



## LONDER VINEYARDS

One of the top Pinot performers in Northern California's Mendocino County, Londer Vineyards is making some serious Pinot Noirs and has been named 'One of the Four Wineries to Visit in Anderson Valley' by top wine publication, Wine Spectator.



Many successful California wineries are family affairs: some have been passed down through generations, others have naturally developed after years of schooling and experience in the industry, and few are the products of brave career changes, made to follow a passion or calling that simply couldn't be ignored. Such is the case with Londer Vineyards of Anderson Valley, a top Pinot Noir producer who proves it's never too late to follow your dreams.

Londer Vineyards is owned and managed by Shirlee and Larry Londer, who are both originally from the beautiful mountain city of Denver, Colorado. The two met when they were young and a relationship blossomed that's kept them together for the better half of their years.

"We met when we were two years old!" Shirlee recently joked. They actually found each other in high school and went together ever since.

After both attending Boulder's University of Colorado (Shirlee studying to become a first grade teacher, and Larry completing medical school to pursue a future in ophthalmology), the couple moved to Minneapolis, Minnesota for five years while Larry completed his residency.

Larry's career path brought the Londers to Albuquerque, New Mexico

where they resided for 27 years. Larry practiced ophthalmology while Shirlee ran the optical shops. Outside of work, they both had an interest in wine and started joining gourmet wine clubs to help expand their collection. Over the years, the talk of one day planting a vineyard and starting their own winery started coming up.

This "interest" in wine started to take larger form and the Londers found themselves getting involved with the Vintage Albuquerque Fine Wine & Art Auction team, helping to also support the local symphony orchestra.

*"We decided this was the place for us; it was one of the most beautiful areas we had ever visited."*

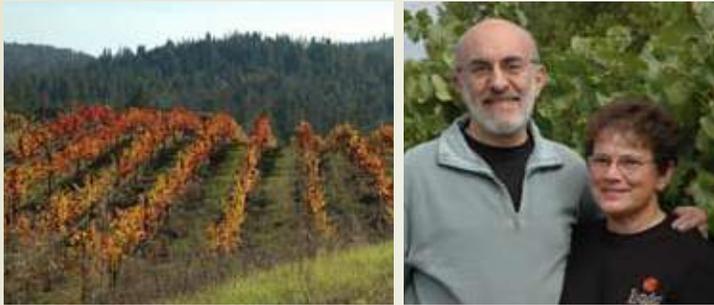
"I was the Executive Director and Larry was the Chairman of the Wine Committee," Shirlee explained. "We were always seeking donations from California wineries and making visits to all the popular regions."

One visit in particular changed the course of their lives. The Londers had purchased one of the auction's donation packages to Mendocino County's Anderson Valley and fell in love with its beautiful landscape.

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Londer Vineyards' owners Larry & Shirlee, and views of their Estate.



Views of the beautiful Londer Vineyards Estate in Anderson Valley, California.

## ABOUT THE VINEYARD



Londer Vineyards is located approximately 120 miles north of San Francisco, in the southwestern corner of California's Mendocino County. The small 16-acre property is mostly situated on south facing hills with a combination of well-drained sandy loam covering an underlying clay

loam. Matched with the cool, foggy nights and warm, dry sunny days, the Pinot Noir grapes are able to slowly develop and ripen, allowing for maximum flavor concentration at harvest.

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"We decided this was the place for us; it was one of the most beautiful areas we had ever visited," Shirlee revealed.

It was 1997 and the Londers were about to make the biggest decision of their lives. They left their home in New Mexico, purchased a property in Anderson Valley, and made the big move to Northern California. Larry partially retired from medicine (he continued to work one day per week in Santa Rosa) and Shirlee started working part time in a local tasting room. Their families didn't take the big change lightly.

"Everybody thought we were crazy!" Shirlee laughed. "Either that, or they were envious, thinking it was something they wanted to do."

Larry and Shirlee immediately enlisted the help of local winemaker Greg LaFollette, who helped them develop what was to become Londer Vineyards. Their first release of 700 cases came in 2001, consisting of a Chardonnay, a Gewurztraminer, and two Pinot Noirs. "We knew we wanted to do a Pinot and Gewurztraminer," Shirlee explained. "Those are Larry's favorites!"

The first releases were incredibly well received and Robert Parker even wrote that their 2001 Parabol Pinot Noir was "reminiscent of a Grand Cru." With a compliment like that, the Londers knew anything was possible.

Today, Greg LaFollette is still a part of the Londer family, functioning as their consulting winemaker and Rick Davis has joined the team as full time winemaker. They continue to use a custom crush facility in Sebastopol, while keeping the production level small and manageable.

With hard work and incredible perseverance, the Londers are continuing to make headlines with their astounding Pinot Noirs and have also added 15 acres of Pinot Noir and an acre of Gewurztraminer to their Anderson Valley property. At a current production level of about 5,500 cases, the Londers are comfortable with where they stand and don't plan on expanding further anytime soon.

Shirlee sums it up, "All we can say is that the move has proved to be a success. Our adventure with country life has been exciting, enriching, and with something new occurring every day."

The Anderson Valley is considered one of the coolest of the state's so-called cool-climate wine regions, which makes the site ideal for growing varietals such as Pinot Noir, Gewurztraminer, and Chardonnay.

The Londers also source from a small handful of neighboring vineyards in Anderson Valley in order to produce a number of vineyard-designated wines with different flavor characteristics. These additional vineyards are among the top most desirable properties in Mendocino County's Anderson Valley.

## ABOUT THE WINEMAKER



Rick Davis joined Londer Vineyards in 2005, after 18 years of experience and working with many of the top producers on the Sonoma Coast. He was first introduced to the wine industry in 1988 at New York's Rivendell Winery where he started as a barrel washer and worked his way up to a lab technician. Rick was determined to learn every micro-facet of the grape to wine process.

