



# The Wine Press

Medal Winning Wines from California's Best Family-Owned Wineries.

**SPRING STREET WINERY**  
CALIFORNIA'S CENTRAL COAST



## Spring Street Winery

**Honoring the history of Paso Robles' natural sulfur springs, Spring Street Winery crafts distinctive, value-driven wines from some of the Central Coast's best vineyards and appellations.**



Recently co-founded by first generation winemakers Richard Bruno and Chris Condos, Spring Street Winery focuses on Paso Robles and the Central Coast of California, crafting site-driven wines that express the terroir and the vineyards from which they are from. Spring Street Winery is part of the Vinum Cellars collection of wines, which Bruno and Condos began in 1997 and it has grown to include a variety of winery brands that represent appellations throughout California.

Bruno and Condos met while attending UC Davis in the early 1990's and their passion for viticulture evolved into a lasting friendship that led to the establishment of Vinum Cellars. Since the beginning, their focus has been centered around searching California's coastal vineyards and special microclimates for the best sustainable sites and growers with the highest quality fruit possible. Each wine under the Vinum Cellars umbrella is hand crafted from single vineyards and made with a small-lot philosophy. From Coastal Chardonnay and Pinot Noir to Napa Valley Cabernet Sauvignon, Vinum Cellars makes a variety of wines from some of California's best winegrowing regions.

Bruno and Condos' new Spring Street Winery venture currently includes a Central Coast Sauvignon Blanc and Chardonnay, a Chenin Blanc from Clarksburg, a Monterey Pinot Noir, and a Paso Robles Cabernet Sauvignon. This month's featured 2019 Chenin Blanc comes from the famed Wilson Farms vineyard in the Clarksburg appellation. This third generation family farming operation produces exceptional California Chenin Blanc, a varietal that was often overlooked until recent years. The 2017 Cabernet Sauvignon is a blend of fruit from four sub-districts in Paso Robles - Adelaida, Templeton Gap, Creston, and Santa Margarita Ranch - each known for producing world-class wines.

The Spring Street Winery takes its name from Paso Robles' natural hot sulfur springs. For thousands of years, the area was inhabited by the native Salinan Tribe who knew the land as the "Springs" or the "Hot Springs," and discovered the water's healing properties. Later, during the Mission Era, Franciscan priests from neighboring Mission San Miguel constructed the first mineral baths from these hot springs, which began to attract the pioneer settlers to the area. These settlers became the founding members of the community and later established cattle ranches, apple and almond orchards, and eventually, the first vineyards. Spring Street is also the name of the main road through downtown Paso Robles today.

It's no wonder that Richard Bruno and Chris Condos selected the California Central Coast for their new Spring Street Winery venture. With an abundance of microclimates, soil types and varying topography, the Central Coast offers seemingly endless opportunities for crafting a wide range of expressive and distinctive wines. We hope you enjoy these wines from the up and coming Spring Street Winery. Cheers!

## Chris Condos and Richard Bruno, Winemakers

Co-owners and co-winemakers, Chris Condos and Richard Bruno are the master minds behind Spring Street Winery and its parent brand, Vinum Cellars. The friends and business partners have worked together for nearly twenty-five years, sourcing sustainably grown fruit and producing high quality wines from key wine growing regions.

Chris Condos grew up in a large Greek family and was destined to follow his grandfather and father into the wine business. After graduating from UC Davis, Condos went to work for Pine Ridge Winery in Napa Valley. He is currently a winemaking consultant for Kathryn Kennedy Winery in the Santa Cruz Mountains and recently started a new brand called Horse & Plow Winery. Richard Bruno, on the other hand, was first exposed to wine via the restaurant business. As a waiter and bartender, Bruno had the opportunity to taste rare and exciting wines and it ultimately led him to become a winemaker. He has worked for various wineries from Santa Cruz to Napa Valley, spent eight years as the Director of Winemaking for Don Sebastiani & Sons, and has consulted for Niebaum-Coppola and Michael Pozzan Winery in Napa Valley.



## Featured Gold Club Wines



### Spring Street 2017 Cabernet Sauvignon, Paso Robles

1,200 cases produced

A blend of Cabernet Sauvignon fruit from four sub-districts of Paso Robles (Adelaida, Templeton Gap, Creston, and Santa Margarita Ranch), the Spring Street 2017 Cabernet Sauvignon is sure to impress. Dark plum in color, this Cabernet Sauvignon offers intriguing aromas of cassis, ripe cherry and baked rhubarb pie. The palate is extremely well balanced with a silky texture, soft tannins, and a burst of ripe Bing cherry, subtle mocha notes, and underlying exotic Tahitian vanilla nuances that lead into an elegant finish. Aged 18 months in French oak. 100% Cabernet Sauvignon. Enjoy!

