



The Wine Press

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

THE LOST CHAPTERS & 50 HARVESTS NAPA VALLEY



The Lost Chapters and 50 Harvests

With a winemaking legacy spanning five generations, the Scotto Family continues the tradition with a boutique portfolio of wine brands, expressing the world-renowned terroir of Napa Valley.



This month's Gold Wine Club selections come from the JMC Luxury Portfolio, a premium collection of three winery brands including The Lost Chapters, 50 Harvests, and J. McClelland Cellars, each brand fulfilling a unique vision, and all produced from select vineyards in Napa Valley. The entity, which began as just J. McClelland Cellars in 2008, was established by the well-known Scotto family and named in honor of owner Anthony Scotto's long-time friend, mentor, and iconic California wine industry personality John McClelland. Over the years, the single brand evolved to include The Lost Chapters and 50 Harvests, completing what is now the JMC Luxury Portfolio.

The Scotto Family's incredible five-generation winemaking legacy began back in 1883 when Salvatore Dominic Scotto, an officer in the Italian Navy, began making wine at his home on the island of Ischia, just off the coast of Italy. He made wine for his family, friends, and neighbors, and passed the winemaking tradition on to his son Dominic, who in 1903, migrated to Brooklyn, New York. There, he followed the family tradition by sharing winemaking skills with his sons and selling five gallon crocks from the family's horse-drawn wagon. In 1946, they opened D. Scotto Wines, a retail store in downtown Brooklyn that sold quality wines from around the world.

The tradition continued as Anthony Sr. (Dominic's son) created Villa Armando with his brother Sal, which is still in production today and stands as one of the country's oldest brands crafting Old World Italian reds. Anthony II entered the family's winery business as well, but he also became an exporter and consultant, and passed his skills and experience on to the fifth generation, which is at the helm today. Anthony III, Paul Scotto, Natalie Scotto-Woods, and Michael Scotto are continuing their family's legacy with a collection of complimentary wine companies, including the JMC Luxury Portfolio in Napa Valley and Scotto Cellars in Amador County.

The Scotto Family is also joined by consulting winemaker Mitch Cosentino, who helped expand the original J. McClelland Cellars brand over the years. In 2013, the Scottos produced a wine honoring their family's 50th harvest in California, commemorating when their grandfather brought his family to California, just in time for the 1963 harvest. The 50 Harvests brand celebrates this milestone and currently offers a red and white Bordeaux-style blend, crafted in the Old World style.

In 2017, The Lost Chapters brand was born, representing the culmination of fifth generation winemaker Paul Scotto's dream. Each year, Paul crafts dozens of brands, varietals and blends, and in his relentless search for just the right barrel lots to fit the profile of each bottling, he occasionally finds something special that deserves its own place. These special 'Lost Chapters' are offerings that most likely will not be repeated in future vintages. Each release is unique with its own allure and charm.

Only the finest Napa Valley vineyards are chosen for these boutique wine programs, supporting the Scotto family's vision and dedication to producing the best wines possible. We hope you enjoy a taste of The Lost Chapters and 50 Harvests. Cheers!

Paul Scotto, Mitch Cosentino and Mark Smith, Winemakers

Led by Paul Scotto, the winemaking team behind The Lost Chapters and 50 Harvests is literally what dreams are made of. Scotto is a fifth-generation winemaker with a viticulture and management degree from UC Davis, the country's leading wine educator and home to many of our country's leading winemakers. In addition to crafting wines for the family's various winery projects in Lodi, Amador, and Napa Valley, Scotto also runs his own Sera Fina Winery in Amador County. His efforts have produced numerous award-winning wines for all of the Scotto family winery endeavors since their inception. Scotto is joined by consulting winemaker Mitch Cosentino and assistant winemaker Mark Smith. Cosentino is widely recognized in the international winemaking community for his blending skills, deep connection with the vineyard and amazing palate memory. He artfully combines these great skills in each of the wines he crafts. Smith has been with the Scotto family since 2014, bringing experience from Groth Vineyards & Winery. Working alongside Paul Scotto and Mitch Cosentino has furthered his skills and nurtured his goal of producing wines of elegance, grace, balance and a true sense of place.



Featured Gold Club Wines



The Lost Chapters 2017 Cabernet Sauvignon, Napa Valley

962 cases produced

A blend of 87% Cabernet Sauvignon and 13% Merlot, the Lost Chapters 2017 Cabernet Sauvignon comes from select vineyards in Napa Valley to create a wine with rich color, intense aromatics and fruit-forward character. On the nose, aromas of boysenberry jam, black pepper, cocoa and ample hints to sweet oak awaken the senses. Beyond that, the flavors delight the palate with bright red cherries and blackberries at the entry, followed by accents of baking spice and leather. The finish offers smooth, lingering fruit notes with a touch of vanilla bean. Aged 20 months in French oak. Enjoy!

