



# The Wine Press

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

Steele Canyon Cellars and J. McClelland Cellars  
Napa Valley





## Steele Canyon 2012 Cabernet Sauvignon

Napa Valley, California

900 Cases Produced

The Steele Canyon 2012 Cabernet Sauvignon is a blend of 90% Cabernet Sauvignon and 10% Syrah, produced from the highly regarded Carneros region of Napa Valley. Carneros is actually the coolest region in the Valley, with consistent fog and cool breezes from the nearby San Pablo Bay playing a major role in the more moderate climate. What does this mean for the wine? The Steele Canyon 2012 Cabernet Sauvignon offers nicely balanced aromas of dark fruit, licorice and oak, and a softly textured palate with layered flavors of dark cherry, licorice and oak spice. Try pairing this Cabernet Sauvignon with lightly seasoned grilled meats, stews, and game. Aged 24 months in oak. Enjoy now until 2022.

**4 out of 5 Stars** - *Vivino*



## J. McClelland 2013 Chardonnay

Napa Valley, California

396 Cases Produced

The J. McClelland 2013 Chardonnay comes from the Oakville sub appellation of Napa Valley, home of some of the region's best Chardonnay wines. Throughout Napa Valley, the climate is influenced by the marine air from the Pacific Ocean - the cool air collects in Carneros (the coolest region of the Valley) and as the air travels north, it becomes progressively warmer (Oakville is in central Napa Valley, so it is warmer, but not too warm). The J. McClelland 2013 Chardonnay represents a more modern winemaking approach with minimal oak tones, lovely crisp dryness, and refreshingly bright acidity that really highlights the fresh fruit notes. This wine is opulent, full-bodied, and beautifully balanced. 100% Chardonnay. Enjoy now until 2019.

**90 Points + Gold Medal** - *Los Angeles Intl. Wine Competition*

**90 Points** - *The Tasting Panel*

**90 Points + Critics Gold** - *Critics Challenge Intl. Wine Competition*

HOW WE CHOOSE OUR WINES: Gold Medal Wine Club showcases two wines each month 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 a pair of 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 3,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.



# Steele Canyon Cellars and J. McClelland Cellars



Led by one of Napa Valley's most prestigious winemaking teams, this pair of under-the-radar artisan wineries crafts a variety of award-winning, outstanding wines from top local vineyards. .

This month's *Gold Wine Club* selections are unique in the fact that we are featuring two wineries that share common ownership, J. McClelland Cellars and Steele Canyon Cellars. We hope you enjoy this rare opportunity to taste some of Napa Valley's finest small-production varietals.

## J. McClelland Cellars

Named in honor of owner Anthony Scotto's long-time friend and mentor, John McClelland, the entity made its first release in 2014. McClelland was a major factor in California's wine industry and is the former president of both Almaden Vineyards and Geyser Peak Winery, each a major player in California's wine development. The initial release was just under 2,000 cases and will remain a limited production brand that is also made at Steele Canyon Cellars' winery.

J. McClelland Cellars purchases all of its fruit from Napa Valley growers under long-term contracts and is dedicated to producing terroir-driven wines that display the quality and richness that is emblematic of the Napa Valley.

After its initial release, J. McClelland Cellars has garnered an incredible total of competition awards as well as a number of 90+ scores for its remarkable wines. It is considered one of Napa Valley's highest quality boutique labels.



The Steele Canyon Cellars winery (originally the Moss Creek Winery) offers a world-class (and beautifully designed) facility for crafting the Steele Canyon and J. McClelland wines. The winery is owned by the Scotto family who upholds an impressive winemaking legacy of five generations.



The barrel aging cave at Napa Valley's Steele Canyon Cellars is where winemakers Paul Scotto, Mitch Cosentino and Mark Smith produce and age small lots of premium wines for their Steele Canyon and J. McClelland wineries.

## Steele Canyon Cellars

Named for the winding road on which the winery is located on Napa Valley's eastern side, Steele Canyon Cellars first saw the light of day in 2012. It is considered an opportunistic winery in that it affords its owners (and winemakers) the chance of locating and producing small amounts of extremely high-quality fruit into

resultant wines. The initial release of Steele Canyon Cellars was under 500 cases and annual production will vary according to the amount of fruit it buys.

