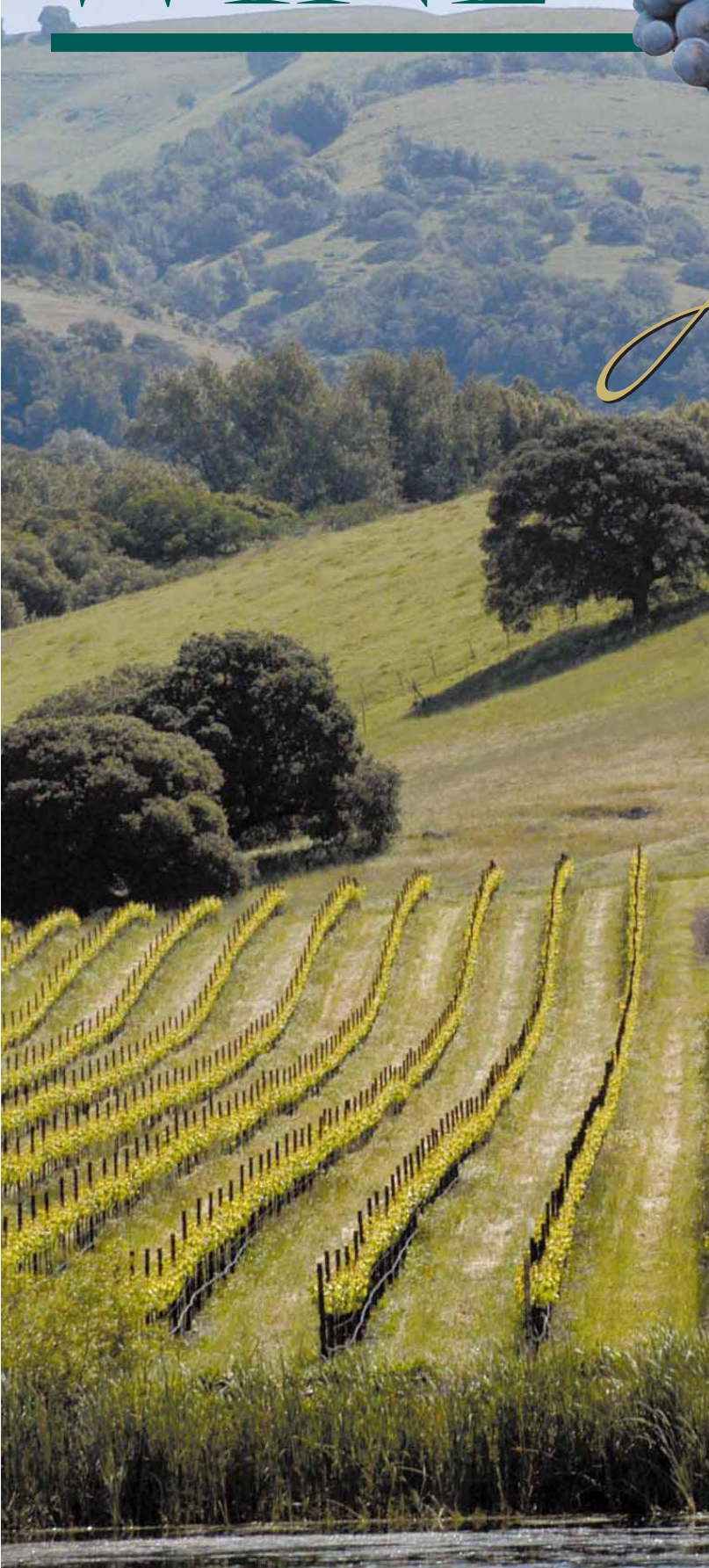


WINE



PRESS

Gold Medal Wine Club Newsletter: Vol. 18 No. 06



A MADOR COUNTY VETERAN WINEMAKER SCOTT HARVEY STRIKES GOLD IN SIERRA FOOTHILL VINEYARDS.



Scott Harvey's accomplishments rank high on the scale with other modern wine industry pioneers.



