

## In This Issue

EOS WINERY  
Page 1

THIS MONTH'S  
WINES  
Page 2

SPOTLIGHT PROFILES  
Page 3

WINE WIZARD  
Page 4

FOOD FOR THOUGHT  
Page 6

JUDGE-THE-WINES  
Page 7

REORDERS  
Page 8



*"With Gold Medal Wine Club,  
The Road to Great Wine  
Begins at Your Door."*

[www.goldmedalwine.com](http://www.goldmedalwine.com)

## GOLD MEDALS ABOUND FOR EOS WINERY RESERVE PETITE SIRAH

EOS Winery is one of just a few wineries we have featured more than once during the past dozen years or so. Their wines are always fabulous and well embraced by Gold Series members. We have even featured two of their upper level, very low-production Cupa Grandis wines in our Platinum Series. This month we are once again excited to bring you two wonderful, highly rated wines from EOS. Many of you who have been members for

several years or longer may already be familiar with the EOS story. But for you newcomers, here is the intriguing story of EOS Estate Winery.

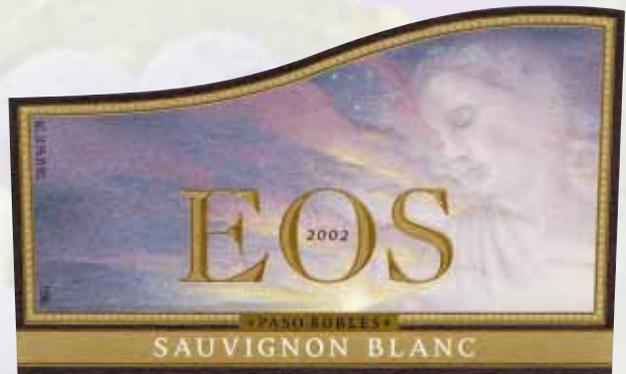
In Greek mythology, EOS was the goddess of the dawn, who each morning gently lifted the sun over the horizon to begin a new day. At the EOS Estate Winery, she is the symbol of a return to classic winemaking techniques and a focus

*Continued on page 4*



*EOS Winery's distinctive Roman-style winery rises proudly over the vineyards.*

Gold Medal Wine Club features two wines each month 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. On occasion we feature a wine which is of high medal-quality, but due to its very limited availability or by preference of the wine producer, may not be submitted to these venues for review. Each and every selection is a superb wine made in small quantities and with limited distribution. There are over 1,500 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.



### 2001 RESERVE PETITE SIRAH

We offer the 2001 vintage Reserve Petite Sirah as an exclusive pre-release to our membership—it has not yet been released to distributors. This is the most prized wine in the EOS portfolio with a legacy of many, many Gold Medals. The 2000 vintage earned five Gold Medals and the 1999 vintage won six Gold Medals. The current 2001 vintage is so far two for two in this year’s competitions—a **Gold Medal** from the *Grand Harvest Awards* and a **Gold Medal** from the *Starwine International Wine Competition*. More competitions ahead mean this vintage will surely end up as highly decorated as its predecessors. Intense aromas of ripe cherry, blackberry and current are followed by black pepper and anise spiciness. The flavors are berry fruit and toasty oak, with a long, supple mocha finish. Try pairing this delicious wine with grilled wild game or lamb chops in cherry sauce.

### 2002 SAUVIGNON BLANC

An appealing Sauvignon Blanc with blossomy aromas of grapefruit, lemon and papaya. Intensely flavored with citrus and pear notes. It is full-bodied and tart, with a lingering finish that coats the mouth. This show worthy wine won a **Gold Medal** at the *Orange County Fair* and was awarded **88-Points** by the *Wine Enthusiast* magazine—“Fresh and lively, with pretty herb, spice, lemon, grapefruit, pepper, grass and mineral notes. The wine is light textured, yet hangs in there with a clean finish that’s moderate in length.” **Recommended** by both the *San Francisco Chronicle* and restaurant magazine, *Santé*—“Medium-bodied and crisp with grapefruit, pear and tropical fruit; medium finish.” Serve well chilled with butterfish in lemon-cilantro sauce, or on a warm spring day with apple cobbler. This wine should be consumed young to enjoy the freshness and up-front fruit, but will age nicely for several more years.

