

WINE

PRESS

Iron Horse Vineyards & Vina Robles

Gold Medal Wine Club Newsletter: Vol. 19 No. 6



FROM AN ICONIC AMERICAN WINERY TO A SWISS INFLUENCED, OLD WORLD INSPIRED ESTATE, IRON HORSE AND VINA ROBLES CREATE ALLURING, VINEYARD-DRIVEN WINES IN TOP CALIFORNIA REGIONS.



Iron Horse's portfolio of still and sparkling wines lands it among the top of Sonoma's most historical and celebrated wineries.



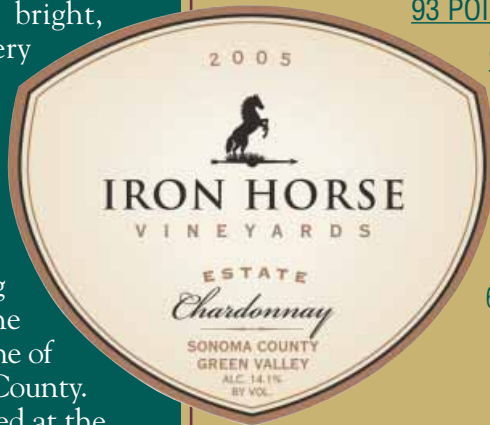
Vina Robles showcases its estate-grown, award-winning portfolio of Paso Robles wines at its stunning Hospitality Center.



Iron Horse Vineyards' sought-after fruit is hand selected from Sonoma County's celebrated Green Valley appellation.



Iron Horse Vineyards' 2005 Estate Chardonnay was produced from the winery's estate vineyards in Sonoma County's Green Valley appellation. Iron Horse Chardonnays have a bright, distinctive quality that the winery continues to deliver with each celebrated vintage and the 2005 Estate Chardonnay follows a procession of six consecutive vintages garnering 90+ point ratings in *Wine Enthusiast*. Named one of *Wine & Spirits'* **Top 100 Wineries of the Year** an astounding nine times lands Iron Horse in the magazine's Hall of Fame and makes it one of the major iconic wineries of Sonoma County. The 2005 Estate Chardonnay was served at the Governor's Ball of the Golden Globe Awards and is the recipient of **93 Points** from *Wine & Spirits* and **90 Points** from *Wine Enthusiast*. Iron Horse successfully adds layers of complexity to their Estate Chardonnay by keeping the oak beautifully integrated in the wine while refraining from malolactic fermentation. On the nose, aromas of grilled bananas and pears with light citrus and almond notes lead into a luscious mouthful of green apples, pears and marmalade on the finish. A delicious wine to pair with food, we recommend corn soup, halibut, goat cheese and lemon roasted chicken. 100% Chardonnay. Enjoy now until 2010.



2005 VINTAGE:
93 POINTS – *WINE & SPIRITS*,
90 POINTS – *WINE ENTHUSIAST*

LEGACY: IRON HORSE ESTATE CHARDONNAYS HAVE GARNERED 90+ SCORES FROM *WINE ENTHUSIAST* FOR 6 CONSECUTIVE VINTAGES!

Just the facts:

pH.....	3.14
Alcohol	14.1%
Total Acid.....	0.85 g/100 mls
Drink Now or Up to Year.....	2010

Elegant, well balanced, and juicy, the Vina Robles 2005 Cabernet Sauvignon was produced from Paso Robles' Huerhuero Vineyard on the east side of the expansive Central Coast appellation. Awarded **4 Stars** by *Restaurant Wine Online* and named a **Best Buy** with **88 Points** by Robert Whitely of *Wine Talk* at *San Diego Union Tribune*, this Cabernet Sauvignon is very characteristic of Paso Robles, showing lovely soft red fruit and an alluring floral characteristic with impressive potential to age well. Vina Robles' 2005 Cabernet is also **Recommended** with **3 Stars** from *Decanter* magazine. Deep dark, bright garnet in color, this wine has an intense bouquet of dark sweet fruits with dominating senses of blackberry and blueberry, complimented by notes of tobacco and toasty oak. This is a supple, full-bodied, rich flavored Cabernet Sauvignon that has intense fruitiness of blueberry and dark fruits, light oakiness, bright tannins and excellent balance, with a medium finish. Try pairing the Vina Robles 2005 Cabernet Sauvignon with flank steak, braised beef, and pasta with mushrooms and caramelized onions. Aged 19 months in oak. 77% Cabernet Sauvignon, 23% Petit Verdot. Enjoy now until 2015.



