



TRISAETUM WINERY & VINEYARDS

James Frey masters dual careers as a critically acclaimed winemaker and world renowned artist in the rural setting of Oregon's northern Willamette Valley.



Trisaetum Winery is surrounded by the 28-acre Ribbon Ridge Vineyard in the Ribbon Ridge AVA; The winery produces up to 10 different Pinot Noirs each vintage, sourcing fruit from its three acclaimed vineyard properties; James Frey's artwork is displayed at the Trisaetum Gallery located at the winery; The Frey Family - James, Tatum, Tristen, and Andrea.

Located in the heart of the Ribbon Ridge AVA in Oregon's northern Willamette Valley, Trisaetum Winery and Vineyards is a blossoming new winery focused on small lots of site-driven Pinot Noirs and Rieslings. The winery was founded in 2007 by Orange County, California transplants, James and Andrea Frey, who followed their passion for wine and love of the Pacific Northwest to Oregon's rural winegrowing country. Here, they built a life they had long dreamed of, and today, enjoy the fruits of their labor with three generations working side by side.

James' interest in wine came naturally while growing up near vineyards in Santa Cruz, California, but it didn't become a passion until he and Andrea went on their honeymoon in Napa Valley. They had planned on spending their time in Yellowstone National Park, but an unexpected snowstorm closed the park and forced them to make alternative plans. They instead spent their honeymoon visiting tasting rooms, meeting with winemakers, touring estates, and of course, drinking some incredible wine. To put it simply, they fell in love with it - but almost more with the vineyards and lifestyle than with the wine itself. When they returned home to Orange County, the

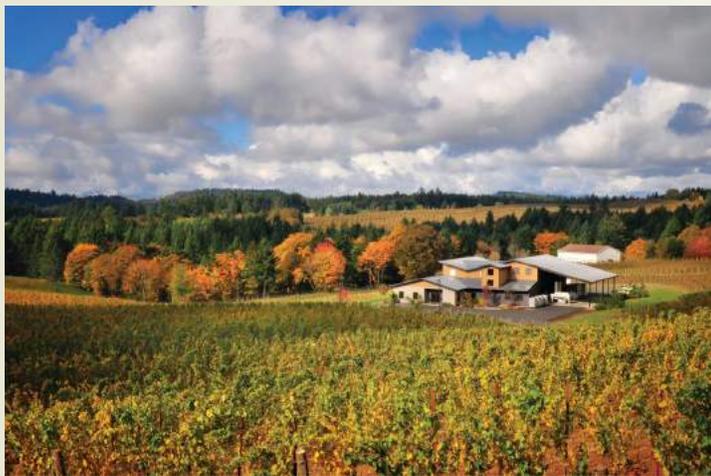
Freys were wine fanatics and soon found their favorite varietals to be Pinot Noir and Riesling.

It was 2001, and James decided to start growing grapes and making wine in his Orange County backyard. While seemingly out of place in a community that tends to accessorize with swimming pools and tennis courts, James didn't mind, and in fact, he was used to going against the grain.

From his days growing up as a photographer in Santa Cruz, to those running a large corporation, working in advertising, acting as a photojournalist, and even becoming a world renowned abstract expressionist artist, James' wide range of career endeavors had always been an incredible mix of right-brain and left-brain. Home winemaking became his latest obsession and it wasn't long before he started looking toward buying vineyard land in Oregon.

Why Oregon? While perhaps not the most obvious choice when coming from California with easier access to the Central Coast, Sonoma, and Napa Valley winegrowing regions, Oregon offered something special for James and Andrea Frey. They had both done summer internships there, and when they met, had bonded over how enamored they were with the

continued on Page 2



Trisaetum Winery was designed by James Frey and noted winemaker Josh Bergstrom; Tastings are available at the winery by appointment; A close-up shot of ripening Pinot Noir; Visitors to Trisaetum Winery can enjoy breathtaking views while sipping award-winning wines.

ABOUT THE VINEYARD



Trisaetum exclusively produces Pinot Noir and Riesling, two of nature's most difficult grapes to grow successfully. These grapes thrive in only a few select corners of the world as their

thin skins demand a cool climate, while their uncanny ability to depict the characteristics of the earth calls for complex and distinctive soils, and their need for an extended hang-time makes harvest a tricky, time-sensitive process each year. Oregon's northern

TRISAETUM WINERY & VINEYARDS, *Continued from Page 1*

state. The idea of raising a family in Oregon had always been in the back of their minds, and when they discovered the state's wine growing regions were well suited to producing Pinot Noir and Riesling, it seemed more fitting than ever.

In 2003, James and Andrea bought an old cattle ranch in the foothills of the Coast Range, outside McMinnville in the Ribbon Ridge winegrowing appellation. James' parents, who had recently retired, moved to Oregon as well and provided endless help and expertise as the property was prepared to plant several acres of Pinot Noir and Riesling. In 2005, they planted 22 acres to establish their Coast Range Vineyard and have since added two additional vineyard properties, Ribbon Ridge Vineyard and Wichmann Dundee Vineyard, that are planted to 28 acres and 8 acres respectively.

On their first property, the Freys built a state-of-the-art winery facility, complete with dramatically lit underground wine caves and a 1,500 square foot art gallery to display James' artwork. Winery tasting rooms often showcase local artists, but it's a rare few that can feature wine and art by a single person. James' vineyard-inspired artwork often incorporates vineyard dirt and vine cuttings as elements to create a 3D effect. Some of his paintings also wind up on his art series wine bottle labels, which have become collector's items.