When Rick moved out to California in 1992, he gained the Assistant Winemaker title at Flowers vineyard and spent some

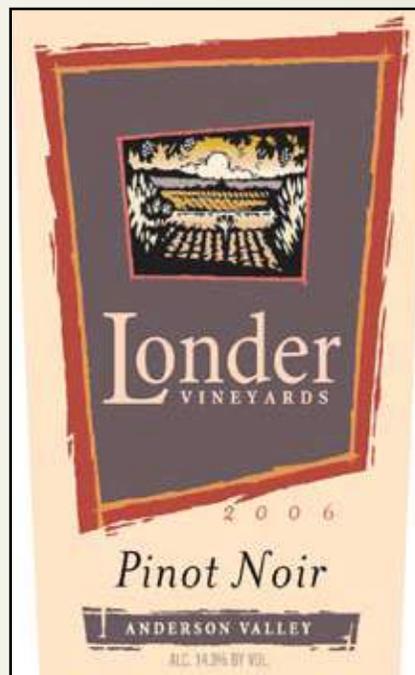
time at Santa Ynez's Gainey Vineyards as well. After working at Greg LaFollette's Tandem Winery in Sebastopol, Rick was introduced to Londer Vineyards and has enjoyed his time with the boutique winery ever since.

Rick loves the vineyard challenges that come naturally with the quest of creating unique taste sensations and specializes in cool climate varietals like Pinot Noir and Chardonnay. Rick resides in Santa Rosa and in addition to winemaking, has a second career as a leather artisan.

## LONDER 2006 ANDERSON VALLEY PINOT NOIR

Londer Vineyard's 2006 Anderson Valley Pinot Noir is a refined, elegant achievement with savory, concentrated flavors that beautifully express the region's flavor potential. Medium ruby in the glass with bright rose glints, this Pinot showcases aromas of cranberry-raspberry cocktail, cinnamon sticks, fresh raspberries and strawberries. The medium body is well balanced with juicy acidity and very soft, fine-grained tannins. Notes of pomegranate and cranberry dominate the palate, with hints of baking spices, dried mushrooms and dark chocolate layered beneath. The finish lingers with notes of espresso and cherry. Try pairing Londer's Pinot Noir with stuffed mushrooms, shrimp pasta, and grilled vegetables.

Cases Produced 3,047  
pH Balance 3.77  
Alcohol 14.8%  
Enjoy now until: 2012



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## REORDERS

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LONDER	Retail Price Winery-Direct	Club Price 2-bottle Members	Club Price Multiple Series Members
2006 Pinot Noir	\$35.00/btl.	\$29.50/btl. <i>Save 16%</i>	\$27.50 <i>Save 21%</i>

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



### Stuffed Mushrooms with Bacon and Goat Cheese

40 small (bite size) crimini mushrooms  
 1/3 cup finely minced, lean, smoked bacon (about 3 strips)  
 1 teaspoon olive oil  
 1/2 cup minced sweet onion  
 2 large cloves of garlic, minced  
 2 teaspoons finely chopped parsley  
 1 teaspoon finely chopped fresh lemon thyme  
 3 teaspoons Panko crumbs  
 2-3 ounces goat cheese  
 salt & pepper

Clean the mushrooms. Using the small end of a melon baller, scoop out the stems and some of the cap on 36 of the mushrooms. There should be an indentation in the mushroom but the cap should be intact. Quarter the remaining 4 mushrooms and place in a work bowl of a food processor along with the stems and other mushroom bits. Pulse until finely minced. Preheat the oven to 350 degrees Fahrenheit. In a 10 to 12 inch skillet, sauté the bacon in the olive oil until light brown. Add the onions and minced mushrooms and sauté for 5 minutes or until most of the moisture is gone and the vegetables are soft. Add the garlic and sauté for another minute. Turn off the heat and add the herbs. Stir well and then add the Panko crumbs and goat cheese. If necessary, add salt and pepper to taste. Scoop into mushrooms and serve. Makes about 3-dozen.



### Penne Pasta with Shrimp, Asparagus, and Sun-Dried Tomatoes

1 1/2 pounds asparagus, trimmed, cut on diagonal into 1/2 inch pieces	1/4 teaspoon red pepper flakes
1/2 cup oil-packed sun-dried tomatoes, drained, reserve 2 tbs oil, and chopped	1 3/4 cups chicken broth
3 large garlic cloves	1/2 cup white wine
1/2 cup chopped fresh basil, divided	2 teaspoons tomato paste
1 1/2 pounds peeled raw shrimp	12 oz penne pasta
1/2 teaspoon oregano	1/2 cup grated Parmesan cheese
	1/4 cup grated Romano cheese
	Salt and Pepper

In a large skillet over medium heat, sauté asparagus in reserved oil from sun-dried tomatoes for 5 minutes, or until tender. Transfer asparagus to a bowl. Add tomatoes, garlic, 1/4-cup basil, shrimp, oregano and pepper flakes to the skillet and sauté until shrimp are just opaque, about 3 minutes. Add mixture to the asparagus. Add chicken broth, wine and tomato paste to the skillet and boil until thickened, about 6 minutes. Cook pasta according to package directions. Drain and return to the same pot. Add asparagus and shrimp, sauce, remaining basil and cheese to pasta. Toss over low heat until warmed and sauce coats pasta completely. Add salt and pepper to taste. Makes 4 servings.

*Find these recipes and all of your favorites online at [www.GoldMedalWine.com](http://www.GoldMedalWine.com). From the Pinot Noir Series page, click on Winery Recipes and find delicious entrées to pair with your favorite wines.*



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