2005 VINTAGE:
4 STARS – *RESTAURANT WINE ONLINE*,
BEST BUY – *SAN DIEGO UNION TRIBUNE*,
RECOMMENDED & 3 STARS –
DECANTER MAGAZINE

LEGACY: VINA ROBLES' CABERNETS HAVE BEEN CONSISTENT MULTI-AWARD WINNERS SINCE THE 2002 VINTAGE – WHICH WAS THE FIRST SENT OUT FOR REVIEW.

Just the facts:

pH.....	3.47
Alcohol	14.0%
Total Acid.....	0.67 g/100 mls
Cases Produced.....	3,661
Drink Now or Up to Year.....	2015

IRON HORSE

In 1976, when founders Barry and Audrey Sterling first visited the property that was to become Iron Horse Vineyards, they were convinced they were lost. It was driving rain when they crested the knoll on Ross Station Road and saw the 350-acres of gently rolling hills and trees. Within two weeks, the couple bought the property and began to create what has become an iconic Russian River winery called Iron Horse Vineyards.

Sterling was 50 at the time, and an accomplished lawyer and international lover of food and wine. His career had taken him to both France and England, where he had learned to appreciate the intricacies and correlations of food and wine. Back home in his native Los Angeles, Barry and Audrey dreamed of owning vineyards and land in Northern California.

Iron Horse Vineyards derived its name from an old railroad engine that used to stop at nearby Ross Station. The

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VINA ROBLES

In any business, when a number of Swiss get together, the result is usually a most precise, well-organized and highly competitive entity. Such is the case with this month's *Gold Series* selection, Paso Robles-based Vina Robles, a Central Coast winery that is already turning heads despite the fact it is only ten years old.

Vina Robles is the product of an association between a pair of Swiss businessmen, Hans Nef and Hans Michel (pronounced Mikel) that developed as a result of the pair's long-term association in agricultural-related business endeavors. Growing up in a rural village just outside Zurich, Switzerland, Vina Robles' majority owner Nef learned to appreciate his rural surroundings and the incredible blessings that agriculture provided those who worked the land. He earned a degree in civil engineering and eventually formed his own civil engineering consultancy and management firm and undertook a number of major engineering projects in and around Zurich.

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The Iron Horse concept is to make estate bottled wines that show a definite “sense of place” through precision winegrowing.

Iron Horse, continued from page 2

distinctive label depiction of a rampant horse on a weathervane came from an actual old weathervane that was discovered on the property during one of the renovations Iron Horse has celebrated.

The company’s first release of an estate Pinot Noir occurred in 1979, and the winery grew quickly to around 20,000 cases of annual production. For the recent past, Iron Horse has bottled approximately 30,000 cases and expects to remain at that level, “for the foreseeable future,” according to CEO Joy Sterling.

A unique aspect of Iron Horse is the fact that it began producing sparkling wines almost as early (1980) as it has high quality varietals. These wines have been particularly successful for Iron Horse and

have been featured by the past four presidents at the White House. Starting with the Reagan-Gorbachev meeting in Geneva in 1985, and including the Bush White House birthday dinner for Pope Benedict XVI on his recent visit, Iron Horse’s wines have continually pleased national and world leaders. Even the Clintons welcomed in the new millennium with Iron Horse Vineyards as a toast. The Obama White House recently placed its first order.