## WINE CREDENTIAL HIGHLIGHTS

2001 Vintage: Gold Medal—Grand Harvest Awards; Gold Medal—Starwine International Competition.  
 Legacy: The Reserve Petite Sirah is historically EOS’ most decorated wine.

2002 Vintage: Gold Medal—Orange County Fair; 88-Points—Wine Enthusiast magazine; Recommended—San Francisco Chronicle; Recommended—Santé magazine.  
 Legacy: Sauvignon Blanc is a staple in the EOS portfolio, produced since 1998.

### Just the facts:

pH	3.53
Total Acid	.64 g/100 mls
Alcohol	15.5%
Cases Produced	1,965
Drink Now or Up to Year	2009+

### Just the facts:

pH	3.37
Total Acid	0.74 g/100 mls
Alcohol	14.7%
Cases Produced	2,440
Drink Now or Up to Year	2007

# GOLD MEDAL SPOTLIGHT

## The Arciero Family

The story of Arciero Winery is an American classic with an Italian accent. It is the tale of a poor immigrant who came to America with nothing, and how his family would one day own one of the premier wineries on California's Central Coast.

The man that started the Arciero legacy, Giovanni Arciero, came to the U.S. in 1914 from the farming region of Santa Elia Fiumrapido south of Rome.

After securing a job as an assembly line worker in Detroit's Plymouth Automobile plant, Giovanni migrated between continents and worked for years to put aside enough money to bring over the rest of his family. In 1937, he brought over his eldest son Mike and then two years later, just before the outbreak of WWII, he secured passage for his middle sons Frank and Phil. (The youngest son Anthony, and Giovanni's wife Cristina, did not make it over until 1948.) After a few years in Detroit, Frank decided to head west in search of new challenges, while Phil learned the tool and die trade at the Henry Ford Trade School. In 1948, Phil joined Frank in California and the brothers began working together in the construction industry. Capitalizing on their hard work and determination, they went from ditch diggers and day laborers,

to owners of "Arciero Brothers," a highly successful cement business.

Using that success as a springboard, they soon built an impressive construction, real estate and farming empire. With money no longer an issue, Frank had time to indulge his favorite hobby-car racing. In



*Owners and brothers Albert and Frank Arciero Jr. are both champion racecar drivers. Above is Frank Jr.'s son, Ryan, who is a champion driver in his own right. Ryan has won the Baja 1000 three times and recently completed in the famous off-road Dakar endurance race from Barcelona to Dakar, Senegal (Africa).*

1957, Frank entered his Ferrari in professional races. While his track record was good, Frank's insurance agent advised him to turn over the wheel to a talented younger driver. That driver's name was Dan Gurney. With Gurney's tremendous success

and Frank's sons, Frank Jr. and Albert, carrying on the Arciero racing tradition, Frank Sr. had time to pursue his other love-winemaking.

Just like his father, Frank Sr. had always enjoyed making wine for his friends and family. In the early 1980s he decided it was time to make winemaking more than a hobby. During his trips through the

oak-covered hills of the Central California Coast to visit his son and watch races at Laguna Seca racetrack, Frank found that the area around Paso Robles reminded him of his birthplace near Rome. In 1983, using the financial resources from the cement and construction business, Frank and Phil purchased 160 acres and began planting grapes. Their instant success prompted them to build a magnificent winery modeled after Monte Cassino, a former Benedictine monastery built centuries ago near the Arcieros' hometown.

