

GOLD MEDAL WINE CLUB'S

PLUS!

Gold Series Selection

Munselle Vineyards
2006 Shadrach Chardonnay
Alexander Valley
275 Cases Produced

More than 130 years ago, Bill and Bret Munselle's ancestors arrived in the Alexander Valley with a vision of producing fine wines from the rich soils and ideal growing climate of the prolific land. Shadrach Osborn was the proprietor of Alexander Valley's first winery (Lone Pine Cellars) and Broder Frellson was the manager and winemaker for the second winery of the region (Red Winery). As generations passed, the family stepped away from winemaking to focus their efforts towards cultivation of the land. In 1938, Osborn and Frellson's granddaughter (Ruby Osborn) married Fred Wasson and together they farmed prunes, grapes, tomatoes and watermelons on the family's land; they even dabbled in dairy cattle for a short period of time. In 1972, Fred Wasson, along with his son-in-law and grandson (Bill and Bret Munselle), decided to convert back to grape growing and for three decades produced premium grapes contributing to a multitude of award winning, notable wines in the Valley. Now, five generations later, the family comes full circle with a return to winemaking under the Munselle Vineyards label and the 2006 Shadrach Chardonnay celebrates their anticipated, inaugural release.

ACCOLADES & TASTING NOTES

The Munselle Vineyards 2006 Shadrach Chardonnay was produced from the Shadrach block of the Coin Flip Ranch vineyard property in Alexander Valley. The 100-acre property was split in 1976 and the owners flipped a coin to determine who would get which half, thus the name 'Coin Flip Ranch.' The premium grapes from the Shadrach block create intensely flavorful, balanced, and fruit forward style Chardonnays and Munselle's inaugural vintage truly captures the essence of this vineyard. With such a limited release (only 275 cases!) we were thrilled to reserve a special allotment for our *Gold Series PLUS!* members. The 2006 Chardonnay displays soft, golden tones with refined flavors of honey and pear, and a smooth finish. This wine is a delightful complement to poultry, pork and seafood dishes, as well as Gruyere and Cambozola cheeses. Aged 17 months in oak. 100% Chardonnay. Enjoy now until 2012.

REORDERS

2006 Shadrach Chardonnay

Winery Direct: \$35.00 /bottle

Gold Medal Wine Club's PLUS! price:

2-Bottle Members: \$21.00 /bottle

4-Bottle/ Multi-Series Members: \$20.00 /bottle

*2 bottle min. order. Availability is extremely limited.
(plus shipping)

www.goldmedalwine.com

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