Recently, Iron Horse has become completely self sufficient with regard to grape production that allows it to achieve complete ‘estate bottled’ status. That fact is terribly important

to Joy Sterling, “as it allows Iron Horse to fulfill our own destiny.” As an explanation, Sterling said that certain goals have been set with regards to quality, and that the winery is in a new phase of internal development that will allow it to reach the upper levels of wine excellence they believe their property capable of producing.

At this time, Iron Horse produces about 80% estate varietals and the other 20% is sparkling wine. The winery expects to continue at that ratio for a number of years in the future. Iron Horse has recently undergone a “massive” replanting, which began in 2005 and, in the words of Joy Sterling, “Iron Horse is actually part of a never ending program of replanting. When you finally get the first vines

“All this makes Iron Horse a truly family-oriented business. It is exactly what my mother and father wanted when they started the business more than thirty years ago.”

you have planted to ultimately reach fruition, it seems like you are ready to start all over again. For that reason we try and identify certain sections for replanting so that the overall fruit quality isn’t affected. Luckily, we have a little over 110 acres to work with, so we have a bit of an advantage over the small growers in that regard.”

Iron Horse is truly a family affair and it seems the trend will continue into the future. Joy is joined by her

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Vina Robles, continued from page 3

In the early 1990s, Nef spread his operations to an international level when he acquired two prime agricultural properties in Arkansas. It was there

became acquainted with the emerging Central Coast wine region and, in particular, the area around Paso Robles.

Taken by the natural beauty of the rugged farmland area and the incredible friendly attitude of the people he met there, he decided to expand his American agricultural holdings by purchasing three distinct tracts of land around Paso Robles with the sole purpose of establishing premium estate vineyards. These three vineyards are the foundation acreage of today’s Vina Robles Winery.

“As individuals, the principles of Vina Robles are rooted in the Old World. As winemakers, we are inspired by the New World. But both worlds bring value to what we do, and we endeavor to capture this distinction in our wines.”

that Hans Nef came into contact with fellow Swiss expatriate Hans Michel whose company was actually charged with operating the Arkansas properties.

Around the same time, Nef became a serious collector of fine Bordeaux chateaux and even began a business that imported high caliber wines. During the mid 1990s, Nef

“I want Vina Robles to express a unique blend of European heritage and American opportunity,” remarked Nef. “As individuals, the principles of Vina Robles are rooted in the Old World. As winemakers, we are inspired by the New World. But both worlds bring value to what we do, and we endeavor to capture this distinction in our wines.”

Vina Robles began modestly with an initial release of 772 cases in 1999. Most of the initial release went to Switzerland where it gained immediate acceptance from the always-demanding European palates.

The growth rate for Vina Robles started slowly, and has remained steady in recent years. This year Vina Robles will produce about twenty-three thousand cases, a comfortable level for the time being.

The new 14,000 square foot state-of-the-art tasting room and

hospitality center recently opened on Highway 46 East in Paso Robles. It sits nearby Vina Robles’ three existing vineyards and boasts a unique balance of modern luxury and old world charm. A future phase will include a full-service inn to accommodate visitors from around the world.

Nef and Michel both credit their success to a number of key factors, including their Swiss winemaker, Matthias Gubler, who has carefully orchestrated all of the growth associated with Vina Robles. Brought aboard in 1999, Gubler brought an incredible

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About The Winemaker

As a boy, Matthias Gubler worked on his family’s Pinot Noir vineyard in Switzerland. He studied Enology at Wadenswil and came to the United States to apprentice at a small winery in Northern California. He has since worked in several wineries in Switzerland, Italy and France. Contends Gubler, “Paso Robles is perfectly suited to big Rhone style wines. Being here is the opportunity of a lifetime.”



The Vina Robles Hospitality Center combines a classic California Mission-style design with modern European elegance to host its estate-grown wines and represent its Swiss heritage.



