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REYNOLDS FAMILY WINERY

After leaving the field of dentistry, Steve Reynolds found his true calling growing premium wine grapes, crafting top-rated wines, and running a world-class winery in the heart of Napa Valley - and he's having a great time doing it.



Reynolds Family Winery is located on the Silverado Trail, just south of the Stag's Leap District; Wines are aged in premium oak barrels; Steve Reynolds serves as owner and winemaker for his namesake winery; The tight-knit Reynolds family lives on the winery site and couldn't be prouder of their world-class entity.

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 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 the 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 gentlemen farmers making homemade wine on the side of our garage. I started a new practice and Suzie continued 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

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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.”

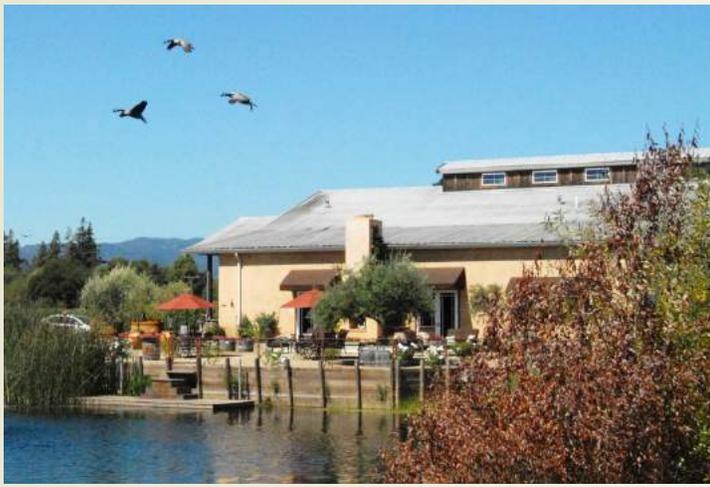
Basically self taught as a winemaker, Steve Reynolds took courses at UC Davis for two years to perfect his art. He credits South African winemaker Anthony Bell for seeing him through the hardest time in his winery’s evolution.

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 8,000 cases.

Reynolds has also been active in two other winery ventures, a fun brand called Naughty, as well as an innovative brand called Fifteen Appellations (which evolved from its original name, Thirteen) that brings together grapes from Napa’s finest growing districts in one amazing bottle.

Through it all, Steve and Suzie Reynolds have truly enjoyed the experience and path that has lead 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.

Steve is one of the most honest, giving and sought-after winemakers in the Napa Valley and his passion for his craft is shown with each new release. Enjoying the view of his bustling tasting room, drinking the juice of his labors, and knowing he followed his heart to pursue what he loves, makes all of the rough times truly worth it.



Reynolds Family Winery is surrounded by a picturesque pond and 10 acres of vines; Grapes are handpicked and sorted to ensure the wines are made with the best of the best; Owners Suzie and Steve Reynolds; The winery is open daily for wine tasting; Steve enjoys driving around his black 1952 international pickup truck.

ABOUT THE VINEYARD



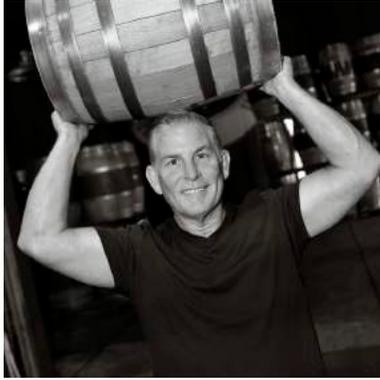
Reynolds Family Winery works in partnership with the owners of Corotto Vineyards in Los Carneros to produce the Reynolds Los Carneros Pinot Noir. The Corotto family has

lived in Napa for nearly 50 years and the vineyard that is now known as Corotto Vineyards became a part of the family in 1999 when it was purchased by Jeff and Claire (Corotto) Mallet. The vineyard is planted to thirty acres of premium Pinot Noir and Chardonnay vines

and produces fruit for some of Napa’s most well known wineries.

