during the 17th century in southwestern France lead to one of the most recognizable and popular red varietals produced today.

3) Franciscan friars, in the Spanish mission of Soledad California, planted the first wine grapes over 200 years ago. Although, sadly, those vines withered and no trace remains today of what was to become more than 40,000 vineyard acres planted. It was not until the early 1960s that the full potential of Monterey County, as a winegrowing region, began and was classified as Region I and II, comparable with premium regions of Napa, Sonoma, Burgundy, and Bordeaux.

THE ART OF FINE WINE



The Wine Harvest (*La Vendimia*) was painted by Goya between 1786 and 1787. The landscape is believed to depict Campo de Borja, in the province of Zaragoza, famous for its wines, and located at the foot of the imposing Moncavo, the highest peak in the Sistema Ibérica (Spain).

the imposing Moncavo, the highest peak in the Sistema Ibérica (Spain).

THE GRAPEVINE

“Excellent Petite Syrah. Great bouquet and a rich, full flavor [Peltier Station 2005 Petite Sirah].”

– Tim Lockman

“A very nice Chardonnay. Not too heavy, not too light. An excellent winter wine [Handley Cellars 2005 Chardonnay].”

– Reed Smith

“This Petite Sirah was wonderful. It needed a little time to open, but it was soooo good! It went well with the fish we had. Keep the good stuff coming [Peltier Station 2005 Petite Sirah].”

– Deborah Fortin

Discover the great,

artisan wineries of the world in our exciting *International Series*! This popular wine club series introduces you to hard-to-find, ultra-premium wines that are virtually impossible to find anywhere else in the United States. Each quarterly shipment features a different country with three specially selected wines (2 different reds and 1 white) *plus* a gourmet Adventure Package filled with tasty, imported food products from the featured country. You will also receive our unique Taste the Adventure newsletter, a 6-page publication with tasting notes on the wines, a history of the featured country and winery, and fun facts about the culture. Learn the featured country’s wine terminology and receive authentic recipes to pair with each featured wine! The *International Series* shipments range from \$79 to \$99 and make a great gift too. Visit www.GoldMedalWine.com/international or call 1-800-266-8888 for more information.

This Month's Special

Our online Wine Store is now better than ever! Peruse the award-winning selections and save up to 45% off winery direct prices. From 90+ pointed wines to multiple medal winners, the Gold Medal Wine Store has it all. Visit www.GoldMedalWine.com/winestore and start saving today! Don't forget to Login or Create an Account to see your special member pricing.

The *Gold Series* features wines from only the best small wineries of California. The selected wines have earned medals in the top wine-industry competitions or have been highly rated by respected national wine publications. On occasion we feature a wine of high medal-quality with very limited availability that may not be submitted to these venues for review.



THE GOLD MEDAL WINE STORE

Reorders

Pioneer winemaker Bob Balentine expresses the unique niche of Monterey County’s San Antonio Valley with his medal-winning Line Shack 2005 Cabernet Sauvignon and 2007 Sauvignon Blanc. Both are memorable achievements that truly represent this emerging winegrowing region, and we’re excited to offer these distinctive wines to our *Gold Series* members this month.

Save up to 31%
off Winery Direct

| LINE SHACK | Retail Price Winery-Direct | Club Price 2-Bottle Members | Club Price 4-Bottle Members And Multiple Series Members |
|--------------------------|-------------------------------|--------------------------------|---|
| 2005 Cabernet Sauvignon* | \$18.00/btl. | \$14.00/btl. Save 22% | \$12.50/btl. Save 31% |
| 2007 Sauvignon Blanc* | \$16.00/btl. | \$12.00/btl. Save 25% | \$11.00/btl. Save 31% |

2 bottle min. order

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*Availability is extremely limited Note: Shipping and tax (if applicable) not included in the above prices. Call for details.

New If you are also a 2-bottle member of another Series, you are now eligible to receive the 4-bottle member prices above!