IRON HORSE SPOTLIGHT



Joy Sterling

For Joy Sterling, her path in life has been quite apparent since she was a young woman.

“We were living in Paris because my father’s business was there,” she recently recalled. “To tell the truth, I loved every minute of it and my family was always going out to the wineries to find new wines. It was a wonderful environment in which to grow up.”

Joy returned to the United States to attend Yale University where she majored in history and economics. She first took a job in journalism and was Deputy Network Bureau Chief for ABC News in Los Angeles by the time she was 29. Her job had previously placed her in an important position during the 1984 Olympics.

But the call of the vineyards was something she couldn’t circumvent and in 1985 she joined her parents at Iron Horse Vineyards.

“My job was to try and put us on the world map,” she confided. Her first major accomplishment was to have the Iron Horse sparkling wine served as President Ronald Regan’s toast to peace at the Mikhail Gorbachev summit in Geneva. Joy Sterling and Iron Horse were instantly international celebrities with the world press and the consuming public.

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IRON HORSE'S WINE REGION



Depending on who you choose to believe, the Russian River Region of western Sonoma County is arguably the finest growing area in the entire county. According to industry insiders, the Green

Valley AVA that encompasses Iron Horse Vineyards is the finest appellation in the entire Russian River Region.

Given appellation status in 1983 (mainly due to the efforts of Iron Horse’s Barry Sterling), the area benefits greatly from its proximity to the nearby Pacific Ocean and its wonderfully cool nights and breezes that revitalize the vines on a daily basis. One of the smallest appellations in Sonoma County, Green Valley is the coolest, foggiest part of the Russian River Region. The predominant soil type is Goldridge, the most sought-after type in all of Sonoma County that’s especially desirable for Chardonnay and Pinot Noir.

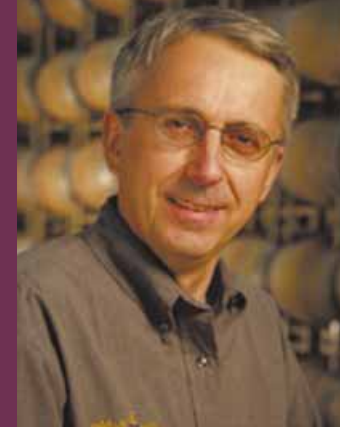
The fruit of Green Valley is managed

by over 100 growers and has become prized by numerous wineries, particularly those who produce cool-climate Burgundian varieties.



Tucked away in the southeast corner of the Russian River region, Green Valley’s quaint appellation encompasses about 1,200 vineyard acres.

VINA ROBLES SPOTLIGHT



Hans Michel

Even though his early business career was somewhat similar to Vina Robles’ majority owner Hans Nef, Hans R. Michel took an entirely different road to becoming President and Chief Operating Officer for the emerging Paso Robles winery, Vina Robles.

“I was a typical Swiss youth who grew up on a farm,” offered Michel recently. “We lived just outside Zurich and my family supported itself by the produce from the land. I learned at an early age to appreciate the role of agriculture in our family’s lives, and of its importance to everyone’s existence.”

Michel earned a degree in agricultural economics and consulting from the Technical College of Agriculture in Bern and by 1982 found himself in the United States. He worked for a large company in Tennessee where he eventually became responsible for the running of more than 375,000 acres of row crops in Arkansas, Mississippi and Texas. One of his soybeans and rice clients in Arkansas was a fellow Swiss investor/entrepreneur named Hans Nef.

In 1992, Hans Michel founded his own international agricultural management and consulting company with offices in several states and also Europe, whose primary function was property investment and analysis for a host of international clients. Having managed vineyards around Paso Robles as early as 1983, Hans Michel was keenly aware of the potential of California’s Central Coast growing region.

When approached by his client, Hans Nef, about the possibility of further investment in the grape business, Michel acted quickly and soon formed a company called Viticultural Management that specialized in high caliber Central Coast vineyards.

