

vol. 24 no. 12A

GOLD SERIES

WINE PRESS

MEDAL WINNING WINES FROM CALIFORNIA'S BEST FAMILY-OWNED WINERIES.



*Paint Horse Winery
Sonoma Valley*



GOLD MEDAL WINE CLUB
AMERICA'S LEADING INDEPENDENT WINE CLUB SINCE 1992

2004 CABERNET SAUVIGNON SONOMA VALLEY

Just 757 Cases Produced

Paint Horse Winery's 2004 Cabernet Sauvignon was produced from the Green family's estate vineyard in the heart of the Sonoma Valley. Deep garnet red in color, this Cabernet Sauvignon has classic aromas of cassis and ripe berry with hints of red plums, tea, black olives, cola, and toasty oak. There's also a subtle mineral element that offers a great balance to the fruit notes. On the palate, this Cabernet Sauvignon is rich and dense with ripe berry flavors and fine-grained tannins. The finish is long and lingering, revealing that this 2004 Cabernet Sauvignon is a wine that promises not only drinking pleasure now, but for many years to come. Try pairing the Paint Horse 2004 Cabernet Sauvignon with black pepper skirt steak, burgers with Porcini mushrooms and Gorgonzola cheese, or braised short-ribs. Aged in oak. 90% Cabernet Sauvignon, 10% Merlot. Enjoy now until 2015.

GOLD MEDAL

- San Diego International Wine Competition



2012 CHARDONNAY CARNEROS

Just 600 Cases Produced

Paint Horse Winery's 2012 Carneros Chardonnay comes from two of the region's most special vineyard blocks, Green Valley and Sangiacomo. Carneros is a unique AVA in northern California that straddles Sonoma and Napa counties. It is one of the coolest wine growing areas in California wine country and its vineyards benefit from a combination of mountain elevation and the constant cooling effect of fog and breezes from the nearby San Pablo Bay. The result is one of the most sought after growing regions for the Burgundian varietals, Chardonnay and Pinot Noir. Paint Horse's 2012 Chardonnay offers aromas of Pippin apple, pear and citrus with hints of sweet vanilla and toasty oak. The palate evolves into ripe fruit flavors with notes of hazelnuts. The texture is creamy with bright acidity and the finish is long and lingering. Try pairing the Paint Horse 2012 Chardonnay with shellfish risotto or your favorite chicken dish. Aged 9 months in oak. Enjoy now until 2017.

GOLD MEDAL SPECIAL SELECTION



PAINT HORSE WINERY



The Green family combines their two distinct and compelling passions for premium wine and paint horses in their exquisite ranch-style winery in California's Sonoma Valley.

This month's *Gold Series* selection is a bit unusual in the wine industry, in that its wines uniquely portray the winery owners' deep affection for their favorite animals. In this case, the prime objects are the breed of horses known as paints, and made famous by American Indians during thousands of Hollywood western sagas.

The paints have a long and documented history, and are descendants of the horses brought by the Spanish conquistadors during the 17th Century. They bred with Native American horses and were prized by the Indians for their stoutness and versatility. The Indians also thought the paints to have magical powers and were greatly treasured by their owners.

Since it was the Spanish who also introduced vinifera grapes to California, there seemed a natural kinship as well as a perfect connection for Paint Horse Winery. Paint Horse Winery is located in the Valley of the Moon growing area of Sonoma Valley, home to many small wineries and numerous agricultural businesses. It sits on twenty acres, including three and a half that are under vine. The remainder of the property also houses the eight paint horses that constitute owners Bruce and Liz Green's current paint herd.



The entire Green family helps out around the Paint Horse Winery ranch in Sonoma Valley. While Bruce oversees the grape growing side of the business, Liz serves as the general manager and their children offer a helping hand during harvest.

The Greens have been into paint horses for nearly three decades and the winery is their homage to these wonderful and truly beautiful animals. According to Bruce Green, the couple rides their horses on every occasion, both in western pleasure and also trail riding.

