

Pinot Noir Press



SOSIE WINES

A new French-inspired family winery in Sonoma County, Sosie Wines are crafted with an Old World winemaking approach, highlighting the unique expressions of the vineyard and the vintage.



Founded in 2017 by husband and wife duo Scott MacFiggan and Regina Bustamante, Sosie Wines is a new family winery focused on crafting small lot California wines that are inspired by the Old World wines of France. *Sosie* (pronounced *so-zee*), which means 'twin' or 'spitting image' in French, is a nod to the couple's aspiration, to craft wines that show a kinship with the wines of Bordeaux, Burgundy, Loire, and the Rhône; wines that are their *sosie*. These wines are carefully and thoughtfully made in a minimalist style that favors restraint over ripeness and finesse over flamboyance, and the result is food friendly, beautifully balanced wines with nuanced flavors and firm structure - wines that are quickly and duly earning the attention and praise of consumers and the wine industry press.

experience and it is something that has stayed with her ever since. For Scott, he was initially inspired by his grandfather who owned a farm in upstate New York with a large vegetable garden. Scott spent summers there as a kid, learning to drive a tractor, tasting vine-ripened vegetables and discovering how astonishing Nature is. These early experiences set the table for Scott and Regina's eventual entry into the wine business with Sosie Wines.



It was a particular trip to Nuits Saint Georges in 2008 that really set things in motion for Scott and Regina. After having the honor of visiting the cellar of Domaine Henri Gouges, whose wines date back to the 1910's, Scott and Regina fell in love with the great wines of France and knew they had to make their own wine one day.

Scott and Regina both have backgrounds in software, Scott in engineering and architecture and Regina in globalization, but the wine industry was always a path they were passionate about. For Regina, it started when she was a young child, around 8 years old, when her grandmother used to prepare wine for her to enjoy with her Sunday lunches. She would mix red wine and fizzy water and the kids were then allowed to drink their 'wine' while the adults were enjoying theirs. It allowed Regina to participate in the

As the plans for Sosie Wines began, Scott and Regina sought out winemaker Kieran Robinson, whose deep appreciation for French viticulture and winemaking philosophies was a perfect fit for the French-inspired Sosie Wines brand. Kieran has spent time perfecting his craft in Napa Valley, Sonoma, and at Domaine Pierre Gaillard in Côte Rôtie in the Northern Rhône, and the decision to work together was really a no-brainer.

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Kieran Robinson, Winemaker

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Scott and Regina wanted Sosie Wines to stand for something, to not just have a style, but also a purpose. They were going to craft their wines to be food friendly, made in small batches, with minimal intervention. Sosie wines were going to be New World wines made for Old World palates. To accomplish this goal, they needed the right fruit and sought out a handful of meticulously farmed sites in Napa and Sonoma that yielded beautifully well-balanced fruit.

Currently, Sosie Wines releases less than 1,000 cases per year of Pinot Noir, Syrah, Cabernet Franc, Roussanne, and Rosé of Syrah. These wines are made in extremely limited numbers and very hard to find outside the winery. We are so happy to feature Sosie Wines and present their 2016 Pinot Noir to our *Pinot Noir Wine Club* members. Please enjoy!

SOSIE 2016 PINOT NOIR

Roberts Road Vineyard, Sonoma Coast

In 2016, Sosie had the opportunity to work with a new vineyard, Roberts Road, which is farmed by the renowned Sangiacomo family. Located adjacent to Gap's Crown in Sonoma Coast, this vineyard is incredibly special and yields highly desirable fruit. The Sosie 2016 Pinot Noir is an over-the-top delicious, fruit-driven wine with intense flavors and persistent aromas of Bing cherries, Rainier cherries and strawberry jam. Another pass reveals cardamom, vanilla and orange peel. Nuances of strawberries, cranberries and pomegranate come through on the plus and expansive palate and linger on the long finish. Aged 20 months in oak. Enjoy!

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