MANZONI FAMILY ESTATE VINEYARD

A story of three generations, Monterey County’s Manzoni Family Estate Vineyard is dedicated to consistently crafting distinctive, memorable wines with limited production but with a grand vision.

The Manzoni family has been farming in Monterey County for several decades, beginning in 1921 when Joseph Manzoni emigrated from Switzerland in search of a better life. Like many Swiss immigrants, Joseph grew up with the Old World traditions of making homemade wine and Grappa, practices that would eventually grow into what is now the small, premium winery of Manzoni Family Estate Vineyard.

Like many other Swiss immigrants, Joseph got into the dairy business for a time, but ultimately ended up with a crash crop farming practice in the Salinas Valley. He brought his son Louis and grandsons Mark and Michael on board, making the Manzoni farm truly a family affair. Joseph kept his home winemaking traditions alive, introducing it to friends and fellow workers, while passing on the traditions to his family as well.

In 1990, the Manzonis found themselves with five extra acres of land that didn’t suite for vegetable growing, and decided to plant rootstocks to sell to neighboring wineries. After nine years, they were ready to try their own hand at grape growing and planted their first few acres of Pinot Noir in 1999.

“We sold a few tons from the first harvest to wineries close by, but kept the rest of it for ourselves,” Mark Manzoni explained. “We made our first homemade wine and it did really well in a tasting competition, so we decided to keep moving forward. In 2003 we officially made our start and released 197 cases of Pinot Noir.”

Mark Manzoni, now 46, oversees the vineyard management at Manzoni Family Estate Vineyard and shares ownership with his brother Mike, working together to make the family winery a success.

The winery, which produces less than 2,000 cases annually, has a small portfolio of wines including two Pinot Noirs, a Syrah, Chardonnay, and an upcoming limited release (100 cases) of Pinot Gris expected for this summer. The Pinot and Syrah come from the estate vineyard in the Santa Lucia Highlands region, while the Chardonnay and Pinot Gris are sourced from nearby boutique family vineyards. All of the wines are made with distinction in mind, keeping a close eye on flavor development and barrel selection to give each wine and vintage its own unique character.

“We like to choose wine styles that set us apart,” says Mark Manzoni. continued on Page 2
The Monterey region is a land of coastal mountains, fertile valleys and cool maritime breezes that set the basis for a vintner’s dream. Here, the powerful combination of soil, elevation and climate, have all contributed to give each vintage its own powerful, distinctive style.

The cool, foggy mornings and evenings, as well as the reliable afternoon sunshine, combined with a long growing season, give the Manzoni grapes the extra hang-time on the vine needed to develop Manzoni’s desirable black cherry tastes of their Pinot Noir, the pear tastes of their Chardonnay, the spicy blackberry notes of their Syrah, and the creamy textures so characteristic of this growing region.

The Manzoni vineyard currently consists of five acres of Pinot Noir and one acre of Syrah, and is specifically located in Monterey’s Santa Lucia Highlands AVA. The appellation was established in 1991 and is currently planted to approximately 5,500 acres of mostly Pinot Noir and Chardonnay.
Stephen Pessagno was first introduced to winemaking by his grandfather, Anthony Escover, in 1974. Although he pursued a career as a mechanical engineer, Stephen’s relentless passion for making wine continued to grow. This home hobby, however, quickly outgrew the confines of his garage, and he decided to further his studies earning an Enology degree from California State University at Fresno.

Since graduating, Stephen went on to become vice president and winemaker for Jekel Vineyards, and in 1991 to 2004 for Lockwood Vineyards, where he shared an acquaintance with the Manzoni family. Joining the Manzoni team for their inaugural vintage in 2003, Stephen has been producing extremely limited-edition wines of distinction, character, and elegance. His wines have garnered numerous accolades over the years, making him one of the great winemakers of the region.

Stephen also owns and operates his own winery, Pessagno Winery, which is conveniently located just one mile down the road from Manzoni Family Estate Vineyard.

**Manzoni 2007 Private Reserve Pinot Noir**

Manzoni’s 2007 Private Reserve Pinot Noir is elegant and refined with complex raspberry and blackberry aromas, herbal notes of rosemary and green tea, and a firm tannin structure that ensures great ageability. Slightly toasted notes of caramel are evident on the palate, as a result of the aging in new French oak barrels. Before bottling the Private Reserve Pinot, the team conducts a special barrel selection process and any particular barrels that stand out as superb are reserved for this program. The specific blend of Pinot clones that make it into the Private Reserve program ranges for each vintage, ensuring that each release represents the finest efforts of winemaking.

Cases Produced: 94  Total Acidity: 0.66 g/mL
pH Balance: 3.68  Alcohol: 14.9%

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2 bottle min. order.

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Grilled Chicken Ratatouille

3 Tbs. extra-virgin olive oil 4 plum tomatoes, halved lengthwise
3 Tbs. chopped fresh basil 1 medium red onion, cut into 1/2-inch
1 Tbs. chopped fresh marjoram thick rounds
1 tsp. salt 4 boneless, skinless chicken breasts (about
Canola or olive oil cooking spray 1 1/4 pounds), trimmed and tenders
1 red bell pepper, halved lengthwise removed
stemmed and seeded 1/4 tsp. freshly ground pepper
1 eggplant, cut into 1/2-inch-thick rounds 1 Tbs. red-wine vinegar
1 zucchini, halved lengthwise

Preheat grill to medium-high. Combine oil, basil, marjoram and salt in a small bowl and reserve 1 tablespoon of the mixture in another small bowl; set aside.

Coat both sides of bell pepper, eggplant, zucchini, tomato and onion pieces with cooking spray. Grill the vegetables, turning once, until soft, and charred in spots, about 5 minutes per side for the pepper, 4 minutes per side for the eggplant and zucchini and 3 minutes per side for the tomatoes and onion. As the vegetables finish cooking, place them in a large bowl. Cover the bowl with plastic wrap.

Rub the tablespoon of reserved herb mixture on both sides of chicken and sprinkle with pepper. Grill the chicken until cooked through and no longer pink in the center, 4 to 5 minutes per side. Meanwhile, transfer the grilled vegetables to a cutting board and chop into 1-inch pieces. Return to the bowl and toss with vinegar and the remaining herb mixture. Serve the grilled chicken with the ratatouille.

Grilled Salmon with Lemon Tzatziki

1 cup reduced-fat Greek yogurt 1 1/2 to 2 tsp. minced green onion, green
2 1/2 to 3 tsp. minced preserved part only, to taste
lemon, to taste 2 med. Persian cucumbers, diced small
1/4 tsp. agave nectar or honey, to taste (about 1/2 cup)
1/4 tsp. pomegranate syrup or Fresh lemon juice, to taste
concentrate (optional) Freshly ground black pepper, to taste
3 Tbs. coarsely chopped fresh dill 6 small salmon steaks or fillets

Make the sauce by stirring together the yogurt, preserved lemon, agave nectar or honey, pomegranate syrup and the dill. Stir in the onion, cucumbers, lemon juice and pepper up to a few hours before using, but cover and refrigerate until ready to serve. Makes about 2 cups; leftovers will keep several days. Prepare a charcoal or gas grill for direct, high heat. Remove fish from refrigerator about 15 to 20 minutes before cooking. Brush both sides of steaks with oil then season with salt and pepper to taste. When grill is hot, place fish on it and do not move until that side has fully seared, at least 2 minutes. When not quite halfway cooked, carefully loosen fish from grill then turn over, using spatula and tongs. Cook to desired doneness, about 7 min. per inch of thickness. Serve immediately.