In 1995, the Jardine Vineyard off Tower Road became Vina Robles’ first working entity. Through a clever arrangement, some 95% of its grapes were contracted to prestigious Meridian Vineyards, a contract that remains in force today. The contract also provided excellent cash flow for the young company.

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VINA ROBLES' WINE REGION



Paso Robles is located approximately halfway between Los Angeles and San Francisco in the northern part of San Luis Obispo County. Thirty miles inland, its warm climate is due to the Santa Lucia Mountains that block out most of the cooling Pacific Ocean influence during the day. The Templeton Gap is a saddle in the range that channels the moderating late afternoon breezes and cool night air across the region.

Geographically diverse, the appellation of Paso Robles is home to numerous soil types and elevation changes, and diverse valleys and canyons, which together account for varied climates and sites that yield a high quality production of diverse varietals, most notably reds.



Paso Robles is California’s fastest growing wine region and largest geographic appellation, encompassing more than 26,000 vineyard acres and more than 180 wineries.

Vina Robles sources the majority of its grapes from its three estate Paso Robles vineyards (Huerhuero, Jardine, and Pleasant Valley), each on the east side of the appellation. The winery, situated in close proximity to all three, is fortunate to be in the position to source fruit from these excellent vineyards for the Vina Robles label.



Joy Sterling

Spotlight, continued from page 6

Numerous successes have followed throughout the years, and Iron Horse has arguably become one of California's most recognized labels. Upon the relatively recent retirement of her parents in 2006, Joy Sterling became the Chief Operating Officer of Iron Horse Vineyards.

Her vision for Iron Horse might be considered lateral in some circles, since Sterling doesn't intend to increase production. "But," she adds emphatically, "increasing our quality is another thing altogether. Being entirely estate-grown essentially defines our wines. And, in my mind, we are nowhere near done in terms of elevating our quality." Joy Sterling is inclined to let the home grown fruit do the talking for Iron Horse's portfolio of wines. "That way, David (Iron Horse's winemaker) will be able to pull the flavors that we are seeking out of the ground."


Iron Horse's quality rise began soon after Joy took over the helm at Iron Horse. Her sense of dedication has infected everyone around the winery including long time winemaker David Munksgard.

"Joy has told me that we are really raising the bar," added the winemaker. "And take it from me, she really means business."

Joy Sterling is also very proud of one of her bell weather wines, the Iron Horse Chardonnay. "When you see the veritable sea of Chardonnay that is produced in California," she explained, "many people are hard put to explain how a wine in that category can have its own unique style and flair. We have made our Chardonnay into a lovely wine that our customers have raved about, and it is very exciting to me personally to have had a hand in making it happen."

While her duties involve a great deal of travel on the marketing end of the business, Joy Sterling is most happy when she is at home at the winery. Each member of the Sterling family has their own home on the winery property, including the old 1876 Victorian that was painstakingly restored by her parents Barry and Audrey who still live there. Joy herself has a home near the entrance of the winery proper and younger brother Laurence and his wife Page and their family live in a home they built overlooking the vineyards. Needless to say, the view is extraordinary.

"All this makes Iron Horse a truly family-oriented business," she concluded. "It is exactly what my mother and father wanted when they started the business more than thirty years ago. It speaks to the idea of togetherness and their concern for family values. And, when you stop and think about it, that's what it's all about in the end."

There are few in the wine industry that would be apt to disagree with her. 



The Iron Horse Estate is home to spectacular views and gentle rolling hills planted to 160 acres of exclusively Chardonnay and Pinot Noir varietals.

The Wine Wizard

1) Why is swirling your glass an essential part of wine tasting?

2) What is a Pinotage?

3) What is the color of red wine primarily determined by?

See Page 9 for Answers.

