

The Wine Press

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

VDR Winery and Ranch 32 Winery
Monterey County





VDR 2014 Red Wine

Hames Valley, Monterey County, California

600 Cases Produced

A blend of 63% Petit Verdot and 37% Petite Sirah, the VDR 2014 Red Wine comes from the winery's estate Hames Valley Vineyard, nestled at the foot of the Santa Lucia Mountain Range in the Hames Valley AVA of Monterey County. Here, the long, warm days create an ideal setting for growing top quality Petit Verdot and Petite Sirah, and the dramatic nighttime cooling helps preserve the firm structure and balanced acidity. The name, VDR (Very Dark Red) frankly speaks for itself with this wine. Petit Verdot is a grape of dark color, stout tannins and concentrated flavors. The small berries of Petite Sirah means a more intense maceration of skin-to-juice ratio and some of the longest tannins of any wine grape. Together, they create a dark, concentrated wine that can be enjoyed now, but it will also age well for a decade or more. The 2014 VDR is full bodied yet supple with deep, ripe fruit flavors of black currant and black raspberry, perfumed by delicate notes of crushed violet. A firm, chalky tannin structure supports the velvety, luscious mouthfeel while the dense flavors linger on the long, layered finish. Aged 12 months in oak. Enjoy!

Gold Medal Special Selection



Ranch 32 2016 Estate Grown Chardonnay

Arroyo Seco, Monterey County, California

The Ranch 32 2016 Estate Grown Chardonnay hails from two sustainably farmed estate vineyards on the western shelf of the Salinas Valley below the Santa Lucia Mountains. The climate here is heavily influenced by the cool afternoon winds that sweep down the Salinas Valley off the Monterey Bay. With nutrient-rich soils, this is renowned terroir for both Chardonnay and Pinot Noir. Bright, crisp, and balanced, the Ranch 32 2016 Chardonnay captures the distinct personality of the Arroyo Seco AVA. The nose delivers notes of pear, citrus, tropical fruit and toasted vanilla beans, while the palate offers rich and concentrated flavors of pineapple, butterscotch, and fresh minerality. This versatile wine can be served as an aperitif or as an accompaniment to your favorite seafood dishes. Aged 10 months in French oak. 100% Chardonnay. Enjoy!

Gold Medal Special Selection

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). 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.



VDR Winery and Ranch 32 Winery



A pair of ultra boutique Monterey County wineries offer incredibly focused, terroir-driven wines that capture the versatile growing region along the northern tip of California's Central Coast.

The ever-evolving California wine industry has created a number of new categories that are considered aides for the consuming public. Among the new types are the so-called niche wineries, that offer limited portfolios intended to fulfill perceived holes in the industry's offering selections. Both of this month's Gold Wine Club selections fit the descriptor of a niche winery.



Both VDR (Very Dark Reds) and Ranch 32 Wineries are owned by the Scheid family, one of the most passionate families who cares about not only crafting the best wine possible, but also honoring their commitment to being good stewards of the and supporting the local Monterey County community.



VDR Winery's very dark red wines hail from the up-and-coming Hames Valley AVA of Monterey County. Here, the warmer climate and large diurnal temperature change from day to night, allows red varieties such as Petite Sirah and Petit Verdot to thrive, producing grapes with concentrated, fruit-forward flavors.

VDR made its debut in 2013 with a limited release of some 600 cases. It has grown to around 1,000 cases for the current year and has garnered a number of accolades since its debut. VDR Winery is expected to continue evolving into a formidable brand. Scheid credits his sister Heidi with naming the entity.

Ranch 32 Winery

First planted in 1972, Ranch 32 is considered the home vineyard for Scheid Family Wines. Its 130 acres lie within the prized Arroyo Seco AVA, home to a number of California's finest Chardonnays. All vineyards are sustainably farmed and crafted to represent the tremendous depth and character that reflect the terroir of their origin.