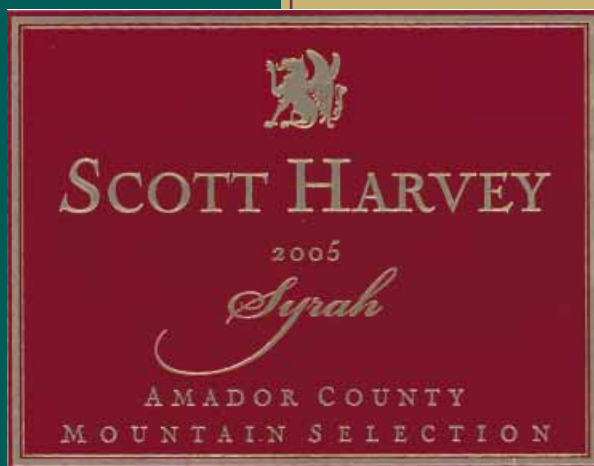
Amador County's wine industry can boast being older than both Napa and Sonoma.



Zinfandel vines in Amador County date back to the mid 1800s.

2005 SYRAH

The Scott Harvey 2005 Mountain Selection Syrah is produced exclusively from the mountainous vineyards of Amador County that make up a good representation of the county's ability to produce world class Syrah. Awarded a **Double Gold Medal** by the *Fiddletown Wine Competition*, this wine was produced in a drinkable fruit forward, rich style with firmly structured tannins that's developed into a well-rounded wine with delicious drinkability. The 2005 Syrah was honored with a deserving **88 Points – "Highly Recommended"** from the *Beverage Tasting Institute*, as well as **3 Silver Medals** from various international wine competitions. A varietal mouth filling creamy texture with big red berry cherry fruit comes alive in the first taste, supported by aromas of blackberry, cedar, blueberry and sweet light oak. Concentrated flavors of fresh, bright, spicy fruit and firm tannins carry through the long finish of Scott Harvey's Syrah. Try pairing the wine with leg of lamb, spicy stews, and hearty steaks. Aged 21 months in oak. 100% Syrah. Enjoy now until 2015.



2005 VINTAGE:

DOUBLE GOLD MEDAL – FIDDLETOWN WINE COMPETITION; 88 POINTS – "HIGHLY RECOMMENDED" – BEVERAGE TASTING INSTITUTE; 3 SILVER MEDALS

LEGACY: PREVIOUS VINTAGES OF SCOTT HARVEY MOUNTAIN SELECTION SYRAHS HAVE BEEN MULTIPLE SILVER MEDAL WINNERS WITH EXCEPTIONAL REVIEWS, MAKING THE 2005 SYRAH A FITTING ADDITION TO THE LABEL'S REPUTATION.

Just the facts:

pH.....	3.6
Alcohol.....	14.5%
Total Acid.....	0.63 g/100 mls
Cases Produced.....	1,280
Drink Now or Up to Year.....	2015

S COTT HARVEY WINES

Scott Harvey Wines became a reality in 2003, when founder Scott Harvey learned that Folie A Deux Winery in Napa Valley would soon be sold to the Trinchero Family of Sutter Home Winery fame. Along with noted winemaker Richard Peterson, Harvey was then a partner in the Folie A Deux venture, in addition to serving as both president and winemaker for the much respected winery that was begun in 1996.

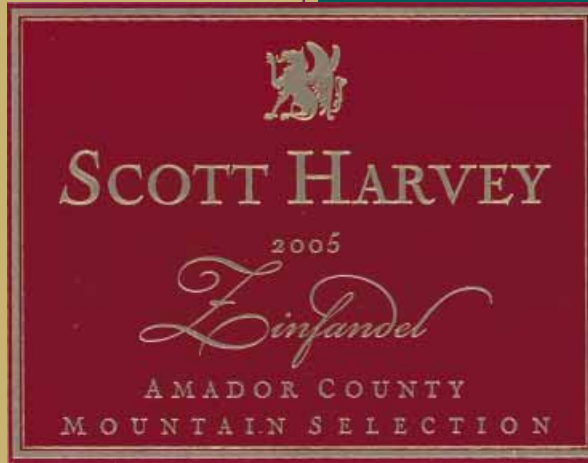
"When I realized that the sale was going to take place, I immediately saw it as an opportunity to do something that some of my friends and supporters had been urging me to do for a number of years," recalled Harvey in a recent interview. Harvey then approached the other owners of Folie A Deux and gained permission to begin producing a small amount of grapes from the Sierra Foothills, the region in which he was born and had formerly worked. His intention was to make a number of small lot wines from particular grape sources that he knew to be among the best in that part of Northern California. He wanted to produce the wines prior to the actual sale of Folie A Deux.

