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*"With Gold Medal Wine Club,  
The Road to Great Wine  
Begins at Your Door."*

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## MADROÑA VINEYARDS TAKES WINEMAKING TO A HIGHER LEVEL IN THE SIERRA FOOTHILLS

Who says you can't find great wines outside of Napa and Sonoma counties? For years now, wine enthusiasts have been traveling to places like Mendocino, Santa Barbara, and Santa Cruz counties to discover California's secret wine spots. However, many have not yet found one of the lesser publicized areas that has

emerged from the shadows of Napa and Sonoma—that of the Sierra Foothills and, more specifically, El Dorado County. The Gold Rush of 1849 encouraged thousands of fortune seekers to settle in the Sierra Foothills, including entrepreneurs to supply the miners with the goods they

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*Nestled in the foothills of the magnificent Sierra Nevada Mountains, the Madroña estate vineyards are situated at the 3000 foot level overlooking the valley.*

Gold Medal Wine Club features 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. On occasion we feature a wine which is of high medal-quality, but due to its very limited availability or by preference of the wine producer, may not be submitted to these venues for review. Each and every selection is a superb wine made in small quantities and with limited distribution. There are over 2,000 wineries in California producing thousands of different wines. Only wines fitting the above criteria are considered in choosing the featured selections each month.



### 2003 CABERNET SAUVIGNON

The 2003 Madroña Estate Cabernet Sauvignon is an exemplary Cabernet Sauvignon from high elevation vineyards in the El Dorado region of California's Sierra Nevada Foothills. This refined, elegant, and well balance Cabernet Sauvignon won a **Gold Medal** at the *Critics Challenge in San Francisco*, plus a **Silver Medal** at the *Taster's Guild Wine Competition*. An additional **Silver Medal** was awarded at the *San Francisco International Wine Competition* and a third **Silver Medal** was won at the *Amador County Fair Wine Competition*. A bountiful bouquet of herbed green olives, fresh oregano, and anise fill the glass while deeper aromas of cranberry, plum, and cherry cola follow, with a hint of toasty oak and vanilla. The palate is equally intriguing from start to finish; cherry, dark chocolate and raspberry fruit greet the notes of black currant that flow into the lingering finish. This Cabernet Sauvignon is ready to enjoy with your favorite steak and will improve with time. Aged in oak 22 months. 81% Cabernet Sauvignon, 8.6% Merlot, 4.9% Cabernet Franc, 2.9% Malbec, 2.6% Petit Verdot. Enjoy now until 2012.

### 2004 MERLOT

Madroña's 2004 Estate Merlot is big, bold and balanced, and has accumulated numerous accolades: **Gold Medal** — *Amador County Fair Wine Competition*, **Gold Medal** — *Los Angeles International Wine Competition*, **Silver Medal** — *New World International Wine Competition*, **Platinum Award** — *Critics Challenge*, plus numerous **Bronze Medals** at various other competitions. The bouquet is full and complex showing dark plum, cherry, an enticing cassis character, tart raspberry, a layer of molasses, and sweet pipe tobacco. The palate is rich and luscious, with fruit that is positively explosive. Loaded with black Bing cherry characters and wild boysenberry fruit, the density and concentration is something only mountain-grown vineyards can achieve. It is truly the balance that makes this an exceptional wine. From start to finish, the palate is integrated and vibrant. Aged 20 months in oak. 81.8% Merlot, 14.1% Cabernet Franc, 3.0% Cabernet Sauvignon, 1.1% Zinfandel. Enjoy now or until 2009.

#### WINE CREDENTIAL HIGHLIGHTS

**2003 VINTAGE:** **Gold Medal** — *Critics Challenge*, **Silver Medal** — *Taster's Guild*, **Silver Medal** — *San Francisco International Wine Competition*, **Silver Medal** — *Amador County Fair Wine Competition*.