JUDGE THE WINE

Results

2005 Buttonwood Merlot

GOLD	SILVER	BRONZE
93%	5%	2%

2005 Buttonwood Cabernet Sauvignon

GOLD	SILVER	BRONZE
94%	4%	2%

2005 Trinitas Old Vine Cuvee

GOLD	SILVER	BRONZE
95%	4%	1%

2006 Trinitas Pinot Blanc

GOLD	SILVER	BRONZE
93%	5%	2%

The above wines were recently featured.

To see our current inventory, reorder online, and Judge the Wines, visit us at www.GoldMedalWine.com/member.

Hans Michel

Spotlight, continued from page 7

As Vina Robles' majority owner, Hans Nef's investment ventures continued to grow (he also owned restaurants in Europe), and he began to see the development of Vina Robles into more than a grape producing company. Additional vineyards were planted and Nef convinced Hans Michel to become involved with the development of Vina Robles as a major winery entity. Hans Michel agreed to a mutual relationship and became a minority investor as well as president of the growth-oriented winery.

"I had always had an interest in wine since I was really young," he explained. "Remember, the drinking age for wine in Switzerland is 16, and I took advantage of that. When Hans Nef decided to really do it right in the planning and development of Vina Robles, I was truly excited to become part of such an operation."

Hans Michel is also delighted to be able to be part of the project from its development through its completion, literally from A to Z. He put it simply: "How many people get this sort of chance with an upscale, vibrant company on the rise? And then, there's also the prospect of the marketing of our company to consider. In my mind, marketing's a really important aspect of any company's development and I feel really special to be included. I am truly a lucky person."

Also in the back of his mind is his family, who returned to Switzerland for his two daughters' educations. One daughter, Simone, has worked at the winery for the past two summers and looks to be leaning toward joining her father in the winery business.

"That would be quite special," Michel concluded. "It would mean everything to me." 

THE ART OF FINE WINE



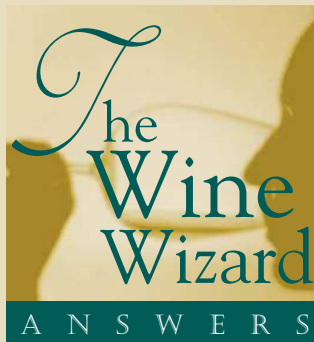
Summer Wine was painted by watercolor artist Beverly Morgan as part of her wine series using

negative painting techniques. Many of her colorful pieces can be found on flickr.com.

1) Esters (aromatic compounds) are released when swirling (aerating) a glass of wine. Since wines haven't had much, if any, contact with oxygen since put into bottle, just opening the bottle and letting it sit for a few minutes will not allow enough air into the wine to let it breathe. Swirling the wine will introduce more air molecules into the wine, which captures aroma molecules and carries them up to the nose.

2) Pinotage is a red grape varietal that was created in South Africa in 1925 by Abraham Izak Perold, the first Professor of Viticulture at Stellenbosch University. Perold was attempting to combine the best qualities of the robust Cinsault grape (also known as Hermitage) with Pinot Noir, hence the name Pinotage. The wine is known for its smoky, bramble and earthy flavors with notes of tropical fruit.

3) The color of red wine is primarily determined by the length of time grapes remain in contact with their skins during fermentation. Deep red wines (like Cabernet Sauvignon) have had extensive contact with their grape skins, while white wines and most rose wines are made from red grapes that had only minimal contact with their grape skins during winemaking.



Iron Horse, continued from page 4

younger brother Laurence who is Iron Horse Vineyards' director of operations, with primary regard for the company's extensive vineyards. Laurence's daughter Justine is already involved with Iron Horse's website and his other daughter Barrie is studying to become a master sommelier.

This iconic winery of northern California's Russian River Valley has received such stunning accolades as being named one of the **Top 100 International Wineries of the Year** by *Wine & Spirits* in addition to being named an "American Icon" in a coffee table reference book published by Random House in July 2007 alongside American Express, Coca Cola, Harley Davidson, Ipod, Harvard University, the New York Yankees, and Tiffany.