"I was fortunate to have some great growers that were willing to give me long term contracts on some exceptional

2005 VINTAGE:

94 POINTS – “EXCEPTIONAL” –
 BEVERAGE TASTING INSTITUTE;
6 SILVER MEDALS

LEGACY: ZINFANDEL IS A WINE FROM “SCOTT HARVEY’S ROOTS,” AND GROWING THIS ENDEARING WINE CONTINUES TO BE A PASSION OF THIS WINEMAKER. CONSISTENT PRAISE AND CRITICALLY ACCLAIMED VINTAGES KEEP SCOTT HARVEY ON THE CLOSE RADAR OF ZINFANDEL ADVOCATES ACROSS THE COUNTRY.



The 2005 Mountain Selection Zinfandel represents Scott Harvey’s unique winemaking style and his commitment to making world class Zinfandel for the past three decades. This wine was made from the soils of Amador County that are well suited to producing distinctive, earthy, full bodied Zinfandels that have a wonderful character all to themselves.

A crowd-pleasing wine of the County, the 2005 Zinfandel was awarded an outstanding **94 Points – “Exceptional”** by the *Beverage Tasting Institute*, in addition to **6 Silver Medals**. This wine is bold and rich, with full, lush fruit flavors and rounded complexity. Spice, cloves, bay leaf and raspberry tart flavors contribute to the good balance and firm tannins that are present throughout the long, lingering finish. An Old World inspired style, this is a Zinfandel to enhance any meal from spicy Thai dishes to filet mignon. Aged 19 months in oak. 100% Amador County Zinfandel. Enjoy now until 2015.

Just the facts:

pH	3.38
Alcohol	14.5%
Aged in Oak	19 months
Total Acid	0.65 g/100 mls
Cases Produced	881
Drink Now or Up to Year	2015

grapes,” he added. “Since I had cut my teeth in the wine business in the foothills, I knew where the finest grapes were grown and made use of the personal contacts I had developed throughout my career.

made its initial release of almost 2000 cases in 2004 (even before the company officially existed) and has grown steadily to be able to produce about 8,000 cases this year. Harvey has set a soft goal of 10,000 cases for

Scott Harvey’s wines have garnered a great deal of critical acclaim since their inception some five short years ago.

It was great of the other Folie A Deux owners to allow me to get a jump start on making wines as Scott Harvey Wines.” The new winery

the future but is in no particular hurry to reach that plateau. “I am certainly more interested in maintaining my quality than I am in growing the business,” he related. “In the wine business, who knows what will happen down the road?”



View of the Scott Harvey vineyard in Amador County just before harvest.

Scott Harvey Wines' label features a formidable griffin that Scott found one day while visiting an old typesetting business. "I was going through some old fonts from the 1880s and came across this wonderful griffin that had vines in his hands and tail. The griffin also traced its roots back to the Saxons who conquered England and was part of the crest of the Scottish Harvey Clan that were my ancestors. I thought it would make a remarkable logo for our wines so I bought it on the spot."

Scott Harvey's wines have garnered a great deal of critical acclaim since their inception some five short years ago. The wines can be found in



The morning fog rises over the vineyard before a beautiful warm weathered day in Amador County.

thirty states and on many upscale wine lists around the country.

Scott Harvey Wines is a California corporation that has some thirty owners, with

Harvey and his wife, Jana, owning half of the entity.

Since its inception, Scott Harvey Wines has remained mostly a family operation. Jana Harvey, a long time wine industry veteran with an imposing resume of her own, handles all the

sales and marketing as she did for several outstanding Napa Valley wineries including Cuvaison. The couple's nephew, Bill Crowe, has worked with Harvey for years and is now a production mainstay who gets involved in practically every aspect of the winery. Another nephew, Michael Harants is a noted graphic artist whose first work was for the winery. Today, Harants does all of the company's labels and has a say regarding some of the marketing and sales materials.

