



# Diamond Wine Club

## REYNOLDS FAMILY WINERY

### *Napa Valley*

Steve Reynolds feels he was destined to be in the wine business since his youth. The Oklahoma native's father was in the electrical business and the family moved numerous times during Reynolds' youth, including a seven year stint in a small town just south of Munich in Southern Germany.

"My father was almost fanatical about wine and was an avid wine collector," Reynolds recently recalled. "Most of our family outings centered around wine and wineries and we never had a meal where there wasn't a bottle of wine on the table."

Reynolds returned to the United States after high school and attended the University of Washington. He next went on to the University of the Pacific where he graduated in dentistry in 1986. He eventually wound up in the Lodi-Stockton area where he practiced dentistry and where he was first introduced to his future wife, Suzie.

"Suzie was at St. Mary's College in nearby Moraga, and we started dating. She had a best friend at the school that was dating a guy from Napa named Oscar Renteria," Reynolds added. "We all started hanging out together during the late 1980's and going to Napa Valley on weekends and holidays where Renteria's father was a vineyard manager."

In 1993, the couple became engaged. A fifteen-minute conversation between the pair on a return trip from Napa persuaded Reynolds to sell his Central Valley practice and move to Napa.

"We decided we loved Napa and I wanted to be one of those gentleman farmers making homemade wine on the side of our garage. I started a new practice and Suzie continue to work in her family's insurance business."

The Reynolds' jump into the wine business began for real in 1995 when an old chicken farm on the Silverado Trail, just

south of the prestigious Stag's Leap District, became available. With the help of the couple's old friend Oscar Renteria, Steve Reynolds bought the property and planted vineyards to the fertile land.

By 1999, the first wines were made from a small portion of some very specific vines that had dropped fruit a few months earlier. The finished wines were well received by friends and acquaintances and Reynolds decided it was time to get into the wine business on a larger scale.

The Reynolds Family Winery's first release of around 2,000 cases came at the start of the new millennium, amid a rash of personal problems for Reynolds. With a six month-old baby and its needs to deal with, Reynolds lost his inspirational father (and winery investor) and was then forced to give up his dental practice when the running of the new winery operation proved too time consuming.

"I was really up against it," Reynolds admitted. "It was a very difficult time in my life, but I had no real choices. The winery demanded someone be there on a full-time basis. I called on my friends and neighbors, and everyone pitched in and helped out."

Basically self-taught as a winemaker, Steve Reynolds took courses at UC Davis for two years to perfect his art. He credits South African winemaker Anthony Bell for seeing him through the hardest time in his winery's evolution.

The rest is practically a chapter from a romantic novel. The first Reynolds Family wines were incredibly well received, as were the succeeding releases. Today, Reynolds Family Winery has grown to a comfortable level of around 7,000 cases.

Since inception, Reynolds Family Winery has taken the mustard flower as their emblem. Mustard grows wild in Napa Valley, so it is easy to take for granted. But



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STEVE REYNOLDS,  
OWNER & WINEMAKER,  
WITH HIS SON,  
CAMERON REYNOLDS

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for the Reynolds family, it is more than a plant - it is a symbol of faith and a metaphor for the value of hard work. The parable of the mustard seed - that from small things, big things grow - has never been more true than it is of Steve Reynolds' humble winery. With one of the more creatively designed and intriguing labels in Napa Valley, Reynolds' Reserve Cabernet Sauvignon bottles feature a hand-pressed imprint of a mustard flower bloom. Even more remarkably, every label features a unique mustard flower.

Through it all, Steve and Suzie Reynolds have truly enjoyed the experience and path that has led them to where they are today. They have three beautiful children (Cameron, Rebecca, and Sarah), dozens of accolades, medals, and achievements for their wines, and most of all, each other.

Today, Steve is one of the most sought-after winemakers in Napa Valley. He often uses complex and time-consuming winemaking methods for his Reynolds Family wines, and while they are not inexpensive processes, the results speak for themselves. Reynolds Family Winery is a true labor of love and we are thrilled to share one of Steve's celebrated releases with our *Diamond Wine Club* members.

## Reynolds 2015 Cabernet Sauvignon Reserve, Stags Leap District, Napa Valley

600 CASES PRODUCED

95 POINTS + CELLAR SELECTION + GOLD MEDAL

— *Tastings.com (Beverage Testing Institute)*

"Garnet black color. Aromas of chocolate-drizzled plums, caramel, curried nuts, and cola with a slightly chewy, vibrant, dryish medium-to-full body and a distinctive, long tobacco, black olive, almond croissant, chocolate-covered jelly, and tasted coconut finish. A bold, chewy, complex Stags Leap Cabernet that delivers."



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4-Bottle Members:	\$99.00	\$96.50	\$95.25

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**This month's Diamond *Plus!* Featured Wine:**

Volker Eisele Family Estate  
2016 "V" Cabernet Sauvignon,  
Napa Valley

94 Points - *James Suckling*

112 CASES PRODUCED