Today the vineyard and winery are still a family run business. Frank Sr. oversees the vineyards and selection

of varietals, brother Phil provides the financial expertise and Frank Jr. (Butch) plays a key role in sales and marketing. With big plans for the winery in the future, the latest chapter in the Arciero family legacy looks destined for continuous visits to victory lane. 🍷



**WINE  
WIZARD**

- 1) What percentage of wine produced in the U.S. is from California? What percentage of California wine is from Napa and Sonoma combined?
- 2) Here's something you'll probably have to guess at— How many acres of vineyards worldwide are planted to grapes? a) 2 million b) 20 million c) 200 million
- 3) What is a *tastevin*?

*Continued from page 1*

on traditional quality, rather than recipe winemaking. The wines from EOS represent the dawn of a new winery created to showcase the high quality grape growing and winemaking from California's famous Central Coast.

The winery has thoroughly embraced their Greek mythology theme, naming four vineyard blocks after EOS' children, Boreas, Eurus,

Zephyrus and Notus, representing the earth's four winds. The grapes from these vineyards are carefully pruned for the highest quality yield then harvested at or near dawn, to keep the fruit cool and help retain fresh flavors. The wines are handcrafted by winemaker Leslie Melendez who gently coaxes the elegant fruit flavors from the grapes, deftly creating wines rich in varietal character.

EOS Winery is the brainchild of the Arciero family, together with Arciero's General Manager, Kerry Vix and California wine distributor, Vern Underwood. In fact, the EOS Winery is located within the Arciero Winery facility, but operates at arm's length to keep its identity and unique approach to winemaking separate.

Although EOS began in 1996, Arciero Winery first planted vines here in 1983. Owners Frank and Phil Arciero emerged from humble beginnings to become incredibly successful in the fields of construction, housing development, auto racing, farming, and of course, winemaking.

Surrounded by 700 acres of rolling hills, vineyards and wide-open blue skies is a majestic winery inspired by an ancient Benedictine monastery. Above the heavy wooden entrance doors the name Arciero is carved into stone.

To the casual observer it feels as if this might be a scene right out of the Italian countryside. To the knowledgeable wine enthusiast, it could only be the Arciero Winery, one of the finest small wineries on California's Central Coast.

It is no coincidence that, when it comes to the Arciero Winery, the feel of Italy is everywhere. Owners Frank and Phil Arciero spent their early childhood's growing up near the fields and vineyards south of Rome. When they followed their father to America in the late 1930s they carried with them a love of the land and a drive to succeed. After starting with virtually nothing and building several successful businesses, and an Indy race team, Frank Arciero, in the early 1980s found himself drawn back to the land by his hobby of winemaking. While driving from Southern California through the Central Coast on his way to visit his son who was serving in the Army at Fort Ord, Frank found that the oak-studded hills surrounding Paso Robles reminded him of his Italian birthplace. "I knew this would be a good place to grow grapes," Frank remembers.

In 1981, Frank and Phil bought 160 acres and by 1983 they began planting vines for the first of the Arcieros' 15+ varietals. A year later, using a makeshift winery housed in a temporary metal building, the

Arcieros produced 1,000 cases of Chardonnay with grapes purchased from other vineyards along the Central Coast. This first vintage earned a Gold Medal from the Seattle World Expo, and started them on the fast track to success. In 1985, they completed the first crush in their newly built permanent facility. In 1986, Arciero Winery opened its



*Winemaker Leslie Melendez has been with the winery for over a decade.*

doors to the public. “My family always made wine... and I’m following the tradition here in California,” says Frank.

The warm days and cool evenings as well as the ideal soil conditions (well drained calcareous soil) found on the Central Coast allow the winery to grow a wide selection of varietals. The grapes grown for EOS wines are from the estate’s

*Continued on page 6*

## ANSWERS TO WINE WIZARD

1) Not surprisingly, California makes about 90% of all wine produced in the United States. In fact, with 494 million gallons of wine produced, if California were a nation it would be the fourth leading wine-producing country in the world behind Italy, France and Spain. (New York in second place at approximately 8%).

