

Diamond Series



Vergari Wines

From the time he was five, David Vergari knew that wines held a special interest for him. As a youth, Vergari vividly remembers sampling his great uncle's homemade red wine when he and his parents visited his family in San Francisco.

Born in Oak Ridge, Tennessee to Atomic Energy Commission-employed parents, the Vergaris moved back to Northern California's East Bay in the mid 1950's. David attended and later graduated from UC Berkeley with a degree in Latin American History.

He served as a Navy Corpsman attached to Marine units during the latter stages of the Vietnam War and returned home to complete his education.

At one point, while he was pursuing a masters of business degree in college, his girlfriend at the time asked him what he really wanted to do with his life. Vergari thought for a second and blurted out, "why make wine, of course."

Vergari, now 58, explained that while his answer surprised him, it really could have been expected.

"Since I basically grew up in and around wine country, I guess my heart was there all the time. My grandparents had a place across the Russian River from Korb in Sonoma County and I had hung around wineries and vineyards since I was a kid."

Once he made the decision to enter the wine arena, David Vergari really did it in the right manner. In 1989, he enrolled at UC Davis to learn "both the theory about winemaking and grape growing and also to achieve the credibility that a degree from UC Davis brings with it."

He worked at a number of internships while at UC Davis including the likes of Sonoma-Cutrer and The Hess Collection. He also gained a great deal of practical experience from the esteemed Sullivan Vineyards of Rutherford, Napa Valley, and its iconic owner, the late Jim Sullivan.

In 1992, Vergari took a job in Australia with legendary Australian winemaker James Halliday at his well-known Coldstream Hills Winery in Victoria's Yarra Valley, not far from Melbourne. Upon leaving down under, he worked his way through Europe's wine regions and finally landed in Spain where he produced wine for a startup winery before finally returning home in 1993.

A ground level job opened up at the legendary Joseph Phelps Vineyard in Napa Valley and Vergari jumped at the chance. He stayed there four years and was eventually named Research Enologist for the classic winery. Stints at P.H. Phillips, Rutz Cellars and finally the Riboli Family Vineyard gave Vergari an incredible resume from which to draw. A number of top ratings for wines he made caused Vergari to carefully consider his future.

In 2003, David Vergari made a most important decision to begin making wines under his own Vergari Wines label. The first year's production was a microscopic 167 cases that was followed the next year by around three hundred cases of Pinot Noir and a small amount of Napa Valley Cabernet Sauvignon.

"I have always been interested in Pinot Noir because of the difficulty of growing the grapes and making the wine," he confessed. "When the movie Sideways came out, Pinot Noir's stature rose considerably and a number of people jumped into the race to make it. The film

was really a double-edged sword. On the one hand, the publicity it generated was wonderful for the grape and the wine business, but at the same time, the exposure attracted a number of vintners who just wanted to capitalize on the publicity."

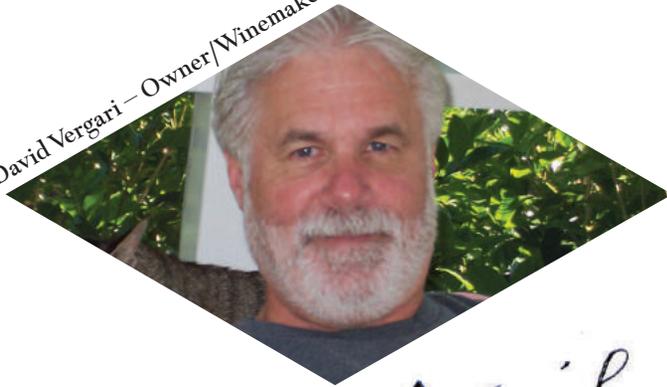
Vergari Wines' production has risen to around 750 cases for this year, and David Vergari doesn't foresee a great deal of growth for the future since he is the winery's only employee. "If I was to reach, say 1500 cases in the future, that would be just great. 2,000 cases would be off the charts."



Diamond Series

Continued on page 2

David Vergari – Owner/Winemaker



Vergari has no plans for a winery, preferring to put his money into the best possible grapes. He uses the facilities of Oak Ridge Wines Services in Sebastopol, Sonoma County that is owned by close friends who cater to his every need.

He and his wife Katie Orth, live in Sierra Madre, part of Los Angeles' San Gabriel Valley, but Vergari's heart remains close to his wines up in Northern California.

By making some Chilean wines in 2005, Vergari added a fourth continent on which he has made wine, a rarity among modern winemakers. He possesses a world-class amount of wine expertise that is definitely apparent in his remarkable wines.

Accolades and Tasting Notes

94-Points, *Pinot Report* — “Medium-deep ruby color; deep, spicy, black cherry and earthy aromas; rich and deep, earthy black cherry fruit, spice and forest floor notes, sweet oak; great structure and balance; long finish. Very deep and nuanced, this Pinot has many layers of flavor and a very silky texture.”

93-Points, *Wine & Spirits* magazine — “Dark in tone, this wine's flavors of pomegranate and sour cherry yield a range of scents as complex as a forest floor. The savory notes of conifer and mushroom keep it baritone and gamy while higher notes of woodland flowers and wild cherry add dimension and harmony. This is focused and elegant, for braised duck.”

“David's Pinots are focused, balanced wines that greatly reflect the vineyard. He's a producer to watch.”
– *Pinot Report*

David Vergari's Tasting Notes – Ruby color; bouquet of spice, earthy, gamy, and red cherry aromas. Fruit-driven entry that opens into a silky-textured, balanced mid-palate and extraordinarily long finish. This wine will evolve in the glass. Very tightly wound. The mountain fruit bodes well for long aging.

Reorder

After years of experience working at wineries on three different continents, David Vergari has found his niche making seamless, world-class Pinot Noirs from the Sonoma Coast. The 2005 Sangiacomo Vineyard Pinot Noir is an elegant achievement of Vergari's philosophy of allowing wines to “find their voice,” by revealing a base of uniqueness, good balance and a sense of place. Only 162 cases produced, the Sangiacomo Pinot Noir is a highly allocated wine from one of California's best Pinot producers.

Winery Direct: \$42.00

Diamond Series Price:
3 bottles-\$39.00 / bottle
6 bottles-\$38.00 / bottle
12 bottles-\$36.00 / bottle
(Plus shipping)

Call: 1-800-266-8888 • Fax: 1-800-266-8889
Reorder Web Site: www.goldmedalwine.com/member
E-mail: orders@goldmedalwine.com

800.266.8888



www.goldmedalwine.com/member