Its wines tend to be a bit on the lighter side and are designed to be paired with food. Steele Canyon Cellars continues the Italian legacy that the Scotto Family enjoys and encourages, that being a perfect pairing of wine and food. Fruit quality and roundness permeate Steele Canyon Cellars' wines that are a delight to the palate.



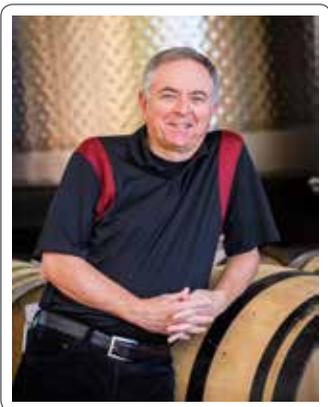
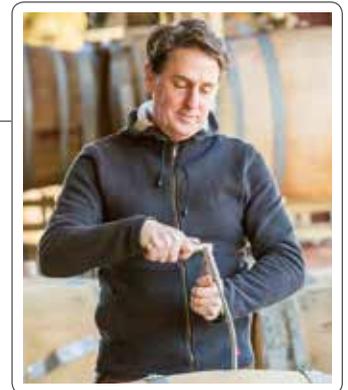


## Paul Scotto, Winemaker

Led by Paul Scotto, the winemaking team behind Steele Canyon and J. McClelland is literally what dreams are made of. Scotto is a fifth-generation winemaker with a viticulture and management degree from UC Davis, the country’s leading wine educator and home to many of our country’s (and many European) leading winemakers. Paul Scotto’s reputation was enhanced by his Sera Fina Winery in Amador County, which is considered one of the top boutique wineries in the Sierra Foothills growing region. His efforts have produced numerous award-winning wines for both Sera Fina Winery and Steele Canyon Cellars since their inception.

## Mark Smith, Winemaker

Another UC Davis graduate (1979), Mark Smith performs most of the daily winemaking duties for both Steele Valley Cellars and J. McClelland Cellars. Smith possesses a dominating resumé with winemaking stints at the likes of Girard Winery, Hawk’s Crest (Stag’s Leap Wine Cellars), Jamieson Ranch Vineyards and the prestigious Laird Family Estate to his credit. Smith brings almost four decades of winemaking experience in Napa Valley and has crafted a 100-point wine during his career.



## Mitch Cosentino, Winemaker

For more than forty years, Mitch Cosentino has been considered one of California’s iconic winemakers. His Cosentino Winery in Yountville set the standard for varietal content and is a must stop for anyone visiting the Valley who is serious about wine. Cosentino serves as consulting winemaker to the Scotto Family’s interests and has been honored with the André Tchelistcheff **Winemaker of the Year** award and a number of his wines have been selected as “**Best Wine**” and “**Best Cabernet**” through the years. He is also the founder of the *Meritage Association* (now the *Meritage Alliance*), that unified efforts to establish parameters for Bordeaux-varietal blends in the United States.





# Food pairings from Steele Canyon and J. McClelland



## Honey & Black Pepper Crusted New York Steak

Pair with the Steele Canyon 2012 Cabernet Sauvignon

- |  |                          |
|--|--------------------------|
| 4 12-oz. trimmed New York Strip Loins    | 2 1/2 cups heavy cream   |
| 2 cups honey                             | 3 leeks                  |
| 3 Tbs Dijon mustard                      | 1 lb Yukon Gold potatoes |
| 10 oz. cracked black peppercorns         | 4 sprigs thyme           |
| 1 1/4 cups Point Reyes blue cheese       | 4 cloves garlic          |
| 2 Tbs shallots                           | Olive oil                |
| 1/4 cup Steele Canyon Cabernet Sauvignon |                          |

Preheat oven to 350 degrees. Toss potatoes in olive oil, thyme, garlic, salt and pepper. Roast potatoes for 45 to 60 minutes, until tender. Blanch leek tops for one minute, then shock in ice water. Add the leek tops and butter to a blender, and blend on high until tender. In a skillet, add diced shallots to 1 Tbs olive oil, add 1/4 cup of water, and then add 1 cup of blue cheese. Stir until smooth, and add the heavy cream and cook until the sauce thickens. In a separate bowl, mix the honey and Dijon mustard and coat the steaks with the mixture. Run the peppercorns into the steaks. Sear the steaks over high heat for 3 minutes per side, or until golden brown. Finish the steaks in the oven for 7 minutes. Remove the steaks and let rest for 2 minutes before serving. Spoon the leek puree onto the plates and top puree with roasted potatoes. Place the steak next to the potatoes and top the steak with Blue Cheese sauce. *Recipe provided by Steele Canyon Cellars.*