**LEGACY:** In 1978 the Bushes started using their grapes to make their own wines. Their high elevation vineyards in El Dorado County have proven over the years to produce award-winning wines with high levels of flavor and intensity.

#### Just the facts:

pH.....	3.76
Alcohol.....	13.3%
Total Acid.....	0.71 g/100 mls
Aged in Oak.....	22 months
Cases Produced.....	742
Drink Now or Up to Year.....	2012

**2004 VINTAGE:** **Gold Medal** — *Amador County Fair Wine Competition*, **Gold Medal** — *Los Angeles International Wine Competition*, **Silver Medal** — *New World International Wine Competition*, **Platinum Award** — *Critics Challenge*, plus six **Bronze Medals**.

**LEGACY:** The 3000 ft. elevation of the vineyards at Madroña tends to produce a Merlot of firmer tannin structure than is commonly found in other areas. The elevation also contributes a distinctive complexity to the Madroña Merlot.

#### Just the facts:

pH.....	3.60
Alcohol.....	13.8%
Total Acid.....	0.52 g/100 mls
Aged in Oak.....	20 months
Cases Produced.....	889
Drink Now or Up to Year.....	2009

# GOLD MEDAL SPOTLIGHT

## *The Bush Family*

“It just seemed like a good idea at the time,” explains Dick Bush about why he started Madroña Winery. “We had a perishable commodity on our hands and we were at the mercy of other wineries to hopefully buy our entire crop within a very narrow window of time each year.” So Dick and Leslie Bush took control of their own destiny and began producing their own label in 1978. Dick Bush underscores the fact that he had absolutely no idea he would end up being a grape farmer, let alone a winemaker and winery owner. Most of Dick’s life was spent growing up in the Sierra foothills area of northern

California. His father was an engineer for the Navy in their hometown of Vallejo. But as a young boy, Dick’s interest was in the physical sciences more than engineering. His primary attraction was to the field of geology.

While attending college at Stanford University, he became aware of the field of metallurgy and ultimately earned his degree in that study. His focus on metallurgy continued into graduate school and his expertise turned from extractive metallurgy (the process of getting the metals out of raw materials) to physical metallurgy (dealing with the properties of metals after extraction, such as with blending or heat treating). He then

followed up grad school with a Ph.D. in Material Science. “Up until the time I attended college, the metallurgy field had a fairly narrow scope and limited opportunities,” he says. “But with the advent of ceramics being used as components in manufacturing, all of a sudden that whole area of study broadened.”

Out of college in 1961, Dick was immediately recruited by Ford Motor Co. to work at their headquarters in Detroit. He stayed there for almost seven years until an opportunity arose to come back to northern California. Back home again, he teamed up with his brother-in-law who had started a consulting firm specializing in

hydrologic studies. Knowing he and his family wanted

to stay in California, Dick began looking for property to build a home. As he searched for land in the familiar Sierra foothills, he figured it was logical to buy enough property to do something else with besides just building a house. That *something* turned out to be prime vineyards and a superb winery. 🍷



*Owners, winemakers and the future of Madroña Vineyards, Maggie, Hanna, Paul, Tessa, Dick, and Leslie Bush*

## WINE WIZARD

- 1) What are the raw crystals found in a wine tank after fermentation?
- 2) Which President was the first wine advocate in America?
- 3) What is the “cap” winemakers refer to during fermentation?

*Continued from page 1*

valued back east and in the old country. By 1895, almost 100 wineries were operating in the Mother Lode area, more than Napa and Sonoma combined.

Consider this— there are twenty-eight or so small, family



*The historic El Dorado grape-growing region has proven to produce excellent fruit.*

owned and operated wineries located in El Dorado County, accounting for less than 2% of all wineries in California. In the dozen or so most important wine industry competitions, these wineries collectively earn greater than 10% of all Medals awarded virtually every year— and that’s no easy task.