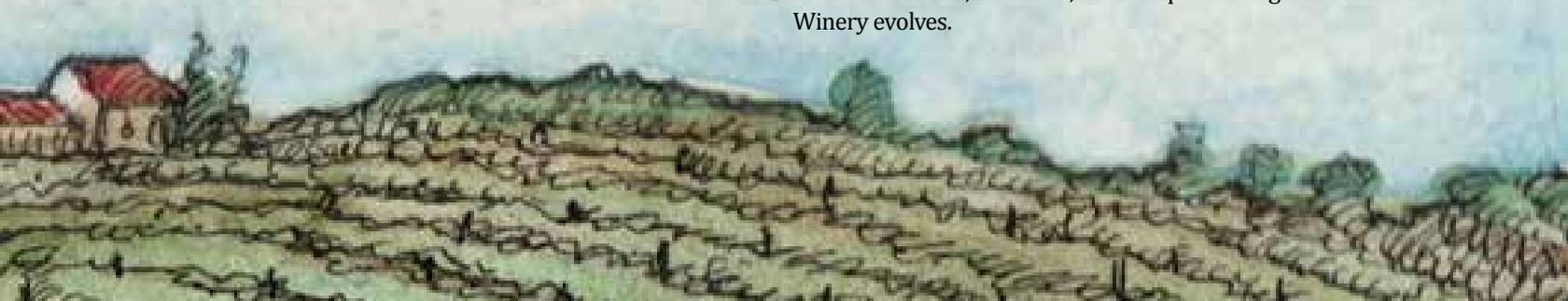
Ranch 32's numerical designation resulted from the fact that early computers were only able to display two numerical digits and the Ranch 32 designation was always used by early employees of the company.

Ranch 32 Winery came into existence in 2010 with an initial offering of only 500 cases. It has also grown to its current level of around 1,250 cases, but is expected to grow as Ranch 32 Winery evolves.

VDR Winery

True to its innovative name, VDR Winery (Very Dark Reds) offers distinctive red varietal wines that are dark red in color. Derived from the old-time grower's practice of listing available wines for purchase at the bottom of a page under the VDR designation, these wines were usually small lots of unused, high quality juice that were mainly used for coloring in blended wines.

"We noticed that our Petite Sirah from Hames Valley was of exceptional quality. Also, the Petite Verdot was almost amazing," offered owner Scott Scheid. "We decided the resultant wine filled a void and VDR Winery was the perfect spot for the blend."





Dave Nagengast, VDR Winemaker

A top notch discus thrower in both high school and college, Dave Nagengast chose the wine industry to show his skills. After competing in collegiate track and field at Cal State Fresno, Nagengast received a Bachelor of Science in Agriculture Science with an emphasis in Enology in 1985. He pointed to the complexity of the winemaking process as the main reason for his interest in the craft.

Over the next few years, he was employed as an assistant winemaker at several wineries including Storrs Winery & Vineyards, Mirassou Winery and San Martin Winery. His winemaking philosophy is to accentuate the character of the grape through the finished wine. Nagengast's goal is to make wines that are true to the grape and balanced in mouthfeel. He feels he is still learning his art after more than 30 years in the role of winemaker. Nagengast is also the current winemaker for Scheid Family Vineyards.

Nagengast is also the owner of Nagengast Estate Vineyard, overlooking Hog Canyon and of the very successful Cinquain Cellars Winery in San Miguel, CA where his family currently resides.

Vincent Catalaa, Ranch 32 Winemaker

Born and raised in Saint Jean, a suburban town near Toulouse, France, Catalaa holds a Master's of Science in Enology and Viticulture from University Paul Sabatier in the same city. He interned in both France and South Africa before immigrating to the United States. Other notable winery jobs include Chateau Saint Auriol (Corbieres), Blossom Hill Winery and Josh Jensen's heralded Calera Wines where he served as an assistant winemaker.

Catalaa considers himself an accomplished cook and delights in pairing specific wines with foods. His first wine experience was at age 2, when his parents offered him some that had been watered down. His preferences tend toward older Bordeaux-style wines, particularly ones that have had a chance to develop in the bottle. Although, he has recently become a convert to California Pinot Noirs and particularly the elegant, silky ones reminiscent of fine Burgundies.





Food pairings from VDR and Ranch 32



VDR Coffee Crusted Beef Tenderloin

Pair with the VDR 2014 Red Wine

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| 1 (3-4 lb) trimmed beef tenderloin | 4 anchovy fillets, chopped |
| Kosher salt and freshly ground black pepper | 3 garlic cloves, minced |
| 2 Tbs coffee beans | 3 Tbs olive oil |
| 2 Tbs black peppercorns | 1 Tbs chopped fresh tarragon |
| 2 tsp grated unsweetened chocolate
(100% cacao) | Needles from 2 sprigs fresh rosemary,
chopped |
| 1 Tbs Dijon mustard | |

Take the beef out of the refrigerator 1 hour before you plan to roast it and season with salt and pepper. Preheat the oven to 425 degrees.