## Pork Chops

Pair with the J. McClelland 2013 Chardonnay

- |   |  |
|---|--|
| 4 10-oz. Berkshire Pork Chops                             | 8 oz. dried apricot, dried cranberry and apple compote |
| 16 oz. garlic mashed potatoes                             | 8 oz. Tamarind Broth                                   |
| 16 oz. seasoned veggies (baby carrots & brussels sprouts) |  |
| 4 oz. J. McClelland Chardonnay                            |  |

Season the Berkshire Pork Chops with a lemon dry rub before grilling over medium heat. Cook each side approximately 3 minutes. Reduce the dried apricot, dried cranberry and apple compote with Tamarind broth and the 4 oz. of wine. Place the pork chops in the pan to glaze each side. Serve with garlic mashed potatoes and sautéed baby carrots and brussels sprouts. *Recipe provided by J. McClelland Cellars.*





# Anthony Scotto III, In The Spotlight



Few California winery owners or winemakers can boast of being the fifth generation of their family to toil in the wine business, but Anthony Scotto III is a bona-fide member of such a prestigious group.

Scotto, 40, is the great-great-grandson of Salvatore Scotto, who began making wine on the small Island of Ischia, just off Italy’s western coast near Naples. Salvatore’s son Dominic emigrated to Brooklyn, New York in 1903 and continued the family’s wine tradition. His son, Anthony Sr., began selling his father’s homemade wine from the family’s horse-drawn wagon. At one point, they created Villa Armando, a product that is still in production today after eight decades.

The Scotto Family moved to California in 1963 and settled in the Central Valley growing area around Lodi. Anthony Jr. entered the wine business in 1975 as both a winemaker and consultant. His son, Anthony III, is the current CEO of Scotto Cellars, the parent company that owns both of this month’s featured wineries. He is joined by his brother Paul, the founder of Sera Fina Cellars, a top winery in Amador County, and other members of his immediate family.

“We are basically a Lodi Family,” Anthony Scotto III commented recently, “We have made a living producing jug wine for quite a long time. The wine business has been really good to all of us.”

Scotto related that some 15 years ago, he was given the rights to Villa Armando Rustico, his family’s long-term flagship wine entity. “Once I got into it, I realized the fan base for the product was dying off and I had to explore some different areas in order to survive.”

His attention was drawn to Napa Valley, in his words “the epicenter of the fine wine business.” A location close by Lake Berryessa on Steele Canyon Road in the Vaca Mountains appealed to him and the Scotto Family agreed. In 2012, Steele Canyon Cellars became an integral part of Scotto Cellars.

“We were all excited by the prospect of being able to produce some really fine wines, and my brother Paul in particular.

His winery in the Sierra Foothills had done well, but now he was able to compete in the big time of winemaking. He shares my feeling that some wines simply can’t be made outside Napa Valley. Like most winemakers, he has always aspired to produce exceptional wines and his record thus far proves it was an appropriate decision.”

The team that Anthony III has formed could easily serve as a model for aspiring wineries. In addition to Paul Scotto, Winemaker Mark Smith and heralded Consulting Winemaker Mitch Consentino provide an all-star lineup.

“Everyone contributes to the overall effort,” Scotto continued. “If Paul or Mark or Mitch find some useful fruit, we are in a position to act on it immediately. Size doesn’t really matter but quality is an absolute necessity. We have been able to craft a number of exceptional, high scoring wines using this method and everyone is happy with the results.”

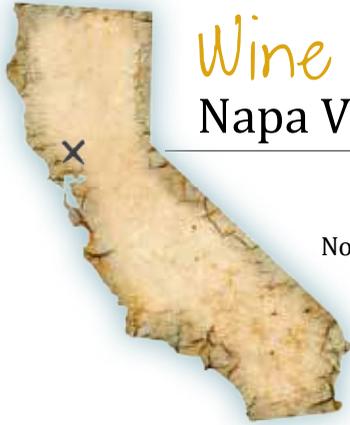
Sister Natalie Scotto-Woods serves as the COO and operations director of Steele Canyon Cellars and brother Michael Scotto fills the dual role of production and general manager.