Recently, the winery has opened a marvelous new tasting room in historic Sutter Creek, California, often referred to as the "Jewel of the Mother Lode" for the California gold rush. Harvey's daughter, Paulette Harvey Williams welcomes all visitors to the must see tasting room that is neatly located at 21 Eureka Street.

In many ways, Scott Harvey Wines could fit the definition of a near perfect winery. It continues to produce a number of wines that are palate friendly and food satisfying. Its ownership has stuck to their guns and produced wines that they enjoy making as opposed to attempting to duplicate some of the more "modern style" wineries that get great attention in the wine industry's journals. 🍇

Scott Harvey works in his lab while looking out to the valley



The Wine Wizard

1) True or False.
All grape juice is white.

2) Why is cork used to stop wine bottles?

3) When was Zinfandel introduced to California?

See Page 7 for Answers.

About The Winemaker

Few California winemakers have taken the course that Scott Harvey chose for his career. The early German apprenticeship and the years at Folie A Deux with Dick Peterson have truly stamped his wines. Scott Harvey is a throwback to classic winemaking since he literally learned his trade from the ground up.



Scott and Jana Harvey hope you enjoy the fruits of their labor

Scott Harvey

To better understand the evolution of this month's *Gold Series* selections from Scott Harvey Wines, it is necessary to trace the career of the namesake founder/winemaker for the past three decades. Scott Harvey's career and accomplishments rank high on the scale with other modern wine industry pioneers and ground breakers who orchestrated a number of different entities during their long careers.

The road for the now 54-year old wine entrepreneur began as a high school exchange student to the Rhineland Pfalz wine region of Germany where he was exposed to a number of top German wineries.

He next attended Cal State Sacramento before starting in the wine business at Amador County's Montevina Winery. In 1975, he returned to Germany, where he apprenticed at K. Fitz-Ritter Winery while attending the Weinbau Schule in Neustadt. Completing school, he returned to Montevina, where he broadened his experience in all aspects of the business. Three years later, he was named winemaker for another Amador entity, Story Winery.

Next in line was a stop at the new Santino Winery where Scott served as both general manager and winemaker. In 1992, Renwood Winery acquired Santino and Scott Harvey's talents and became one of the Sierra Foothills' most celebrated wineries. During this period, Scott Harvey and a handful of

THE WINE REGION




Unknown to but a few wine historians, the grapes of Amador County can boast being older than either Napa or Sonoma, with the first winery dating back to 1856. By 1880, more than 3,000 acres were under vine, a situation that lasted until the advent of prohibition.

In the early 1970s the area was rediscovered and wineries began to sprout up all over the area. Many prestigious Napa wineries used Old Vine Zinfandel grapes to enhance their reputations.

The area is ideal for many varieties with a number of elevations available for potential growers to select from. The awards for Amador County's wineries are many and grand with special emphasis shown to a number of red varieties.



100-year-old Zinfandel vines are common in Amador County.

A number of the vineyards are from the pre-prohibition era and still remain productive to this day, adding allure, charm and history to this fascinating and picturesque growing area. 



Rich Moroccan Vegetarian Stew

Scott's Stuffed Leg of Lamb with Cranberry Sauce

FOOD FOR THOUGHT

Pair with Scott Harvey 2005 Syrah— Serves 6

Ingredients:

2 Tablespoons Olive Oil
3 Garlic cloves, crushed
1 Teaspoon Coriander, ground
1 Teaspoon Cumin, ground
1/2 Teaspoon Cayenne powder
1/4 Teaspoon Cinnamon
5 Cups Chicken or Vegetable Broth
4 Carrots, peeled, 1/4 inch slices
2 1/2 Cups Zucchini, 1/2 inch slices
2 1/2 Cups Eggplant, peeled, diced
2 Cups Cauliflower Florets
1 Cup Onions – diced (approx. 5 ounces)
2 Cans Stewed Tomatoes
1 Can Garbanzo Beans, rinsed, drained
3/4 cup Dried Currants
1 cup Toasted Almonds, chopped
1/2 Tablespoon Sea Salt