"There is nothing better in the world," he remarked, "than to take some time with friends and spend time outside with the horses. It's as if you are in a different world. It's easy to forget about business and actually get caught up in the moment."

Paint Horse Winery became a reality in 1997, when the Greens first purchased the property. Some vineyards were already planted, but needed a great deal of work. The Greens improved the existing vineyards and planted two more acres, mostly to Merlot and Cabernet Sauvignon.

"Then we started making a little wine for ourselves and then even more. In fact, we made a good deal of wine. An amateur winemaking contest came along and we won a slew of Gold Medals. It was just enough to hook us on the wine business. We told ourselves that if we didn't sell all that we made, we could easily drink whatever was left."

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The Green family's Paint Horses play near the winery's estate vineyards in Sonoma Valley.



The first release of only 600 cases came in 2004 and was met with extremely good reviews and scores. However, Bruce Green decided on a different venue in which to sell his wines.

"We took a look at the incredible difficulty involved in finding distribution for Paint Horse Winery," he continued. "So we decided to try and sell most of our production via the Internet. It was something of a gamble but it seems to have worked."

Present production for Paint Horse Winery has risen to between 2,000 and 2,500 cases, and will probably remain at that level until Bruce Green's plan for the future is put into effect.

There is nothing Bruce and Liz Green enjoy more than hosting private events at their Paint Horse Winery estate. They often take advantage of incorporating their beautiful paint horses into these events which creates an experience unlike any other in the Sonoma Valley region.



Paint Horse Winery sources much of its Chardonnay fruit from the Carneros AVA in southern Sonoma Valley. Carneros translates to "The Rams," in Spanish, referring to the many sheep ranches that once dotted the countryside.

"It might be another two or three years," he explained. "But, we already have the permits in hand to build a new winery and tasting facility. That eventuality would certainly cause us to increase our production. In fact, it is entirely possible that the tasting facility will precede the winery. That might happen as soon as 18 to 24 months from now."

Paint Horse Winery is one of the true gems to be discovered while visiting Sonoma Valley's cavernous reaches. It is reminiscent of the small businesses of decades ago that were the very foundation of Sonoma winemaking.



JULIA IANTOSCA, WINEMAKER

Paint Horse Winery's veteran winemaker, Julia Iantosca, has over 30 years of experience in making wines around the Sonoma Valley. She first interned with Dry Creek Vineyards and later received a degree in fermentation sciences from UC Davis. She moved to the Sierra Foothills and worked for Stevenot Winery located in Calaveras County for the next two years. She then returned to Sonoma as winemaker for William Wheeler Winery, a position she held for eleven years.

In 1993, Iantosca moved to Lambert Bridge Winery as winemaker and later became general manager. She is presently associated with Vinqury, a wine laboratory service that provides winemakers for small wineries and entities. Iantosca also serves as winemaker to two additional small wineries. Her interest lies mostly in Merlot and Bordeaux varietal blends, a perfect fit for Paint Horse Winery's most specific portfolio.



FOOD PAIRINGS FROM PAINT HORSE



Braised Short Ribs

Pair with the Paint Horse 2004 Cabernet Sauvignon

8 whole Beef Short Ribs	2 whole shallots, peeled & finely minced
Kosher Salt and Pepper to taste	2 cups red wine
1/4 cup all-purpose flour	2 cups beef or chicken broth
6 pieces Pancetta, diced	2 sprigs thyme
2 Tbs. olive oil	2 sprigs rosemary
1 whole medium onion, diced	
3 whole carrots, diced	

Salt and pepper the ribs, then dredge in flour. Set aside. In a large dutch oven, cook pancetta over medium heat until completely crispy and all fat is rendered. Remove pancetta and set aside. Do not discard grease. Add olive oil to pan with the pancetta grease and raise heat to high. Brown ribs on all sides, about 45 sec. per side. Remove ribs and set aside. Turn heat to medium. Add onions, carrots and shallots to pan and cook for 2 minutes. Pour in wine and scrape bottom of pan to release all the flavorful bits of glory. Bring to a boil and cook 2 minutes. Add broth, 1 tsp. kosher salt and plenty of freshly ground black pepper. Taste and add more salt if needed. Add ribs to the liquid; they should be almost completely submerged. Add thyme and rosemary sprigs (whole) to the liquid.