DOUBLE GOLD MEDAL - San Antonio Stock Show & Rodeo Wine Competition



Food Pairing:
STEAK AU POIVRE
(PEPPERED STEAK)

GoldMedalWineClub.com/Recipes



50 Harvests 2017 Meritage Blanc White Blend, Napa Valley

956 cases produced

Honoring the Scotto family's fiftieth harvest in California, the 50 Harvests brand was launched in 2013 with great success. The 2017 Meritage Blanc is a traditional Old World style white blend comprised of 52% Semillon and 48% Sauvignon Blanc. Pale golden in color, this elegant wine opens with intriguing aromas of spice and white peach, bonded together under a cloak of purity and the complementary expressions of varietal character. On the palate, this wine is supple with flavors of white pitted fruit from the Semillon pleasantly balancing the bright citrus notes and minerality from the Sauvignon Blanc, offering a complete expression of a classic Bordeaux-style white blend. A wine of elegance and grace, this wine is sure to delight. Enjoy!

90 POINTS + GOLD MEDAL - LA International Wine Competition



Food Pairing:
GRILLED HALIBUT SALAD
WITH SUMMER SALSA &
HEIRLOOM TOMATOES

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:

**Crux 2015 Grenache,
Paso Robles**

94 Points + Cellar Selection + Gold Medal
- Tastings.com

90 Points - *Wine Enthusiast* magazine

245 Cases Produced





Wine Winyard: Test Your Wine IQ



1. Pumpovers vs. Punch Downs: What's the difference?

During the winemaking process, when grapes are left in a fermentation tank, all of the solids (grape skins, seeds, stems and pulp) rise to the surface and create a mass called a "cap." Winemakers want to integrate these solids back into the wine to extract the desirable color, flavor, and tannin from these particles, and to do so, they must either 'Pumpover' or 'Punch Down' the cap. With Pumpovers, wine is pumped from the bottom of the tank to the top, and over the cap. Pumpovers can extract higher amounts of tannin in wine depending on the frequency and force, and the resulting wines tend to be more intense. Punch Downs, on the other hand, are a very delicate way of stirring a wine and are almost always done by hand - by manually pushing the cap back under the surface of the wine. On average, Pumpovers/Punch Downs are done about three times per day during fermentation.

2. What is extended maceration and how does it affect the finished wine?

Maceration is the process during red wine fermentation when the grape skins and solids (seeds, stems, pulp, etc.) are soaked in the wine must to extract color, aroma and flavor compounds, as well as tannins (in the production of white wines, maceration is either avoided or allowed only in a very limited manner). Extended maceration is when the solids are left in contact with the juice/wine for a longer period of time with the goal of increasing color, flavor and tannin structure in the wine. There are two times this can happen: during cold soaking on unfermented grape juice, or after the grapes have been fermented into wine. There's no right or wrong way to do this, and some winemakers choose to do both. It comes down to preference and the art of achieving balance of flavor and texture in the finished wine.

3. Primary, Secondary, and Tertiary wine aromas: What's the difference?

Primary aromas are those distinct smells that are derived from the fruit itself. These aromas may present themselves as fruity or floral in nature. It is these aromas that allow us to differentiate between different wines in their youth. Violets, rose, chamomile, green apple, lemon-lime citrus, black and red berries would all fall under the primary aroma category. Secondary wine aromas are influenced by the fermentation process and are especially due to the winemaker's choices. The most common influence in secondary aromas is oak. Example secondary aromas include nutty, buttery, vanilla, cedar and other wood-like notes. Tertiary wine aromas come into play if the wine has undergone an aging process. The longer and more extensive the aging, the more a wine's aromatics will be influenced. Example tertiary aromas are oxidative character traits like coffee, caramel, toffee, and cocoa, or reductive notes like earthy nuances, wet forest floor, mushrooms or vegetable-like components.

Gold Medal Wine Store



INSTANT Membership Rewards Pricing*

Save 26% to 37% off Winery Retail Prices

	Winery Retail Price		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
The Lost Chapters 2017 Cabernet Sauvignon, Napa Valley	\$40.00/btl.	2-Bottle Members:	\$29.00	\$27.33	\$26.50
		4-Bottle Members:	\$29.00	\$26.50	\$25.25
50 Harvests 2017 Meritage Blanc (White Blend), Napa Valley	\$35.00/btl.	2-Bottle Members:	\$26.00	\$24.33	\$23.50
		4-Bottle Members:	\$26.00	\$23.50	\$22.25

*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.