Preparation:

Pour olive oil into a small frying pan over medium-low heat. Add garlic and spices and cook, stirring often, until fragrant, 1-2 minutes, being careful not to scorch the garlic. Scrape the mixture into slow cooker (at least 5 quart). Add broth, carrots, eggplant, zucchini, cauliflower, onion, stewed tomatoes (with juices) garbanzo beans, currants, almonds and salt. Stir to combine. Cover slow-cooker and cook on high until vegetables are tender to bit and flavors are blended, 8-9 hours. Ladle about 3 cups of the vegetable mix into a blender. Holding lid down with towel and taking care to avoid steam, whirl until smooth. Return puree to slow cooker and stir to blend. Ladle stew into tureen or individual bowls. Serve with couscous and a dollop of plain yogurt.

Pair with Scott Harvey 2005 Zinfandel— Serves 6

Ingredients:

1 Leg of Lamb
6 Rosemary sprigs, finely chopped
1/2 Cup Olive Oil
5 Garlic Cloves, minced
2 Teaspoons Marjoram
1 Teaspoon Sea Salt
1 Teaspoon Black Pepper
1 Bunch Spinach, blanched
4 Ounces Goat Cheese
1/2 Bottle White Wine
1 Pound Baby Carrots
5 Shallots, whole
1 Pound Small Red Potatoes
12 Ounces Cranberry Sauce

Preparation:

The most important thing to remember about cooking a lamb is to not over-cook it. Lamb has such wonderful flavor on its own, and is so naturally tender, that it is bound to turn out well, as long as it is still a little pink inside. Pre-heat oven to 350 degrees. De-bone leg of lamb. Make a rub of olive oil, rosemary, garlic, marjoram, salt and pepper and rub it all over the leg of lamb inside and out. Stuff lamb with a 50/50 mixture of spinach and goat cheese. Roll and tie lamb leg up and place in a roasting pan surrounded by carrots, potatoes and shallots. Pour half of a bottle of white wine in the roasting pan, cover and put it in the oven at 350 degrees; cook until internal temperature ranges from 120 to 145 degrees (medium rare). After the juices have roasted out of the lamb, drain liquid into sauce pan. Over medium-high heat, add the cranberry sauce to the juices and reduce to a thick sauce. When you cut the lamb make sure you are careful to keep the slice whole so you can see the outer ring of lamb with the inner green and white stuffing. Serve steamed or grilled vegetables on the side and smother the whole plate with the cranberry reduction sauce. Enjoy! —Scott Harvey

Results

2005 Taria Chardonnay

GOLD	SILVER	BRONZE
91%	6%	3%

2005 Taria Cuvee Red Blend

GOLD	SILVER	BRONZE
94%	4%	2%

2000 Pietra Santa Sassolino

GOLD	SILVER	BRONZE
93%	5%	2%

2001 Pietra Santa Merlot

GOLD	SILVER	BRONZE
90%	7%	3%


The above wines were recently featured. To see our current inventory and reorder online, visit us at: www.goldmedalwine.com/member. Click on Judge The Wines and submit your own wine ratings to be entered into our monthly drawing to win a 1/2 case of Gold Series wines.

Dennis Stroud

Spotlight, continued from page 5

others were given credit for establishing Amador County as one of the top growing and producing regions in California, a status the region continues to enjoy. In 1990, Dan Berger, the well respected wine writer for the *Los Angeles Times*, named Scott Harvey one of the “Ten Best Winemakers in America.”

Through it all, Scott Harvey still considers himself something of an anomaly. He puts it thusly, “I am really an old world winemaker in the new wine world. I have always believed in the theory of making wines for food, but there is a growing trend that says that wines will be consumed without food. This isn’t necessarily all bad, but it makes me return to what I know to be true. Wine doesn’t taste bad without food but definitely tastes better with the correct food to accompany it. I also feel that the buying public doesn’t really trust their wine merchant to the same degree that they trust their wine newspapers and periodicals, which makes for a somewhat cloudy situation.”