What is surprising is that only 9% of wine produced in California is from Napa and Sonoma combined. When you consider though that E. & J. Gallo Winery (in Modesto County) is one of the largest wine making operations in the world producing 75 million cases annually with sales of over \$2 billion, it may not be so surprising. To drive the point home, Gallo produces an amazing array of brands. Among them are: Livingston Cellars, Sheffield, Carlo Rossi, Turning Leaf, Fairbanks, Gallo of Sonoma, Gossamer Bay, Anapamu, Bella Sera, Andre, Ballatore, Eden Roc (discontinued), Tott’s, Ecco Domani, Rancho Zabaco, Marcelina, Bartles & Jaymes, Boones Farm, Hornsby’s Cider, Wild Vines, Peter Vella, Redwood Creek, Frei Brothers, Indigo Hills, MacMurray Ranch, Twin Valley Vineyards, Black Swan (Aust), McWilliams Hanwood Estate (Aust), and Gallo recently purchased Louis Martini Winery, Mirrasou & Barefoot Cellars. Restaurant only labels : Burlwood, Copperidge, William Wycliff Vineyards, Liberty Creek (not available retail), Private label: Alcott Ridge (Wal-Mart); Timberwood Vineyards (Albertsons / Sav-on)

2) There are approximately 20 million acres planted to grapes worldwide. Spain has the most acreage with 2.9 million acres planted, followed by France (2.3M), Italy 2.2M), Turkey(1.4M) and the United States (886, 000 acres).

3) Tastevins are shallow, often dimpled, saucers used for tasting by professionals. These flat bottomed shallow cups, which are often worn on a ribbon around the neck, originated in Burgundy where professional wine tasters came to the general agreement that it was easier to judge the color of a red wine when it was poured in a shallow layer over the brightly reflecting silver rather than in a glass where it sat in a greater mass. So popular were such implements during the 17th and 18th centuries that even today they remain the acknowledged ceremonial symbol of Burgundy.

Despite their rather romantic history, the tastevin is really a rather useless tool. Because they are broad and shallow they do not allow one to fully appreciate the aroma or bouquet of the wine being sampled, and, if one’s lip is even the least bit wet the metallic “taste” of the silver interferes with one’s ability to taste the wine itself. {Source: Daniel Rogov}





# FOOD FOR THOUGHT

## ROASTED LEG OF LAMB WITH GRAVY

- 1 cup Dijon mustard
- 5 large garlic cloves  
(mince half the cloves finely, chop the remaining coarsely)
- 2 tbsp soy sauce
- 3 tbsp fresh rosemary, chopped finely
- 1/2 cup olive oil
- 1 leg of lamb, ca. 5 pounds, fat trimmed, roast tied
- 2 medium carrots, coarsely chopped
- 1 large onion, coarsely chopped
- 2 plum tomatoes, chopped
- 2 cups beef stock
- Salt and freshly ground pepper

*In a small bowl, whisk the mustard with the minced garlic, soy sauce and rosemary. Gradually whisk in oil until creamy. Set aside 1/4 cup and coat lamb with rest. Let lamb sit at room temperature for several hours.*

*Preheat oven to 350. Set the lamb, fat side up, on rack in shallow roasting pan and cook in lower third of oven for 20 minutes. Scatter vegetables and remaining garlic in the pan, reduce heat to 325 and cook for another hour and 40 minutes. The lamb is done when the meat thermometer inserted into thickest part registers 140. Transfer lamb to carving board, let rest for 20 minutes. Remove all strings before carving.*

*Meanwhile, spoon off all but one tbsp. Of the fat from roasting pan. Set the pan over 2 burners, add stock and tomato sauce, bring to a boil over moderate heat, stirring and scraping the browned bits from the bottom of the pan. Strain sauce into a small saucepan, pressing hard on the solids to extract liquid. Whisk in the reserved mustard and garlic mixture and bring to a simmer. Season with salt and pepper and serve hot.*