A large part of El Dorado County’s success is due to this month’s featured Madroña Winery. Owners Dick & Leslie Bush and family have been hard at work, perfecting their craft for many years. They started from scratch in 1972, purchasing 52 acres of land in the Sierra foothills. “*Foothill*” is a bit of a misnomer, though; because at a 3,000 foot elevation, Madroña vineyard is thought to be the highest in the country. “We started out looking for land simply to build a house. But the more we looked and learned about the area, we saw

an opportunity for grape growing,” says Dick. “We had absolutely no agricultural background when we started,” he continues. “And certainly



*The majestic old Madrone tree still stands in the middle of the estate vineyard.*

had no visions of starting a winery either!”

The Bushes carved out 32 acres of vineyard land over the next two years, planting Chardonnay, Cabernet Sauvignon, Merlot, Zinfandel, and Riesling. They later added Gewürztraminer and Cabernet Franc, to round out their cool-climate varietal mix.

They named their winery, Madroña (pronounced *ma-drone-ya*), after the huge tree bearing the same name, situated smack dab in the middle of the vineyard. By 1976, they were able to begin selling their harvest to other wineries.

“After a couple of years, we realized we didn’t like being at the mercy of other wineries to make a living,” says Dick. So in 1978 the Bushes started using their grapes to make their own wines. The first two years they made a couple of thousand cases of Cabernet Sauvignon and Zinfandel at another facility until their own winery building was

completed. Dick was able to craft these first wines by hiring a winemaking consultant, taking wine courses at U.C. Davis, and a lot of on-the-job, learn-as-you-go training. The winemaking task turned into a family affair as two of his sons and a daughter-in-law all pitched in to help throughout the next decade.

In the mid-1990s, Madroña bought another 45 acres nearby their existing vineyard to expand their varietal mix and wine offerings for the future. There varietals such as Syrah, Viognier, Marsanne and Roussanne have been producing

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*Paul and Dick Bush look over the fruit in their 30 year old estate vineyard.*

## ANSWERS TO WINE WIZARD

1) The raw crystals found adhering to the inside walls or bottom of the tank after fermentation are known as ARGOL. Argol or crude tartar is an acidulous salt from which cream of tartar is produced. It exists in the juice of grapes, and is deposited from wines on the sides of the containers during fermentation. Argol is the primary source of the world's Cream of Tartar used in cooking.

2) During his life Thomas Jefferson was an advocate of the merits of wine, believing that “no nation is drunken where wine is cheap; and none sober, where the dearness of wine substitutes ardent spirits as the common beverage.” Thomas Jefferson was the most knowledgeable wine connoisseur of his time and his tastes in wine covered the world. His wine advice to merchants and friends opened channels for the importation of wine into the United States from France, Italy, Portugal, and Spain. While serving as Secretary of State, President of the United States, and later in his retirement, he successfully lobbied to reduce importation taxes to support the wine industry in America.

3) The “cap” is comprised of the floating solids (grape pits, skins, and stems) that rise to the top of a tank during fermentation. The solids form a thick mat on the surface of the wine which must be wetted at least daily during fermentation of red wine in order to extract the maximum amount of color and flavor into the wine. Failure to wet the cap during fermentation usually produces lighter, less flavorful and less tannic red wines, which have a shorter shelf life. Many winemakers punch-down the cap (push the solids under the surface) during fermentation to extract even more color and flavor.





# FOOD FOR THOUGHT

## BLUE CHEESE MADROÑA CABERNET BUTTER

*Serve over a great cut of steak with Madroña Cabernet Sauvignon.*

- 8 Ounces Madroña Cabernet Sauvignon
- 2 Ounces Butter
- 2 Garlic cloves, minced
- 4 Ounces Roquefort (or other creamy Blue Cheese)

*Over medium heat in a small saucepan, reduce the wine to approximately one ounce. Set aside. Sauté garlic in butter until fragrant. Add wine reduction. Remove from heat. Immediately before serving bring back to a low simmer; add the blue cheese, remove from heat, and serve over steak.*