Put on the lid and place into the oven. Cook at 350 degrees for 2 hours, then reduce heat to 325 and cook for an additional 30-45 min. Ribs should be fork-tender and falling off the bone. Remove pan from oven and allow to sit for at least 20 min., lid on, before serving. At the last minute, skim fat off the top of the liquid. Serve 2 ribs on bed of creamy polenta or mashed potatoes. *Recipe sourced from www.thepioneerwoman.com.*



Coconut Shrimp Risotto

Pair with the Paint Horse 2012 Chardonnay

1 Tbs. olive oil	1/4 tsp. red pepper
1 cup arborio rice	1 cup shredded coconut
1 cup dry white wine	1/4 cup parsley
1 14-oz. can coconut milk	
1 cup diced canned tomato	
1 lb. raw shrimp, peeled and diced into 1/2-inch pieces	

Heat olive oil in medium pot over medium-high heat. Add rice and cook, stirring occasionally, about 2 minutes. Add wine and boil, stirring once or twice, until mixture is just about dry. Add a cup of hot water and repeat, stirring once or twice. Add half the coconut milk and cook, stirring just enough to keep the rice from sticking, until it is just about gone. Add remaining coconut milk and repeat.

The rice should be almost tender at this point - if it needs more cooking, add another 1/2 cup of water and cook until absorbed. Stir in tomato, shrimp and red pepper and cook until shrimp is cooked through, about 2-3 min. Stir in shredded coconut. Ladle portions onto plates and scatter parsley over the top of each. *Recipe sourced from www.framedcooks.com.*

Find this recipe and all of your favorites online at GoldMedalWineClub.com/recipes. We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!

IN THE SPOTLIGHT: BRUCE GREEN



Bruce Green is incredibly laidback for a multi-business owner. After graduating from San Francisco City College with a degree in Hotel & Restaurant Management, Green opted to reopen the Brookside Winery Tasting Room in Las Vegas. He next worked for catering giant ARA in Las Vegas, and eventually ran two of the company's major catering venues in that city.

In 1984, Bruce Green went into business for himself, and founded Coastal International Trade Show Exhibit Services. The company provides finished carpentry and general contract services to hotels, condos, retail and multi-residential users and is considered a leader in its field.

The native San Franciscan became interested in wine in his early twenties, but never dreamed he would one day be in the winery business.

"I'm a person that believes that opportunities sometimes come along in life and then you decide," he offered during a recent interview. "My wife and I loved to drink wine and we had some success as amateur winemakers, so we decided to take the plunge. We do things differently at Paint Horse Winery, where we much prefer to kick back and enjoy our wines with our customers and friends."

Green feels that his winery and grape growing business allows him to be more in tune with the land he owns and says that he truly enjoys the farming aspect at Paint Horse Winery.

"We are always out of doors," he continued, "and stay active. It is also a marvelous way to include my family in these activities."

Green's family includes his wife Liz, sons Liam and Luke, and daughter Lana. All help around the ranch, particularly during crush when time is important. Liz Green also serves as the winery's general manager and handles most of the marketing and general office work.

The fact that the Greens have weathered the latest hurdle that the wine business has experienced is a testament to their devotion and true grit. The recession-led problems of the past three years that plagued the entirety of the wine industry were significant to the small operation, but are now behind them.

"I definitely see improvement in the overall wine business," Green added. "The thing we had to do was attempt to keep our customer base in tact while many larger wineries were offering discounts on their wines of as much as 50%. The glut in the wine market was significant, and many small wineries were forced to shut their doors."