Crush the coffee beans and peppercorns with a mortar and pestle or on the counter with the back of a small, heavy skillet. Mix the coffee bean-peppercorn mixture with the chocolate, mustard, anchovies, garlic and 1 Tbs of the olive oil to make a thick paste.

Heat the remaining 2 Tbs olive oil in a large, ovenproof skillet over high heat. When it shimmers, add the beef and sear it on all sides, about 8 minutes. Press down on the beef to get a good crust on it. Slather the paste on the beef and strew the herbs on top.

Slide the skillet into the oven and roast until the beef registers 120 to 125 degrees for medium-rare; start checking with an instant-read thermometer after 20 minutes. Tent the roast loosely with foil and let it rest for 30 minutes before carving. *Recipe provided by VDR Winery.*



Marinated Grilled Shrimp Skewers

Pair with the Ranch 32 2016 Chardonnay

- | | |
|-------------------------------|---|
| 3/4 cup olive oil | 2 tsp dried oregano |
| 1/3 cup chopped fresh parsley | 1 tsp salt |
| 1 lemon, juiced | 1 tsp ground black pepper |
| 2 Tbs favorite hot sauce | 2 lbs shrimp, peeled & deveined
(leave tails attached) |
| 2 cloves garlic, minced | |
| 1/2 Tbs tomato paste | |

In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt and black pepper. Reserve 1/4 cup marinade for basting later. Mix the shrimp in with the remaining marinade and toss to coat well. Pour the shrimp and marinade mixture into a large plastic bag and refrigerate for two hours.

Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade. Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade. *Recipe provided by Ranch 32 Winery.*





Scott Scheid, In The Spotlight

When Scott Scheid was growing up in the Southern California city of Costa Mesa, he wasn't at all sure of what he wanted to do with his life. His father, Al Scheid, was an investment banker and Scott was presumed to follow in his father's footsteps.

"I attended Claremont McKenna College," Scheid recently recalled, and graduated in 1982 with a degree in economics. I still wasn't sure about a job, but my father was still keen on banking so I set up some interviews. After talking to a number of companies, I finally decided to go to New York and work for E.F. Hutton. A year later, I was made an options trader and began making some decent money."

But, his mother wasn't particularly happy with his move to New York and Scott Scheid was acutely aware that his family was extremely close, so he literally kept his options open. His father provided the impetus for the young trader to return to California.

"My Dad love to put deals together, and was successful in starting a number of companies by arranging the financing," Scheid related. "Any industry he thought had an excellent chance at success caught his interest and he put together investors and made the company a reality. He was extremely successful with emerging companies and industries."

At one point, Al Scheid became enamored with the wine industry and its fortuitous upside. He had planted his first rootstock in 1972 in a part of Monterey County that he thought had potential. Back then, Monterey County was little more than a passing thought for the well-conceived wineries of Napa Valley and Sonoma County.

"Dad named his new venture the Monterey Farming Company and approached his clients about investing in the

project. His idea was to keep these investors for a period of time and utilize the write-offs and perks the wine industry offered," continued Scott Scheid. "Many investors loved the idea of owning a piece of a winery and the idea took off. I would return home for visits and most of the stories were centered around the wine industry."

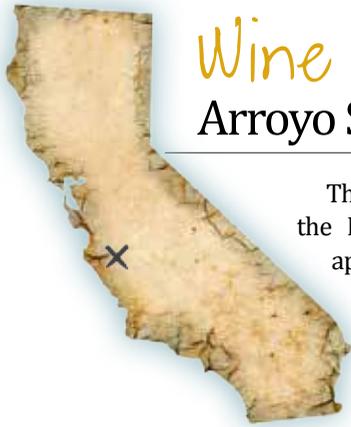
In June of 1986, Scott Scheid departed New York and returned to his family. His younger sister, Heidi, was an accounting analyst with Ernst & Young and agreed with her father that the wine industry provided an excellent opportunity for growth.

"We are an extremely close family and I was intrigued with the idea of Monterey County emerging as a major grower in the California wine industry. We were already supplying a number of top wineries with grapes, so I decided to become part of the operation. In the beginning, we were just farmers, but after a while it became apparent that we begin making wines with our name on them due to the success other wineries had with our fruit," he added.

Both VDR Winery and Ranch 32 Winery are products of that evolution and play an important role in his company's future development. "We want to grow these brands both nationally and even internationally," Scheid confided. "They are both unique unto themselves and provide us with a platform to feature different varietals in a distinctive setting and package."

Scott Scheid is truly a family-oriented man that possesses the vision and expertise necessary in the highly competitive modern California wine industry. His wines are serious additions to the state's expanding portfolio and carry the banner of Monterey County to its highest levels.





