



# PLATINUM SERIES



*Select, Ultra Premium, Collectable Wines from California's Best Winemakers*

Mac Watson was born into a family who loved wines. At an early age, he discovered the ultimate joy of wine pleasure. This experience took place at the hallowed grounds of Chateau Lafite Rothschild in the Pauillac Region of Bordeaux.

"I was all of 14," the San Francisco native recalled. "My parents were invited to lunch at the Chateau and I went with them. When we entered the dining room, there were rows and rows of glasses, more than I had ever seen. When I realized the glasses were all for wine, I was amazed. We tasted several flights of Chateau Lafite Rothschild and I found them to be wonderful. It was my wine epiphany, and you can see where it led me."

The 'where' Watson referred to is the ownership of Macauley Vineyard Winery, this month's *Platinum Series Selection*.

Macauley Vineyard first began operating in the early 1980's. Ann Macauley Watson, Mac's mother, ran the successful operation until her death in 1994. For a brief period, the label became dormant.

In the summer of 2000, Mac Watson decided to begin working in the wine industry for the prominent winery, Rudd Oakville Estate. The experience convinced Watson that he should revive his mother's label and the second generation of Macauley Vineyard was born. Only 600 cases were produced for Macauley Vineyard's first release in 2001.

Mac Watson is now 38, and has a number of successful notches on his venture's belt. Production is still quite small (this year Macauley Vineyard will produce only 1,250 cases) but the plaudits and scores its wines have received is extremely impressive.

"We have been blessed," Mac Watson recently confessed, "It seems that all the decisions we have made have turned out well. To say we are ecstatic about where we are would be an understatement."

The credit for all this success must be aimed at Watson and some sound business decisions.

"We buy all of our fruit from selected vineyards in Napa Valley," he continued. "We have grapes from Mt. Veeder, Howell Mountain, Yountville, Rutherford and Oakville. All are on long term contracts and they provide us with tremendous flexibility. We are not tied to a single piece of land and the fruit that a particular harvest provides."

Watson has also teamed up with his childhood friend, winemaker Kirk Venge to produce Macauley Vineyard's wines. Venge is the son of legendary Napa Valley winemaker Nils Venge who has produced numerous top caliber wines for decades. Kirk is a University of California Davis graduate who is also considered a star among Napa Valley winemakers. In 2008, he acquired full ownership of Venge Vineyards from his family.

Watson and Venge make an impressive team, a fact that emanated from a simple desire to share the winery experience. "Kirk is very tall and I'm rather short," Watson confessed. "It's been that way since grammar school. My neck has always hurt when talking to him."

"I really didn't have a business plan when I started Macauley Vineyard up again, I just wanted to make some extraordinary wine and preserve my mother's original idea. What has happened since is rather amazing."

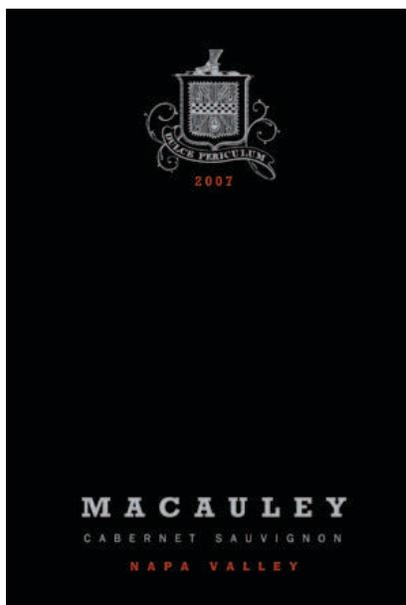
Watson has no immediate plans for a winery complex, he feels that property is simply too expensive in Napa Valley.

"To acquire and erect a modern winery in Napa today would run in the 12 to 13 million dollar range. It doesn't make sense to invest in any property at this point, since our method of selecting fruit from available vineyards is working quite well," he added. "Besides, we are always on the lookout for really top fruit. Some grapes that we buy make it into our wines, some do not. It is really quite simple."

But, there is an additional feature for his venture, of which Mac Watson is quite proud. A complete tasting facility is now open off the Silverado Trail in St. Helena that Watson promises "will have serious personality." The site figures to become an important stop for any serious-minded wine person and will provide the company with excellent local and national exposure.

Watson has accomplished all this with the help of his wife Amy Baxter Watson, the daughter of renowned winemaker Phil Baxter. The entire Baxter family is in the wine business. Her two brothers are deemed top winemakers in their own right.

Macauley Vineyard is a rare gem in the intricate winery crown that comprises Napa Valley. Its wines are classically conceived and produced and are in high demand.



*The road to great wine begins at your door.*



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Dear *Platinum Series* Members,

Greetings from Napa Valley. We are honored to be giving up the 2007 Macauley Napa Valley Cabernet Sauvignon as the chosen wine for this wine club release. Without a doubt, I think this is the best of our Napa Valley Cab blends that we have bottled to date. As you can see in the tasting notes, the grapes are sourced from some of the most sought after vineyards in the Valley. Those vineyards are combined with a phenomenal vintage, gave us what you are soon to taste.

When I received this family label back in 2001, I had one goal in mind: to make an incredible Cabernet Sauvignon. After three years of cellar work at Rudd Estate, and with the help of childhood friend Kirk Venge as winemaker, I think we've come close to achieving that goal, and with a 96 from the Wine Enthusiast, some other people think so also. I hope you enjoy the wine as much as we do!

If you are ever in Napa Valley please set up an appointment and come by to see us. I would be happy to pour our wines for you.

Dulce Periculum!

Mac Watson



## TASTING NOTES

### 475 Cases Produced

"Easily the most ravishing and exciting of Macauley's "Napa Valley" releases since inception. The 2007 is a smash hit!" raves Macauley winemaker Kirk Venge. The 2007 Cabernet Sauvignon is a strikingly plush blend from three renowned Napa Valley properties, clearly depicting how well Star, Stagecoach and To Kalon Vineyards can seamlessly play well together. Very vibrant and incredibly deep with an enveloped warmth and richness from start to finish. Wine Enthusiast calls this blockbuster wine "A stunningly good Cabernet. Just dazzling in sheer delicious fruit, yet wonderfully structured. So smooth and velvety, flooding the mouth with layers of blackberries, black cherries, cassis, chocolate, mint, spice and toast. The tannins are thrilling, being firm and soft at the same time." Aged 22 months in oak. 100% Cabernet Sauvignon. Enjoy now until 2017.

**96 POINTS**  
-Wine Enthusiast

**92 POINTS**  
-Wine Spectator



## ORDERS

Robert Parker is a big Macauley Vineyard fan, acknowledging that "This small estate's production is limited, but these wines merit attention." We couldn't agree more, especially regarding the 2007 Cabernet Sauvignon which winemaker Kirk Venge names as Macauley Vineyard's best Napa Valley release ever. This is a wine you'll want plenty of in your cellar. Enjoy!

The Macauley 2007 Cabernet Sauvignon retails winery-direct for \$72.00 per bottle. As a *Platinum Series* member your very special pricing is as follows:

2-Bottle Members..... \$49.00 /bottle\*  
4-Bottle Members &  
Multi-Series Members.....\$46.00 /bottle\*  
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