Green is also keen on the fact that his winery blends so well with the other pure enjoyment of his life, the care and handling of the paint horse. He and his family have been involved with the paint breed for thirty years and are delighted to introduce others to their wonderful pastime.

"We schedule private events at the ranch and include the horses in the events," Green finalized. "It really works out well. Everyone enjoys the experience of being close to the horses and it makes the events something out of the ordinary. Besides, my family enjoys hosting events the most, and that's really the most important thing in the long run."

The Greens seem to have it all going in the right direction. They are proud of their accomplishments and totally in love with their winery and horse business. With the prospect of a new tasting facility and winery on the horizon, Paint Horse Winery's future seems even brighter. It is also entirely plausible that the Green children will follow their parents into the winery business, one of Bruce Green's greatest hopes.

Paint Horse Winery is a gift to all wine aficionados. It is a small, independent operation that is a throwback to the tiny, family-owned wineries of the past. It is a step back in time that should not be missed if the occasion ever arose to enjoy its hospitality and fine wines.



WINE REGION:

Sonoma Valley



Even though Sonoma Valley is quite large in acreage, the grapes for Paint Horse Winery come from just a handful of sources. The Merlot is mostly estate-grown on Paint Horse's own vineyard, while some of the Cabernet Sauvignon originates from the Rich Little (not the well-known comedian) Vineyard just off Highway 12, adjacent to the B.R. Cohn Winery. The Chardonnay is purchased from vineyards in Carneros, Green Valley, and Sonoma Valley. Much of the Chardonnay fruit is sourced from the heralded Sangiacomo Family Vineyards (another Hwy 12 fixture for many decades) that has long been considered one of Sonoma's



top sources for highest quality Chardonnay grapes and the winner of numerous Gold Medals for its fruit.

Sonoma Valley is located in southeastern Sonoma County, California, in the San Francisco Bay Area. It stretches from San Pablo Bay in the south to the city of Santa Rosa in the north. Known as the birthplace of the California wine industry, the valley is home to some of the earliest vineyards and wineries in the state.

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This Month's Gold Series featured Plus! wine:
Westerly 2010 Merlot
GOLD MEDAL SPECIAL SELECTION



WINE WIZARD: TEST YOUR WINE IQ!

1. Which two counties does the Carneros AVA include?

The Carneros AVA straddles Napa and Sonoma counties. The larger portion of the AVA actually lies within Sonoma county and grapes from this part also use the Sonoma Valley AVA designation. Carneros is one of the coolest areas in California and its vineyards benefit from a combination of mountain elevation and the constant cooling effect of fog and breezes from the nearby San Pablo/San Francisco Bay.

2. What is the difference between Champagne and sparkling wine?

Sparkling wine can only be called Champagne if it come from the region of Champagne, France, which is just outside of Paris. Further, Champagne can only be made using Chardonnay, Pinot Noir and Pinot Meunier. So, all Champagne is sparkling wine, but not all sparkling wine is Champagne.

3. How long does it take for grapevines to produce usable fruit?

Growing wine grapes requires patience - both white and red grapevines require at least three years to produce usable fruit. If well cared for, grapevines can continue producing grapes for more than 70 years.

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PAINT HORSE	Retail Price at Winery		Gold Medal Membership Rewards Pricing*			
			2+ btls.	6+ btls.	12+ btls.	24+ btls.
2004 Cabernet Sauvignon	\$25.00/btl.	2-Bottle Members:	\$19.00	\$17.33	\$16.50	\$15.67
		4-Bottle Members:	\$19.00	\$16.50	\$15.25	\$14.83
2012 Chardonnay	\$22.00/btl.	2-Bottle Members:	\$18.00	\$16.33	\$15.50	\$14.67
		4-Bottle Members:	\$18.00	\$15.50	\$14.25	\$13.83

*Effective per bottle prices after **Membership Rewards** discount is applied at checkout.



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