*Enjoy with EOS Reserve Petite Sirah.*

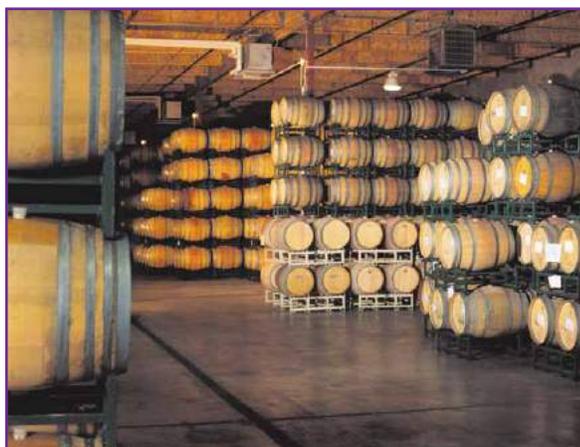
## SCALLOP AND PASTA SALAD WITH FRESH HERBS

- 6 oz fettuccine pasta
- 2 tbsp finely chopped shallots
- 3 tbsp Sauvignon Blanc
- 1 tsp lemon zest
- 3/4 cup cream
- 2 tsp lemon juice
- salt and pepper
- 2 tbsp olive oil
- 1 1/2 lb fresh scallops
- 1 1/2 tsp fresh tarragon, chopped
- 2 tbsp chives, chopped
- 3/4 lb mixed salad greens
- 1 cup seeded and diced tomato

*Dressing:*

- 1/2 cup olive oil
- 3 tbsp white wine vinegar
- 3/4 tsp salt and freshly ground pepper, combined

*Cook pasta in boiling, salted water. Drain and rinse under cold water. Place shallots, wine, lemon zest and cream in a saucepan. Cook until mixture is slightly reduced and thickened. Add the pasta and lemon juice and season with salt and pepper. Set aside covered. Heat the olive oil in a non-stick sauté pan and quickly sear scallops about 1 minute on each side until nicely browned. Mix all of the ingredients for the dressing together and pour half of it over the hot scallops and sprinkle half of the herbs over them as well. Place dressed greens on the center of each plate and divide the sauced pasta over the greens. Place the scallops on top and sprinkle with the diced tomato and remaining herbs. Serve with EOS 2002 Sauvignon Blanc.*



*The brand new EOS barrel room is kept at precise wine-cave-like temperature and humidity.*

*Continued from page 5*

finest vineyard blocks. Varietals at EOS wines include Zinfandel, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Petite Sirah, and a late harvest Muscat Canelli.

Directed by winery partners Kerry Vix and Vern

Underwood, winemaker Tom Eddy, and other key players such as Sales Director, Christopher Vix, EOS Winery was an instant success right out of the starting blocks. The 1996 Chardonnay was the first EOS wine released and it promptly won a Gold Medal in its first competition. The other wines quickly followed with a plethora of awards of their own.

For a relatively new winery, EOS has hit the market in a big

# JUDGE-THE-WINES RESULTS

In this section we publish the cumulative, on-going tallies of the Judge-the-Wines Scoresheets which are provided in each delivery of wine and mailed back in by Club members. We believe it is fun as well as educational to think about and record the different characteristics of the wines you sample. No matter how acute you think your palate is, the person next to you will probably have a different thought or opinion about a certain characteristic of the wine you are sampling. It can also prove beneficial to record your impressions of the wine for reference at a later date.

Below are the most recent tallies of the Scoresheets returned. Gold Medal Wine Club specializes in featuring small-sized wineries and small-production wines. Depending on availability from the winery, all members may not receive every wine that is listed below. The Scoresheet results which are printed in green indicate the wine selections that as of press time are still available for reorder.

## 2000 Ballentine Merlot

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	7%	1%

## 2000 Ballentine Zinfandel

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	91%	6%	3%

## 2000 Calera Pinot Noir

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	4%	3%

## 2000 Calera Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	4%	3%

## San Simeon 2002 Cabernet Sauvignon

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	5%	2%

## San Simeon 2003 Pinot Grigio

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	90%	6%	4%

## Kit Fox 2002 Cabernet Sauvignon

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	89%	8%	3%

## Kit Fox 2001 Syrah

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	88%	10%	2%

The above wines were recently featured. Due to space limitations, the entire list of available wines is not listed.