Iron Horse's Green Valley vineyards are known for their trademark fog and desirable soil types that give the wines a wonderful distinctive flair among others in the region.

Vineyards has had an impressive beginning and holds an equally bright looking future. 🍇

Truly one of Sonoma's most prestigious, small, independent, estate, family-owned wineries with success stories nothing short of inspiring, Iron Horse

Vina Robles, continued from page 5

winemaking resume that included stints in Switzerland, France and Italy, as well as an earlier role as harvest worker with Brutocao Cellars in Northern California's Mendocino County.



Hans Nef spends most of his time in Switzerland with his two daughters and prefers to leave the management

The Petite Terrace at Vina Robles' Hospitality Center is a beautiful setting for private luncheons, outdoor dinners and intimate gatherings to taste the winery's medal-winning wines.

decisions for Vina Robles to his partner Hans Michel and winemaker Matthias Gubler. Nef focuses on his extensive international real estate holdings but keeps a close eye on his favorite Central Coast entity, which he has seen grow from just an idea to a multi-faceted, award winning winery.

"What would you expect?" he offered recently through an associate. "There's not much sexiness associated with soybeans and rice crops. But a winery like Vina Robles brings out the soul in each of us. It's our gift and it keeps giving." 🍇

Chilled Corn Soup with Crème Fraiche and Tart Apples

Chef Clay Sipes' Cioppino with Champagne Tomato Broth

FOOD FOR THOUGHT

Pair with Iron Horse 2005 Estate Chardonnay

Ingredients:

1 Tablespoon Olive Oil	3 Egg Yolks
1 Tablespoon Unsalted Butter	Salt and Pepper to taste
1 White Onion	6 Teaspoons Crème Fraiche
1 Small Bunch Celery	1 Tart Green Apple (like Granny Smith)
6 Cobs of Yellow Corn	1 Teaspoon Lemon Juice
2 Quarts of light Vegetable Stock	1 Teaspoon Grapeseed Oil
1 Bay Leaf	1/2 Pinch of Nutmeg (optional)

Preparation:

Place a large soup pot over medium heat and add oil and butter. Roughly chop onion and celery and add to melted fat. Begin to gently sweat aromatics as you remove all corn kernels from cob. When onion and celery have softened, add kernels and cobs to pot. Cook for 5 minutes, stirring often, then add stock and bay leaf and bring to a boil. Reduce soup to a simmer and cook for 1 hour. After time is up, remove cobs with tongs and set aside to cool. When cool enough to handle (using a towel or clean pot holder makes this faster) scrape whatever corn flesh there is still clinging to the cobs back into the pot. This is important, there is a lot of flavor here! Discard cobs and bay leaf and puree soup in batches at high speed in a blender. Pass pureed soup through a fine mesh sieve and return to stove. In a large bowl, whip egg yolks until pale and slightly thick. Slowly ladle hot soup, a little at a time, into the yolks as you whisk vigorously until tempered. Add yolk mixture back into soup and heat over medium heat, stirring constantly with a wooden spoon until soup begins to thicken. **DO NOT LET SOUP BOIL!** This will make scrambled eggs. Soup will thicken and become silky as it cools. Check for seasoning, knowing that it will take more salt when cold. Use white pepper if you don't want black specks in your corn soup. For the apples: julienne before serving and toss with lemon juice, oil and nutmeg. To serve place soup in bowls, top with crème fraiche and apples.