*Is there an Anthony IV in the future for the winery?* “Not really,” Scotto answered with a laugh. “My wife Alyssa is originally from Nebraska and I lobbied hard for an Anthony IV. In the end, we wound up naming our children Stantino, Nola and Roman. Stantino is nine and he regularly accompanies me as I did with both my father and grandfather. The wine business tends to rub off on anyone who comes into close contact with it as it did me. We are hoping that happens with Stantino, but you can never tell.”

Anthony Scotto III seems a fulfilled man. His two Napa wineries have been widely accepted by both the general public and the wine trade. He has allowed his celebrated winemaking team to do their own thing and make their own choices. He is content with two small wineries that produce a variety of outstanding varietals.

It is our pleasure to bring this small bit of Napa Valley to your attention. Cheers!





## Wine Region: Napa Valley



More has been written about Northern California's Napa Valley than any other growing region in the United States - and for good reason. Napa Valley sits in a dome-like position just off the Pacific Ocean and its location provides an almost idyllic milieu for growing superior grapes. Nights are cooled by the ever-present ocean breezes and days are blazoned by the strong rays of an endearing sun. During the growing season, rain is a scarcity and most vineyards are treated to a drip system that assures nearly perfect access to water.

Napa Valley is home to many varietals, but the Cabernet Sauvignon grape excels in Napa Valley's alluvial fans. These layers of gravel, sand and silt have accumulated over millions of years and provide the drainage necessary for the vines to thrive.

The combination of soils, geology, geography and climate are almost unique in the grape-growing world and provide remarkable crops and fruit year after year. Even European vintners point to Napa Valley's environmental consistency as the key factor in California wineries' pursuit of producing world-caliber wines.

## Add a Plus! Bottle To Your Next Wine Delivery

The *Plus! Program* automatically adds 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.



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This month's *Gold Club* featured *Plus!* wine:  
**Enriquez 2013 'Brisa' White Blend, Sonoma Coast**

**DOUBLE GOLD MEDAL**  
- San Francisco Chronicle Wine Competition  
Retail Price at the Winery: \$29.00



# Wine Winyard: Test Your Wine IQ!



## Do I have to store my wine in a temperature-controlled cellar?

If you tend to keep wine around the house for short periods of time, then simply find a place in the dark with a fairly constant, moderate temperature (the bottom of a closet, a corner of the garage, etc.). However, if you have some fine wines that you want to store for longer periods of time, we recommend using a wine refrigerator. They are more affordable, available, and space-efficient than ever before, and they are your best bet at keeping your special wines in top condition. Keep the temperature between 55 and 57 degrees, which is a good starting point for serving both reds and whites (you may want to cool down a white a bit more or allow a red to warm up to room temperature prior to serving). Keeping wines in your household refrigerator is fine for up to a couple months, but it's not a good idea for long term. Since the average fridge temperature is well below 45 degrees, the lack of moisture can eventually dry out corks, which might allow air to seep into the bottles and damage the wine. The most important aspect in storing your wines (more so than achieving that perfect 55 degrees) is avoiding any rapid, extreme, or frequent temperature swings. Consistency is key!

## Are there any sulfite-free wines?

Sorry, there is no such thing as a 100% sulfite-free wine. Sulfites develop naturally as a by-product of fermentation (all wine, beer, and cheese contain some natural sulfites) and their presence is so small that it normally doesn't present a problem to anyone other than the most sulfite-sensitive. Sometimes, tiny amounts of sulfites are added by manufacturers to help prevent oxidation and spoiling, allowing the wine to age and develop its full flavor potential. Also, thanks to modern winemaking techniques, today's wines have the lowest amount of sulfites than they have ever had.

## The Gold Medal Wine Store



Instant! Membership Rewards saves you 11% to 28% off Steele Canyon & J. McClelland wines!

	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
Steele Canyon 2012 Cabernet Sauvignon, Napa Valley	\$22.00/btl.	2-Bottle Members:	\$19.50	\$17.83	\$17.00
		4-Bottle Members:	\$19.50	\$17.00	\$15.75
J. McClelland 2013 Chardonnay, Napa Valley	\$22.00/btl.	2-Bottle Members:	\$19.50	\$17.83	\$17.00
		4-Bottle Members:	\$19.50	\$17.00	\$15.75

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

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