## ROQUEFORT AND MADROÑA MERLOT REDUCTION SAUCE

*Serve over a great cut of meat with Madroña Merlot.*

- 1 Garlic Clove, large, chopped
- 1/2 Stick Unsalted Butter
- 1/4 Pound Roquefort Cheese (or your favorite Blue Cheese)
- 1 - 2 cups Madroña Merlot (or your choice), reduced to less than one ounce

*Sauté chopped garlic in butter. Add the wine and bring to a boil. Remove from heat and stir in the cheese until melted. Serve over a freshly grilled New York steak. This also tastes great over baked potatoes!*

## CHICKEN PARMESAN EL DORADO

*Pair with Madroña Merlot.*

*Serves 4*

- 4 Chicken breasts, boneless, skinless
- 4 Slices Mozzarella
- 1/2 Cup Parmesan Cheese, grated
- 1 Tablespoon Basil, fresh, chopped
- Salt and Pepper to taste

*Pound the chicken breasts until they are approximately half the original thickness. Dredge in a mixture of Parmesan, basil, salt and pepper. If this is sautéed instead of grilled, add 1/2 cup dry bread crumbs. Grill over a hot fire 5 minutes on one side, turn and grill 5 minutes more. Place Mozzarella on each breast for final 2 or 3 minutes. Serve over linguini with Madroña Marinara Sauce.*

## MADROÑA MARINARA SAUCE

*Serve over Chicken Parmesan and pasta.*

- 1 Small Onion, diced fine
- 2 Garlic Cloves, minced
- 2 Tablespoons fresh Basil, chopped
- 1 (28 ounce) Can crushed Tomatoes with added puree
- 2 Tablespoons Extra Virgin Olive Oil
- 1 Cup Madroña Merlot
- Salt and Pepper to taste

*Sauté onion and garlic in olive oil until transparent. Add tomatoes, wine and basil and simmer until thick.*

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medal-winning wines for several years.

“Our latest plantings of Italian varieties Sangiovese and Barbera has expanded our range of offerings,” says Dick’s son, Paul.

From the 70-acres of family owned vineyards, Madroña is

producing twenty-two or so different wines. Half are produced in such small quantities that they are available only at the winery’s tasting room. The largest percentage of the 12,000 case production is devoted to Chardonnay, Cabernet Sauvignon, and Zinfandel. Even so, just one to two thousand cases of each wine are produced yearly.

In November of 2003, Dick’s son Paul took sole responsibility for the winemaking duties. Even though Paul’s formal education was in economics at U.C. Davis, he grew up on the vineyards and has worked in the winery since he was a kid. In 1991, Paul began managing the winery and has called the shots ever since. “I never planned to

# JUDGE-THE-WINES RESULTS

In this section we publish the cumulative, on-going tallies of the Judge-the-Wines Scorecards which are provided in each delivery of wine and mailed back in by Club members. We believe it is fun as well as educational to think about and record the different characteristics of the wines you sample. No matter how acute you think your palate is, the person next to you will probably have a different thought or opinion about a certain characteristic of the wine you are sampling. It can also prove beneficial to record your impressions of the wine for reference at a later date.

Below are the most recent tallies of the Scorecards returned. Gold Medal Wine Club specializes in featuring small-sized wineries and small-production wines. Depending on availability from the winery, all members may not receive every wine that is listed below. The Scorecard results which are printed in green indicate the wine selections that as of press time are still available for reorder.

## 2005 Kit Fox "Foxy White"

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	90%	7%	3%

## 2005 Kit Fox "Foxy Red"

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	5%	2%

## 2005 LedgeWood Creek Chardonnay

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	5%	3%

## 2004 LedgeWood Creek GSM

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	93%	4%	2%

## 2006 White Oak Sauvignon Blanc

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	91%	5%	4%

## 2005 White Oak Merlot

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	90%	5%	5%

## 2006 San Simeon Pinot Gris

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	89%	6%	5%

## 2001 San Simeon Opaque Red

MEDALS:	GOLD	SILVER	BRONZE
RESULTS:	92%	5%	3%

The above wines were recently featured. Due to space limitations, the entire list of available wines is not listed.

