



PLATINUM SERIES



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A top producing Sonoma County winery, Overland Wine, is a recent offering by one of Sonoma's premier grape growers. Notre Dame and Yale Law School graduate and former trial lawyer Dick Keenan and wife Kathy are the owners of this impressive new winery.

Taking a page out of history, the Keenans named their project Overland to honor the first settlers who migrated from Iowa to California in the mid-19th Century.

Keenan, now 63, said that he searched more than two years before finally deciding on the location for his vineyards. He planted Rhône varieties based on what he and Kathy liked to drink.

"I did some research," commented Dick Keenan, "and found that the original settlers in Rincon Valley who planted vines here came more than 2,000 miles to begin anew their quest for happiness. By 1875, more than 25 acres of vineyards had been planted. Over the years, the vines disappeared so we were determined to bring back the vineyards to their former state. I wanted to create the same atmosphere the first settlers experienced, a new life and a new business. Much of the same intent can be found in today's small wineries that must struggle for their very existence."

The resultant efforts officially became *Kick Ranch* (K for Kathy and *ick* for Dick), and for the next 17 years, the property that consisted of more than 100 acres became high quality producers of fruit for many Sonoma and Napa Valley wineries.

"Our grapes and the resulting wines won seventy-six 90+ ratings in the last ten years," added Keenan. "We finally decided that it was time to make some wine of our own. Our grapes certainly had earned the pedigree that was associated with ultra-quality wines."

The first release of Overland in 2010 was around 200 cases and was met with outstanding critical success. But the initial response to Overland wines did little to change Dick Keenan's outlook on his property and purpose.

"I still focus on growing grapes and I always will," he admitted. "What making our own wine showed me was that I needed to become a better grower and provide even more superior fruit to our customers. I saw what choices needed to be made by the individual winemakers. I also saw how the

harvest dates should be chosen to better showcase Kick Ranch fruit."

Dick Keenan's philosophy worked perfectly – maybe too perfectly.

"The only problem we have now is the fact that our existing customers want more fruit each year," he explained. "We sell to 16 wineries and our quality speaks for itself. Some of our clients (remember he was first a lawyer) even buy the fruit by row number. We only have 42 acres under vine and the back 40 acres are almost straight uphill and non-farmable. I have little additional property to develop."

Keenan does practically all of the work himself and is content to keep his production around the 800 case level Overland currently produces. He stated, "If we were any larger, I would have to bring in additional people and that was not my intent when we started all this. We wanted to showcase our Kick Ranch and the marvelous fruit it yields and I believe we have accomplished our aim."

Keenan also pointed out that he utilized the term 'ranch' as part of the vineyards' name to recognize the Mexican American workers who tend the vines. The workers refer to the vineyards as 'ranches' and Keenan thought it fitting to do the same.

He also selected a unique method of naming his wines. From classical Greek mythology, he chose the name *Argonaut* to honor Jason's quest for the Golden Fleece. Early California newspapers referred to the original settlers as "Argonauts" and Keenan cleverly identified his current mission with that of the early heroes.

Overland Wine is a wonderful example of a person finding perfect harmony with design and execution. Kick Ranch continues as a preeminent producer of grapes and Overland supports the Keenan family's intent to revive the early history of the locale where it is situated.

Overland utilizes the custom production facility named *Punchdown Cellars* in nearby Santa Rosa to actually produce its wines and has no intention of venturing into the winery end of the business.

"We are farmers first and foremost," Keenan finalized with a smile. "I am of the belief that if something isn't broken, then there's no need to fix it."

We are delighted to bring you this wonderful example of a Sonoma Rhône blend.

Enjoy!



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Dear *Platinum Series* Members,

My intent for *The Argonaut*, our flagship wine, is to express how our farming practices, the weather, and winemaking come together in each vintage year at Kick Ranch. Prior to the start of the 2011 growing year, I chose certain rows of our Syrah, Grenache, Mourvedre, and Petite Sirah grapes for *The Argonaut*. 2011 turned out to be a cool growing season, which presented a challenge to make sure that the grapes ripened sufficiently before harvest. For some varieties, we dropped almost 50% of our potential crop to insure this. Close attention was key. After early rains, our vineyard workers pulled by hand all leaves above the fruit clusters to insure that sun and winds dried the fruit and prevented any rot. Daily, we weighed the benefits of additional ripening versus losing flavors with cool October temperatures to decide when to harvest. We harvested each of the four grapes reserved for *The Argonaut* on different days.

After harvest, our attention shifted to all the winemaking decisions – over fermentation, barrel choices, and how long to age the different wines until blending. 2011's cool season produced lower alcohol levels that gave us the opportunity for many blending trials. Our goal was a complex wine with layers of aromas and fruit, silky tannins, and a finish that goes on and on. True to our intent, this wine shows some of the leanness that comes from the coolness of the 2011 vintage with balanced acidity.

I am very proud of the effort that produced this wine and I hope you enjoy it very much.

Cheers!

Dick Keenan
Owner of Kick Ranch and Overland Wines



TASTING NOTES

91 POINTS

-*Wine Enthusiast* magazine

91 POINTS

-*Connoisseurs' Guide*

3 GOLD MEDALS

-*San Francisco Chronicle, Riverside International, & Orange County Wine Society Competitions*

311 Cases Produced

Overland's 2011 'Argonaut' was produced from the winery's Kick Ranch in Sonoma County's Rincon Valley, just northwest of Santa Rosa, California. This hillside site is sustainably and meticulously farmed to grow premium Rhône-style varietals for a select group of Sonoma and Napa winemakers. The best lots of fruit, however, are reserved for Overland's flagship wine, Argonaut, which was named to honor the settlers who came to California during the Gold Rush of 1849. Argonaut is a Rhône-style blend with complexity and exceptional layers of aromas and fruit. On the nose and palate, notes of Maraschino cherry, raspberry, and ripe strawberry mingle with hints of cinnamon spices and white pepper. Silky tannins and flavors of leather and brambly fruits linger on the finish. 38% Syrah, 35% Grenache, 19% Mourvedre, 8% Petite Sirah. Enjoy now until 2021.



REORDERS

Overland 2011 Argonaut

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