

PLUS!*Gold Series Selection*

RustRidge Ranch & Winery
2005 Reserve Zinfandel
 Chiles Valley, Napa Valley
Just 392 Cases Produced!

Amongst the eastern hills and backroads of Napa Valley, lies the charming and rustic hilltop property of RustRidge Ranch and Winery. Once a large thoroughbred horse ranch, RustRidge traces its roots back to 1972 when the secluded 442-acre site was purchased by Susan Meyer's family. While maintaining a working ranch, the Meyers also wanted to develop a premium boutique winery and began planting small parcels to Chardonnay, Riesling, Sauvignon Blanc, Cabernet Sauvignon, and Zinfandel. The winery was officially established in 1985. In 1990, Susan Meyer and her husband Jim Fresquez took over the operations – Susan acting as winemaker and Jim managing the day-to-day operations. Jim also is an experienced horse breeder, trainer, and racer, who used to work with a trainer from the famed Seabiscuit horse racing team. Together, Susan and Jim are sharing their two passions on this precious spot of land and enjoy all that rural Napa has to offer. Today, RustRidge Ranch and Winery is home to 60 acres of organically grown vineyards, a limited production winery with world-class status wines, a breeding and training facility for thoroughbred racehorses, and a Southwestern ranch-style Bed and Breakfast for visitors to stay and enjoy sweeping views of the vineyards and pastures. RustRidge Ranch and Winery may be off the beaten track...but it is definitely a wine adventure unlike any other!

ACCOLADES & TASTING NOTES

Produced at RustRidge's estate vineyard in the Chiles Valley region of Napa Valley, the 2005 Reserve Zinfandel is a Library-status wine that shows the distinct characteristics of this unique sub appellation. The Chiles Valley, nestled in the Vaca Mountains, has a warmer climate than other portions of Napa Valley, making it a very desirable location for growing complex and elegant red wines. This 2005 RustRidge Reserve Zinfandel is a **Gold Medal Winner** at the *San Francisco Chronicle Wine Competition* and is a classic expression of the Zinfandel varietal at its finest! With aromas and flavors of black raspberry and roasted red chile, cinnamon, earth, and saddle leather, this gorgeous bottling has a deeply concentrated fruit core and a smooth, dry finish that lingers on the palate. Try pairing this Reserve Zinfandel with grilled steak, lamb, gorgonzola cheese and even dark chocolate. Aged three and a half years in French oak. 100% Zinfandel. Enjoy now until 2015.

REORDERS

2005 Reserve Zinfandel

Winery Direct: \$40.00 /bottle

Gold Medal Wine Store price:

\$22.00 /bottle Save 45%

*2 bottle min. order. Availability is extremely limited.
 (plus shipping)

www.goldmedalwineclub.com

800-266-8888