Pair with Vina Robles 2005 Cabernet Sauvignon

Ingredients:

4 Large Shrimp	5 Ounces chopped Italian Tomatoes (including juice)
4 Large Scallops	1 1/2 Cups of Champagne
1/2 Pound Little Neck Clams	1 Cup Fish Stock
1/2 Pound Blue Mussels	1 Teaspoon Crushed Red Pepper
6 Ounces fresh Halibut	Salt and Pepper to taste
1/2 Cup small diced Green Bell Pepper	Olive Oil
1/2 Cup diced Yellow Onion	1 Teaspoon Lemon Zest
1 Tablespoon fresh Minced Garlic	1/4 Cup Basil
1 Bay Leaf	1/4 Cup Parmesan Reggiano
1 Teaspoon Dry Oregano	

Preparation:

To make broth, heat olive oil and add bell pepper and onion in a small sauce pan. Sweat for five minutes, stirring occasionally, and add garlic. Season with salt and pepper and add herbs and crushed red pepper. Add fish stock and Champagne, and then simmer for five minutes to concentrate flavors. Finish with tomatoes and juice, and simmer for an additional five minutes. Set aside. To finish entrée, sauté scallops and shrimp in large skillet with salt and pepper. Scallops should have a nice brown sear to them. Continue by adding clams, mussels and halibut on top. Add an additional half-cup of Champagne to skillet and return the sauce that was set aside into skillet. With a gentle stir, even out all items. Simmer for 8 to 10 minutes. Serve in large bowl and finish with fresh lemon zest, fresh chopped basil, and Parmesan Reggiano.

Find these recipes and all of your favorites online at www.GoldMedalWine.com.

From the Gold Series page, click on Winery Recipes and find delicious entrées to pair with your favorite wines.

THE GRAPEVINE

"Exceptional 'woody' character [Buttonwood 2005 Merlot]. Perfect with a Delmonico, sirloin, or T-bone."

– Andrew deBlois

"The wines have been absolutely outstanding, each one as good or better than the rest. The inclusion of the write-ups on each wine, its vineyard and history is a huge bonus. Please accept my sincerest thanks from a very satisfied customer!"

– Philip Clement

The PLUS! program brings you more of a good thing!

Many of our members are enjoying this special add-on option to their regularly scheduled deliveries, and you can too. Throughout the year, we have the opportunity to buy superb wines worthy of your attention but with availability too scarce to share with all members. These special PLUS! wines are automatically included each month, or as often as you like. The PLUS! program adds 1 bottle to your regularly scheduled delivery and is a great way to discover more outstanding hard-to-find selections from California's best small wineries. A first come, first-served opportunity for all current members, sign up now and be among the few to experience small production wines that we find for this unique program! Our special PLUS! wines are currently available for Gold Series, Platinum Series and Diamond Series members. PLUS! wines are usually limited-production red selections, with an occasional superb white feature. For more information and to join the PLUS! program, please call us at 1-800-266-8888. Don't miss out on another shipment – join the PLUS! program today!



The Gold Series features wines from only the best small wineries of California. The selected wines have earned medals in the top wine-industry competitions or have been highly rated by respected national wine publications. On occasion we feature a wine of high medal-quality with very limited availability that may not be submitted to these venues for review.



THE GOLD MEDAL WINE STORE *Reorders*

Sonoma County's Iron Horse 2005 Estate Chardonnay and Paso Robles' Vina Robles 2005 Cabernet Sauvignon represent two definitive wines of their respective regions and together make an excellent pairing for this month's Gold Series selection. Enjoy these winning wines at incredible values too tempting to pass up!

**Save up to 44%
off Winery Direct**

	Retail Price Winery-Direct	Club Price 2-Bottle Members	Club Price 4-Bottle Members And Multiple Series Members
Iron Horse 2005 Estate Chardonnay*	\$27.00/btl.	\$16.00/btl. Save 41%	\$15.00/btl. Save 44%
Vina Robles 2005 Cabernet Sauvignon*	\$19.00/btl.	\$15.00/btl. Save 21%	\$13.50/btl. Save 29%

2 bottle min. order

Reorder Online: www.goldmedalwine.com/member

Toll Free: 1-800-266-8888 Fax: 1-800-266-8889

Gold Medal Wine Club – 5330 Debbie Road, Suite 200 • Santa Barbara, California 93111

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

New If you are also a 2-bottle member of another Series, you are now eligible to receive the 4-bottle member prices above!