**GOLD MEDAL SPECIAL SELECTION**



*Food Pairing:*

BRAISED SHORT RIBS WITH  
PARSNIP MASHED POTATOES

[GoldMedalWineClub.com/Recipes](http://GoldMedalWineClub.com/Recipes)



### Spring Street 2019 Chenin Blanc, Clarksburg

308 cases produced

The Spring Street 2019 Chenin Blanc comes from the Wilson Farms Vineyard in Clarksburg where the Wilson family has meticulously farmed the rich land for four generations. Pale, steely yellow in color, this Chenin Blanc is ripe with Ruby grapefruit and Casaba melon aromas that carry through into the palate. Flavors of juicy Blenheim apricot nectar, guava, and ripe Bosc pear are highlighted by fresh minerality, crisp acidity and hints of floral esters that show off the charm of this varietal. Spring Street's 2019 Chenin Blanc will quench your thirst on a warm day, improve any seafood dish, and it pairs incredibly well with farmhouse cheeses. 100% Chenin Blanc. Enjoy!

**GOLD MEDAL SPECIAL SELECTION**



*Food Pairing:*

FRESH OYSTERS ON THE HALF  
SHELL WITH MIGNONETTE

[GoldMedalWineClub.com/Recipes](http://GoldMedalWineClub.com/Recipes)

#### HOW WE CHOOSE OUR WINES:

Gold Medal Wine Club showcases exceptional wines from only the best small wineries of California. Featured wines include those which have earned medals in the top wine-industry competitions or have been highly rated by a respected national wine publication (see [goldmedalwineclub.com/resources/wine-ratings](http://goldmedalwineclub.com/resources/wine-ratings)). On occasion, we feature wines which are newly released by the winery and which medals and reviews are forthcoming. Each and every selection is a superb wine made in small quantities and with very limited distribution. There are over 4,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.

**Add a *Plus!* Bottle to your next wine delivery**

\$18-\$22 per delivery

The *Plus!* Program automatically adds on one special wine to each regularly scheduled wine delivery, or as often as you like! *Plus!* wines are all highly-rated, very small production wines with availability too limited for all regular club members to receive. For more information, visit: [GoldMedalWineClub.com/plus](http://GoldMedalWineClub.com/plus)

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

**Vinum 2016 'The Scrapper'  
Cabernet Franc, El Dorado**

88 Points

- *Wine Enthusiast* magazine

566 Cases Produced



# Wine Winyard: Test Your Wine IQ



## 1. What is whole cluster fermentation and how does it affect the wine?

Whole cluster fermentation is just what it sounds like - the whole grape cluster is harvested off the vine and then crushed and fermented as a whole intact piece, stems and all. With the rise of mechanical destemming, the great majority of wines are made from fruit without stems. Traditionally though, this wasn't the case, and a number of producers, for a variety of reasons, still find advantages to fermentation with whole clusters of grapes on their stems. One such advantage (for certain varietals) is that stems impart their own unique flavors and complexities, while also contributing more tannins and structure to the finished wine. Some winemakers find that the stems give more expression of site specificity with their unique flavor contributions as well. On the other side though, if the stems are unripe, they can give the wine unwanted 'green' aromas and flavors of methoxypyrazines. Stem inclusion tends to correspond with less intense color in the finished wine as well, but the color stability is increased - which is one reason why Pinot Noir is a popular grape for whole cluster fermentation (its thin skin contains less pigment than most red varieties, so fixing the color can improve the wine's appearance as it ages). Whole cluster fermentation isn't an 'all or nothing' proposition either, so a winemaker may choose to throw in a few whole clusters with the rest of the destemmed grapes, or go all in with 100% whole clusters. Deciding to do a whole cluster fermentation depends on the grape varietal and desired outcome of the wine and it is just one of the wide spectrum of possibilities winemakers are faced with.

## 2. What is a grape vine clone?

In viticulture, a 'clone' refers to a grape variety that is selected for specific qualities, which result from natural mutations. Cuttings are made from an original 'mother vine' that exhibits desirable characteristics such as disease resistance, small berry size, taste, smell and yield size. Some grape varieties are known to have a variety of clones - sometimes more than forty! While there may be slight mutations to differentiate the various clones, all clones are considered to be genetically part of the same variety (i.e. Pinot Noir). The choice of variety and clone can make the difference between an average vineyard and an outstanding one. Careful consideration must be given to climate, soil type, drainage and estimated harvest dates, not to mention the ultimate goal in terms of the buyer or desired wine.

Gold Medal Wine Store



INSTANT Membership Rewards Pricing\*

Save 27% to 46% off Winery Retail Prices

SPRING STREET	Winery Retail Price		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
2017 Cabernet Sauvignon, Paso Robles	<del>\$28.00/btl.</del>	2-Bottle Members:	\$19.00	\$17.33	\$16.50
		4-Bottle Members:	\$19.00	\$16.50	\$15.25
2019 Chenin Blanc, Clarksburg	<del>\$22.00/btl.</del>	2-Bottle Members:	\$16.00	\$14.33	\$13.50
		4-Bottle Members:	\$16.00	\$13.50	\$12.25

\*Effective per bottle prices after Membership Rewards discount is applied at checkout.

Shipping and tax (if applicable) not included in above prices. Membership Rewards does not apply to Sale or Special-Offer Wines.