



brick & mortar 2018 Cougar Rock Vineyard Pinot Noir, Napa Valley

- est. 2011 -



*Matt Iaconis '09
Owner/Winemaker*

Growing up wanting to be an Astronaut, Matt Iaconis attended UC Davis for Division I Football and Aeronautical Engineering. After the elective of Intro to Winemaking caught Matt's eye, he quickly found his passion, switching majors and graduating with a Viticulture and Enology degree in 2009. Matt spent the summer of 2011 in Burgundy learning from some of the most renowned winemakers in the region, after which he returned home and founded brick & mortar in 2011. Brick & Mortar produces single vineyard Pinot Noir and Chardonnay from high elevation sites in Napa Valley, Sonoma Coast and Mendocino Ridge AVA. They produce Old world style, balanced wines that are bright and structured with low/moderate alcohol and distinct site characteristics.

Tasting Notes: The 2018 Cougar Rock Vineyard Pinot Noir exudes aromas of ripe cherry, red apple and hints of graphite and dried fennel. Cougar Rock is always our most smooth and silky Pinot and most delicate in color which we attribute to the large amount of calcareous chalky rocks that are interspersed throughout the block. The mineral tones from the volcanic soil are apparent, intertwined with a dusty earthiness, rose petals; balanced by a fresh vibrant core and smooth elegant tannins.

Food Pairing Ideas: Pinot noir is one of the most versatile red wines to match with food and a great option in a restaurant when one of you is eating meat and the other fish. Duck and mushrooms, charbroiled steak along with salmon or tuna are excellent pairings.

HERINGER ESTATES 2018 Chardonnay, Clarksburg CA

FAMILY VINEYARDS & WINERY



*Stephen Heringer IV
'98 GM of Operations*

After 12 years in the military as a helicopter pilot and officer, it was a life-long love of the land and a desire for new challenges that brought Stephen Heringer back to the family ranch. Stephen graduated from UC Davis in 1998, College of Engineering, Civil Engineering and Army ROTC. Clarksburg, Ca has been the Heringer family home since 1868 when John Heringa immigrated from Holland to California. John came to the Sacramento River Delta with his family to farm and build his legacy. In the 1970s the Heringer family planted their first vineyard. Those first plantings of wine grapes were the beginning of a changing agriculture market in California and the start of Clarksburg wine country that we love today.

Tasting Notes: The 2018 Chardonnay is a unique blend of crisp stone fruit and butter that will delight your senses and make you smile. Lightly oaked in neutral French and American oak barrels, this classic white wine displays aromas of stone fruit, green apple, and vanilla. The oak aging allows the wine to be bold with a body that coats your tongue but still leaves a lightness that will leave you refreshed.

Food Pairing Ideas: Meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops) and simple seasoned poultry, pork & grilled squash dishes.



Hugh Davies '95
President

Named President of Schramsberg Vineyards in 2005, Hugh had already spent many years as a winemaker in the family business. Hugh was born in 1965, the same year that his parents, Jack and Jamie Davies, purchased the abandoned Schramsberg property in the Mayacamas range above Calistoga. As a young man, he earned a master's degree in enology from the University of California, Davis in 1995, an undergraduate degree from Bowdoin College in Maine, and honed his skills at Mœt et Chandon in Epernay, Petaluma Winery in South Australia, and Mumm, Napa.



Sean Thompson '92
Biological Sciences, MS '04 V&E
Director of Winemaking



Jessica Koga '04
V&E
Associate Winemaker



Samantha Rubanowitz '13
V&E
Viticulturist and Grower Relations



Shawn McIlvenna '15
V&E
Enologist

Tasting Notes: The Davies family, proprietors of Schramsberg Vineyards and the J. Davies Estate in Napa Valley, presents its third vintage of Davies Vineyards Napa Valley Cabernet Sauvignon. Expanding upon knowledge gained through the production of the J. Davies on Diamond Mountain wines, this bottling offers a broader exploration of the Napa Valley. A diverse blend of vineyards, from the valley floor to both the Mayacamas and Vaca mountain ranges, has allowed the winemaking team to craft a deliciously layered and balanced 2014 Napa Valley Cabernet Sauvignon. You will taste vibrant aromas of mixed berry, clove and Mexican chocolate in every glass. The polished fine-grain tannins carry the flavors to a long finish.

Food Pairing Ideas: Steak, blue cheese burgers, mushrooms, roasted lamb, aged cheddar, gouda, roasted brussel sprouts & cheesy polenta.



Jeff Meier '83
President/COO

Jeff developed a lifelong passion for wine during family trips to the wine country. This passion eventually steered Jeff to UC Davis, where he was inspired to become a winemaker and earn a degree in viticulture and enology, studying under legendary professors Dinsmore Webb, James Cook, Mark Kliever, Ann Meredith, and Cornelius Ough. For more than three decades, Jeff Meier has been an integral part of J. Lohr Vineyards & Wines and in 2014 was named J Lohr's president/COO. Jeff is an active member of the American Society of Enology and Viticulture and the Executive Leadership Board at UC Davis.



Kristen Barnhisel '99
MS
Winemaker, White Wines
Kristen became one of the first women, and the first



Steve Peck '86
Director of Winemaking
Steve is responsible for the full portfolio of J. Lohr white



Steve Carter '83
Vineyard Manager
Upon graduation, he and his wife moved

American, to work harvest for Ruffino in Italy. Kristen went on to earn her Masters.

and red. In 2016 was named "Winemaker of the Year" by the SLO wine industry.

To New Zealand and developed their own small vineyard.

Tasting Notes: This new blend of Cabernet Sauvignon, Petite Sirah, Merlot, Petit Verdot and Malbec begins with strawberry, violet and baking spice on the nose, while the palate's creamy mouthfeel carries mocha, cappuccino, caramel and black cherry flavors. This J. Lohr Pure Paso Proprietary Red Wine highlights the house-style which is acclaimed for its dense and focused fruit signature coupled with a soft approachable palate.

Food Pairing Ideas: Pairs well with tomato rice dishes like paella or creamy risotto. Exquisite with prime rib or a dense monkfish.