Equally impressive are James' award-winning wines that have garnered a remarkable number of 90+ ratings since the first vintage in 2007. Trisaetum Winery's focus remains on Pinot Noir and Riesling and currently releases up to 10 Pinot Noirs and 6 to 10 Rieslings each year.

The name of the winery, Trisaetum (pronounced *Tris-say-tum*), is a Latinized version of the names of James' and Andrea's son Tristan and daughter Tatum. Together, the Frey family works together to craft small lots of wine that are uniquely suited to their specific terrior. We are happy to share this up and coming family winery with you, and hope you enjoy one of their latest offerings. Cheers!

Willamette Valley is one of these such places, and the Pinot Noirs and Rieslings produced here are some of the world's best.

Trisaetum has three estate vineyards that are each farmed sustainably. The Ribbon Ridge Vineyard, from which this month's featured wine was produced, is 28 acres and planted in the Ribbon Ridge AVA, the smallest AVA in Oregon. The Ribbon Ridge AVA was established in 2005 and is home to approximately 20 vineyards of mostly Pinot Noir, Pinot Gris and Muscat Canelli.

ABOUT THE WINEMAKER



Born in Santa Cruz, California, James Frey's background is certainly unique with careers in photography, advertising, and business management before settling as a winery owner, winemaker and abstract expressionist artist in Oregon wine country. His masters degrees in Exercise Physiology and Business from the University of

Arizona add another layer to his wide range of endeavors. One thing is certain - James Frey definitely enjoys a challenge and rarely lets anything stand in his way of exploring it.

When it comes to winemaking for Trisaetum, James Frey focuses on crafting wines with balance and great complexity. He wants wines that are memorable, wines that are bold without being overpowering, and wonderfully expressive. In the winery's short lifespan, James has already been incredibly successful with his Pinot Noir and Riesling, two varietals that are rather finicky and difficult to grow. James enjoys the challenge though because he believes these grapes, more than any others, express the specific characteristics of the soil and climate in which they are grown - and when done right, these grapes can become exceptional wines.

TRISAETUM 2011 RIBBON RIDGE ESTATE PINOT NOIR

Trisaetum's 2011 Ribbon Ridge Estate Pinot Noir was produced from the Frey family's Ribbon Ridge Vineyard in the Ribbon Ridge AVA of Oregon's northern Willamette Valley. Classic aromas of dark cherry, cassis and spice dominate the nose with hints of fresh rose petals in the background. On the palate, red fruit flavors are balanced by great acidity, nicely structured tannins, and a touch of oak. Try pairing this Pinot Noir with salmon or pork tenderloin. Enjoy!

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TRISAETUM	Retail Price at Winery	Gold Medal <i>Membership Rewards</i> Pricing*				
		2+ btl.	6+ btl.	12+ btl.	24+ btl.	
2011 Ribbon Ridge Estate Pinot Noir	\$55.00/btl.	2-Bottle Members:	\$45. ⁰⁰	\$43. ³³	\$42. ⁵⁰	\$41.⁶⁷
		4-Bottle Members:	\$45. ⁰⁰	\$42. ⁵⁰	\$41. ²⁵	\$40.⁸³
		Charter Members:	\$42. ⁷⁵	\$40. ³⁸	\$39. ¹⁹	\$38.⁷⁹

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Baked Salmon with Tarragon and Fennel-Seed Butter

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| 6 Tbs. butter | 1 Tbs. fresh lemon juice |
| 2 Tbs. chopped fresh tarragon | 6 (6-7 oz.) salmon fillets |
| 4 tsp. fennel seeds, crushed | 6 very thin lemon slices |
| 1 Tbs. grated lemon peel | 6 fresh tarragon sprigs |

Stir butter, chopped tarragon, fennel seeds, lemon peel, and lemon juice in a small saucepan over low heat until butter melts. Season with salt and pepper. Arrange salmon on baking sheet. Brush butter mixture over salmon.

Position rack in center of oven and preheat to 450 degrees. Bake salmon until just opaque in center, about 12 minutes. Transfer salmon to plates. Garnish with lemon slices and tarragon sprigs. It's terrific with **Cucumber-Watercress Relish** and **Sugar Snap Peas with Toasted Sesame Seeds** with roasted potatoes. *Recipe sourced from www.epicurious.com.*



Cucumber-Watercress Relish

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| 2 tsp. yellow mustard seeds | 2 1/4 cups 1/4-inch pieces unpeeled seeded English hothouse cucumber |
| 3/4 tsp. fennel seeds | 1 cup chopped red onion |
| 1/4 cup white wine vinegar | 1/2 cup coarsely chopped watercress |
| 2 Tbs. olive oil | |
| 1 Tbs. sugar | |

Stir mustard and fennel seeds in small skillet over medium-high heat until mustard seeds begin to pop, about 2 minutes. Transfer to medium glass bowl. Whisk in vinegar, oil and sugar. Add cucumber and onion; toss to combine. Season with salt and pepper. Let stand at room temperature 30 minutes, stirring occasionally. (Can be made 4 hours ahead. Cover; chill.) Mix watercress into relish and serve.



Sugar Snap Peas with Toasted Sesame Seeds

- 1 pound sugar snap peas, stringed
- 1 tsp. toasted sesame seeds
- 1 tsp. oriental sesame oil

Steam sugar snap peas until crisp-tender, about 3 minutes. Transfer to bowl. Toss with seeds and oil. Season with salt.

Find this recipe and all of your favorites online at GoldMedalWineClub.com/recipes. We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!



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