Wine grapes from Los Carneros are among the most distinct and unique in wine country. In addition to being cooler, the Carneros region is much drier than other appellations in Sonoma and Napa Valley and the soil and climate conditions dictate that grapes grown here will struggle to produce fruit. The terrior combined with a long growing season results in low yields of highly concentrated fruit. While Carneros’ natural temperament tests the best winegrape grower’s skills, they are often rewarded with grapes that are highly sought after by world-class wineries. Carneros has become known as a hot spot for premium, distinctive Pinot Noir and Chardonnay.

ABOUT THE WINEMAKER



Steve Reynolds' interest in wine started when he was living in Germany as a young teenager. Wine was always a part of his daily life and his father often took the whole family on wine tasting trips throughout Europe. At the time, he'd curse his father as he spent his day throwing rocks into a pond while his father tasted. Now, of course, Steve is grateful to his father for sharing his passion and infecting him with the same enthusiasm.

After leaving the field of dentistry, Steve Reynolds found his true calling in life, making wine, running a world-class winery, and having a great time doing it. The winery is run by his tight knit family and was built in a Tuscan style to honor his father's favorite wine growing region.

Steve Reynolds is mostly a self-taught winemaker, which is incredible that he has become one of the top winemakers in all of Napa Valley. He uses often complex and time-consuming methods of winemaking when making 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 feature one of Steve's celebrated releases.

REYNOLDS 2009 LOS CARNEROS PINOT NOIR

The Reynolds 2009 Los Carneros Pinot Noir was produced from the Corotto Vineyard in the cool-climate region of Los Carneros, which is south of Napa and Sonoma Counties. This classic Burgundian-style Pinot Noir showcases soft cranberry elements and mild earth-forward notes. Bright raspberry and pomegranate flavors on the palate are balanced by a hint of oak, a clean, smooth texture, and a uniquely smooth finish. *Beverage Testing Institute* calls the Reynolds 2009 Los Carneros Pinot Noir "A nice savory Pinot for the table." Enjoy!

Cases Produced: 1,001
Enjoy Now Until: 2017



90 POINTS + GOLD MEDAL

- *Beverage Testing Institute*

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Sonoma Plum and Rosemary Pork Roast

- 1 2-lb. boneless pork top loin roast (single loin)
- Kosher salt
- Freshly ground black pepper
- 1 Tbs extra-virgin olive oil
- 1 medium onion, chopped
- 1 medium carrot, chopped
- 2 Tbs fresh rosemary, chopped
- 2 cloves garlic, minced (1 tsp minced)
- 1 1/2 cups port
- 1/4 cup reduced-sodium chicken broth
- 6 fresh plums, pitted & quartered
- Fresh rosemary sprigs (optional)

Preheat oven to 300 degrees. Season pork with kosher salt and pepper. In a 4-5 quart Dutch oven, heat oil over medium heat. Add pork; cook for 5 to 8 minutes or until browned, turning roast to brown evenly on all sides. Remove pork from pan and set aside.

Add onion and carrot to Dutch oven. Cook about 5 minutes or until the onion is golden brown, stirring frequently. Stir in the rosemary and garlic; cook and stir for 1 minute more. Add port and broth. Return the pork to the pan. Heat just until boiling.

Cover Dutch oven and bake for 20 minutes. Add plums. Bake, covered, for 20 to 25 minutes more or until an instant-read thermometer inserted into center of pork registers 145 degrees.

Transfer the pork to a cutting board; cover with foil and let stand for 15 minutes before slicing. The temperature of the pork after standing should be 150 degrees. Meanwhile, using a slotted spoon, transfer plums to a serving platter. Remove any grease from the sauce. Place Dutch oven over medium-high heat on the stove. Reduce heat; boil gently, uncovered, about 10 minutes or until sauce is reduced to about 3/4 cup.

To serve, thinly slice pork. Arrange pork slices on platter with plums. Serve with sauce. If desired, garnish with fresh rosemary. *Recipe provided by Reynolds Family Winery.*

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!



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