To see our entire inventory and reorder online, go to: [www.goldmedalwine.com/member](http://www.goldmedalwine.com/member)

■ Indicates wine is still available

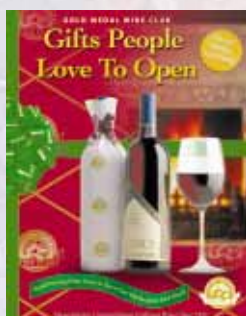
become the full time winemaker," says Paul. "But as a family we felt that this was the best way to refine the style of classic dinner wines we enjoy." His philosophy of winemaking is to show the characteristics and fruit of the region, as well as making wines that showcase a variety of food. "It was once said to me that a farmer should never plant a crop that he doesn't enjoy eating, otherwise he'll never know when to pick it. I think it's the same with wine— produce what you like." 🍷



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# THE GRAPEVINE

*Comments from us and Club members*



There's nothing better than having a great bottle of wine at the table for any occasion. With four exciting Wine Club Series to choose from, gift giving has never been easier. To see special wine gift ideas look inside our convenient *Holiday Wine Club Gift Guide*, enclosed in this shipment; or you may view all the gifts at [www.goldmedalwine.com/wine-gift](http://www.goldmedalwine.com/wine-gift) on line. And keep in mind that our one-of-a-kind, artist commissioned Wine Country Gift Box is a beautiful way to present your gift. This year's all new Gift Box is the third edition of our exclusive, wine country collection, and is absolutely beautiful.

Also remember, now's the season to save 35% on case purchases of Iron Horse 2001 Classic Brut California champagne. With the lofty rating of **93 Points** by *Wine & Spirits* magazine this is an excellent selection for holiday celebrations, office parties and any up and coming special occasion. See the Annual California champagne insert for complete details. To place your order **call us at 1-800-266-8888** or **order online at [www.goldmedalwine.com/sparkle](http://www.goldmedalwine.com/sparkle)**.



Members who send in their wine ratings on the provided Scorecards are eligible to receive a bonus half-case of any *Gold Medal Series* wine that is in stock if your name is drawn. Drawings are held each month. (Maximum of one Scorecard per wine per membership)...GMWC

## R E O R D E R

The Madroña Vineyard 2003 Estate Cabernet Sauvignon and 2004 Estate Merlot are complex in the nose and on the palate. These two varietals are excellent examples of wines produced from high elevation vineyards in the El Dorado region of California's Sierra Nevada Foothills. Both wines are multiple award-winners, food friendly, palate pleasing and very affordable at *Gold Series* member pricing.

MADROÑA VINEYARDS	Retail Price Winery-Direct	Club Price 2-Bottle Members		Club Price 4-Bottle Members	
<b>2003 Cabernet Sauvignon*</b> Estate	Half Case-6 \$108 Full Case-12 \$216	<b>\$84</b> (\$14.00) Save 22%	<b>\$156</b> (\$13.00) Save 28%	<b>\$78</b> (\$13.00) Save 28%	<b>\$144</b> (\$12.00) Save 33%
<b>2004 Merlot*</b> Estate	Half Case-6 \$90 Full Case-12 \$180	<b>\$72</b> (\$12.00) Save 20%	<b>\$132</b> (\$11.00) Save 27%	<b>\$66</b> (\$11.00) Save 27%	<b>\$120</b> (\$10.00) Save 33%

**Reorder Hotline: 1-800-266-8888 • [www.goldmedalwine.com/member](http://www.goldmedalwine.com/member)**

**Reorder Faxline: 1-800-266-8889**

*\*Availability is limited*

*Note: Shipping and tax (if applicable) not included in the above prices. Call for details.*