To see our entire inventory and reorder online, go to: <http://www.goldmedalwine.com/member>

■ Indicates wine is still available

way. Case production is already at 30,000 cases per year, with sights set at 50,000 within the next few years. From there, they will grow the output on a slower pace, as newer high quality vineyards come up to speed.

Enjoy these stellar releases from EOS Winery and keep an eye out as EOS Winery builds its reputation on what is already a solid and enviable beginning. 🍷



©cartoonbank.com

# THE GRAPEVINE

*Comments from us and Club members*

Having a hard time deciding what to get Mom or Dad for their special Day? Flowers for Mom are boring and cigars are unhealthy for Dad. Delight them with a gift of wine—it's perfect for both Mother's Day and Father's Day! **Order a gift for each and we'll even throw in a FREE bag of delicious Seattle chocolate truffles and include a gift card in both shipments.** (new gifts only, for delivery in May and June or longer) And why stop with Mom and Dad? Wedding season is near, as is graduation, birthdays and anniversaries—it's always the right gift at the right price.

*[The Ballentine 2000 Zinfandel is] "Worthy of a movie-inspired Valley tour!"*  
—Mary Wilkeson, Score 51

*[The Ballentine 2000 Merlot is] "Spectacular, soft, delightful and versatile—we love it!"*  
—Robert Hadfield, Score 51

*[The San Simeon 2002 Cabernet Sauvignon is a] "Supple California Cabernet—a new Gold standard!"*  
—Christopher Day, Score 48

*"The bouquet of [the Clos Fontaine 2002 Cabernet Sauvignon] when first opened and poured was spectacular; you could almost taste it before you had a sip. Well balanced, with body that should develop nicely with a little more aging."*  
—Brad Jones, Score 45

*[The Clos Fontaine 2002 Cabernet Sauvignon is] "An ideal complement to an enjoyable, relaxing evening at home!"*  
—Amy Elwell, Score 45

*[The Ballentine 2000 Zinfandel has an] "Excellent nose, body and bold flavors from yet another surprising vintage wine."*  
—Steve Gale, Score 51

Maximum score is 55. Include your email address when you send back your Scoresheet to receive an exclusive 30-day special offer. Available only to current members who send back a completed Scoresheet. Every month you send back your Scoresheet you are eligible for that particular month's special offer. You will be notified by email concerning the details of the offer and the exact 30-day window to take advantage of it.

## R E O R D E R

EOS Winery Reserve Petite Sirahs have won an astounding **13 Gold Medals** and still counting over the last three vintages. EOS may just be California's King of Petite Sirah. Their Petite Sirah is distinctive, complex, easy to drink and versatile with a wide variety of foods. The winery's Sauvignon Blanc is terrific also and will hold its own against any Sauvignon Blanc produced in the state in its price range. These two wines are offered for reorder at huge discounts.

EOS WINERY	Retail Price		Club Price		Club Price	
	Winery-Direct		2-Bottle Members		4-Bottle Members	
<b>2001 Reserve Petite Sirah *</b>	Half Case-6	\$150	<b>\$98</b>	<b>(35% Off)</b>	<b>\$89</b>	<b>(41% Off)</b>
Paso Robles	Full Case-12	\$300	<b>\$179</b>	<b>(40% Off)</b>	<b>\$162</b>	<b>(46% Off)</b>
<b>2002 Sauvignon Blanc*</b>	Half Case-6	\$87	<b>\$64</b>	<b>(26% Off)</b>	<b>\$58</b>	<b>(33% Off)</b>
Paso Robles	Full Case-12	\$174	<b>\$119</b>	<b>(32% Off)</b>	<b>\$108</b>	<b>(38% Off)</b>

**Reorder Hotline: 1-800-266-8888**

**Reorder Faxline: 1-800-266-8889**

**Reorder Website: [www.goldmedalwine.com/member](http://www.goldmedalwine.com/member)**

*\*Availability is limited.*

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