Wine Regions: Arroyo Seco & Hames Valley

The vast expanse that comprises the Monterey County AVA consists of approximately 140,000 acres of planted vines that run the veritable gauntlet of varietals and terroirs on California's extensive Central Coast growing area. The region is sub-divided into nine sub-AVA's that vary in size and quality of fruit

produced. Two of these sub-regions provide the grapes for this month's *Gold Wine Club* selections, the heralded Arroyo Seco AVA and the lesser known but equally established Hames Valley AVA.

Arroyo Seco AVA - Its name literally means 'dry riverbed' and is synonymous with top grade Chardonnays that have excelled from the area for the past four or five decades. Arroyo Seco's AVA begins in a steep and narrow gorge at the foot of the storied Santa Lucia Mountain Range and the AVA, and its topography, widen as it moves east and eventually becomes the warm and fertile soil of the incredibly productive Salinas Valley.

Arroyo Seco's AVA has numerous microclimates and soil types due to the aforementioned topography. Vineyards located deep in the canyon are shielded from the ever present afternoon winds and encounter warmer temperatures. On the valley floor,



those same breezes off the Pacific Ocean cool the grapes, curbing their growth and intensifying the fruit flavors.

Given its AVA status in 1983, there are more than 7,000 acres under vine in Arroyo Seco that continues to be rated as one of California's premier growing areas.

Hames Valley AVA - Hames Valley sits at the foot of the Santa Lucia Mountains in Monterey County's southern tip and possesses its own unique climate that makes it so friendly for red varietals. Even though some afternoon Pacific cooling occurs, Hames Valley AVA's geographic location mostly shelters the vineyards from the winds that frequent the Salinas Valley corridor and provides a warmer climate than the more northerly vineyards in Monterey County.

Hames Valley's AVA is relatively new, having achieved its status in 1994. Topography is similar to France's Rhone Valley that is famous for producing some of France's most flavor-forward wines. Its shale-loam soils and warmer climate makes it capable of producing grapes with concentrated, forward flavors that are vitally important to red varietals. Its elevations reach almost 1,300 feet, another excellent factor in considering suitable planting sites.

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Wine Winyard: Test Your Wine IQ!



Pumpovers vs. Punch Downs. What's the difference?

During the winemaking process, when grapes are left in a fermentation tank, all of the solids (grape skins, seeds, stems and pulp) rise to the surface and create a mass called a "cap." Winemakers want to integrate these solids back into the wine to extract the desirable color, flavor and tannin from these particles, and to do so, they must either 'Pumpover' or 'Punch Down' the cap. With Pumpovers, wine is pumped from the bottom of the tank to the top, and over the cap. Pumpovers can extract higher amounts of tannin in wine depending on the frequency and force, and the resulting wines tend to be more intense. Punch Downs, on the other hand, are a very delicate way of stirring a wine and are almost always done by hand - by manually pushing the cap back under the surface of the wine. On average, Pumpovers/Punch Downs are done about three times per day during fermentation.

What is extended maceration and how does it affect the finished wine?

Maceration is the process during red wine fermentation when the grape skins and solids (seeds, stems, pulp, etc.) are soaked in the wine must to extract color, aroma, and flavor compounds, as well as tannins (in the production of white wines, maceration is either avoided or allowed only in a very limited manner). Extended maceration is when the solids are left in contact with the juice/wine for a longer period of time with the goal of increasing color, flavor and tannin structure in the wine. There are two times this can happen: during cold soaking on unfermented grape juice, or after the grapes have been fermented into wine. There's no right or wrong way to do this, and some winemakers choose to do both. It comes down to preference and the art of achieving balance of flavor and texture in the finished wine.

The Gold Medal Wine Store



Instant! Membership Rewards saves you 20% to 39% off VDR & Ranch 32 wines!

	Retail Price at Winery		Gold Medal Membership Rewards Pricing*		
			2+ btls.	6+ btls.	12+ btls.
VDR 2014 Red Wine Hames Valley, Monterey County	\$30.00/btl.	2-Bottle Members:	\$23.00	\$21.33	\$20.50
		4-Bottle Members:	\$23.00	\$20.50	\$19.25
Ranch 32 2016 Chardonnay, Arroyo Seco, Monterey County	\$20.00/btl.	2-Bottle Members:	\$16.00	\$14.33	\$13.50
		4-Bottle Members:	\$16.00	\$13.50	\$12.25

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