Harvey has also been a frequent judge at the California State Fair where he has literally judged hundreds of wines at a time. He knows that the wines that often get the best ratings are wines that have high alcohol or high acidity and somehow managed to catch the judges’ attention. 



1) True. The color of the wine comes from the length of time it spends in contact with the skins. In order to make a red wine from red grapes, it’s necessary to leave the skins in contact with the juice so that the pigments in the skins can seep out and color the wine.

2) Cork is used to stop wine bottles because its light and elastic structure makes it impermeable to most liquids and gases. Corks are produced using the bark of cork trees grown in the western Mediterranean, with most grown in the country of Portugal.

3) Zinfandel, one of California’s most widely planted grape varieties, was introduced to the state during the Gold Rush between 1852 and 1857. Although the Zinfandel name is truly American, all evidence points to Croatian grape varieties as the original origin.

THE ART OF FINE WINE



Les Vignes à Cagnes (The Vineyards at Cagnes) was painted by Pierre-Auguste Renoir in 1906. The oil on canvas painting is currently on display at the Brooklyn Museum.

THE GRAPEVINE

“Incredible Super Tuscan style.
Superb wine [2001 Sassolino] from
Pietra Santa Winery and GMWC.”

– Timothy Lockman

“Best red [Pietra Santa 2001 Sassolino]
I’ve tasted for the price this year...
outstanding! Ordered a case!”

– Raymond Boucher

“Wow...an excellent wine
[Faun 2005 Rubia Red], worth
the ratings!”

– Kenneth Smith

Would you like more wine

in your regular monthly shipments? The *PLUS!* program is a special add-on option to your wine deliveries and it’s a great way to discover more outstanding, hard-to-find selections from California’s best small wineries. Throughout the year, we have the opportunity to buy great wines worthy of your attention but with availability too scarce to share with all members. These special *PLUS!* wines can be automatically included each month, or as often as you like, in the *Gold Series*, *Platinum Series*, and even the *Diamond Series*. This month’s *Gold Series PLUS!* selection is Eberle Winery’s 2006 Cotes-du-Robles, a red Rhone style blend and the recipient of a Best of Class award, 4 Gold Medals, and a Silver Medal. Sign up now to become a participant in the *PLUS!* program and start receiving these special, unique wines! Visit us at www.goldmedalwine.com/plus or call 1-800-266-8888.

This Month’s Special

We’re excited to announce a new Members Only Benefit for our *Gold Series* Members! Starting this month, book a vacation at Napa Valley’s luxurious Yountville Inn and receive **\$50 OFF** per night stay when you mention you’re a member of the Gold Medal Wine Club. See insert for pricing, accommodations, and other details.

The Gold Series features wines from only the best small wineries of California. The selected wines have earned medals in the top wine-industry competitions or have been highly rated by respected national wine publications. On occasion we feature a wine of high medal-quality with very limited availability that may not be submitted to these venues for review.



THE GOLD MEDAL WINE STORE *Reorders*

The Scott Harvey 2005 Mountain Selection Syrah and 2005 Mountain Selection Zinfandel are true expressions of the unique, rugged mountain vineyard terrior of Amador County, California. These expressive wines were made with over 32 years of winemaking experience, and their distinctive characters are making them as famous as they are delicious.

Save up to 40% off Winery Direct

SCOTT HARVEY WINES	Retail Price Winery-Direct	Club Price 2-Bottle Members	Club Price 4-Bottle Members
2005 Syrah*	Half Case-6 \$120	\$88 (\$14.67) Save 27%	\$79 (\$13.17) Save 34%
Mountain Selection	Full Case-12 \$240	\$159 (\$13.25) Save 34%	\$145 (\$12.08) Save 40%
2005 Zinfandel*	Half Case-6 \$120	\$88 (\$14.67) Save 27%	\$79 (\$13.17) Save 34%
Mountain Selection	Full Case-12 \$240	\$159 (\$13.25) Save 34%	\$145 (\$12.08) Save 40%

Reorder Online: www.goldmedalwine.com/member

Toll Free: 1-800-266-8888

Fax: 1-800-266-8889

*Availability is very limited

Note: Shipping and tax (if applicable) not included in the above prices. Call for details.