

2018 Gravel Road Chardonnay, Willamette Valley Oregon



Rollin Soles
Masters V&E, '80
Owner/Winemaker

When Rollin Soles and his wife Corby Stonebraker-Soles came to Oregon in the 1980s, they arrived at the leading edge of a movement. But in those early years, the movement we know today hadn't yet picked up full momentum. The idea of Oregon wine was actively in the making, emerging in real time through the daring efforts of people like Rollin and Corby and a diverse group of entrepreneurs who wanted nothing more than to produce world-class wines in an unproven but promising winegrowing region. They built wineries, developed foundational industry organizations, and worked to establish Oregon as the premier place to make Pinot Noir and Chardonnay outside of Europe.

Now more than 35 years later, ROCO showcases Oregon winemaking at its peak—through a talent that has produced hundreds of 90+ scores from leading industry critics, repeated placement in Wine Spectator's Top 100 Wines of the World, and multiple bottlings served in the White House.

Rollin graduated in 1980 with a Master of Science, Viticulture & Enology from UC Davis. Firmly rooted in the science of agriculture and fermentation, he carefully built a vision for what every bottle can be by relying on his mastery of the techniques and methods of winemaking he learned at UC Davis and Corby's instincts as an artist to transform the raw material of beautiful fruit, into the exquisite wines you take to your table.

In all ROCO winemaking, they begin by working with grape farmers whose sustainable viticulture practices promote the lively ecosystems at the foundation of vibrant wines. The work of winemaking largely happens in the cellar, but they cannot begin their work until they've benefited from the good work of others whose efforts contribute to a thriving Willamette Valley, both now and into the future.

Tasting Notes: Upon inhale, immediate essence of honeyed pear/apple with apricot, is riddled with starfruit citrus, mineral agave and tempered by lovely honeycomb. This wine defines "richness" in chardonnay on the palate. Look for ripe honeyed cassava melon with ground cherry, yellow plum, and rich honeycomb and vanilla spice. A sweetness married to mineral acidity leads to a very long, memorable Chardonnay.

Rollin's Favorite Food Pairing: Butter sautéed chanterelles over black cod/petrale sole/halibut

2018 Estate Collection Tempranillo, Yolo County



Nicole Salengo, '13
Winemaker

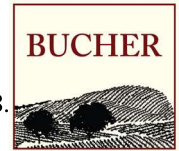
The site of Berryessa Gap Vineyards lies in the gently rolling hills just east of Lake Berryessa, California. This rich land was formerly known as Coble Ranch and sits below the distinctive break in the nearby hills recognizable to locals as the Berryessa Gap. The wineries connection to the land runs deep with farming roots going back several generations. Dan Martinez, Sr., father of the owners of Berryessa Gap, was a first generation farmer of Spanish immigrants. After establishing a successful orchard business in Winters, he partnered with winemaker and wine historian Ernest Peninou in 1969 to create a grapevine rootstock nursery that would become renown in Napa and Sonoma Valley vineyards and beyond. Berryessa Gap Vineyards is connected to UC Davis Foundation Plant Sciences and the Wolfskill Experimental Station through the grapevine nursery.

Nicole Salengo received her Winemaking Certificate from UC Davis in Spring 2013, right before she went to New Zealand for their harvest season. Later that year she was hired as winemaker at Berryessa Gap Vineyards. Prior to that, Nicole worked in the wine industry both on the retail side as a wine buyer at a Davis wine shop called Tuco's and in a few local Davis wineries, Rominger West and Putah Creek. In Napa she worked at Kenzo Estate with famed woman winemaker and UC Davis Alum, Heidi Barrett. She moved to Davis in 2002 after earning a Bachelors of Science at SUNY Oneonta on the east coast. Nicole moved to Davis originally to continue her education in Geology but found the wine industry and never looked back. Lili Russu, not pictured, is also a UC Davis Alumna working in the sales and marketing department.

Tasting Notes: This wine will draw you in with an abundance of delightful aromas - bursts of cherry, plum and hints of leather and vanilla. With a medium body and dry tannins that highlights the 2018 vintage and age-worthiness of this young Tempranillo, this wine will pair beautifully with your favorite Italian or Hispanic dishes. The silky and velvety finish delivers a highlight of oak and vanilla.

Nicole's Favorite Food Pairing: "Paella is absolutely what we pair with it. The new vintage of Tempranillo is released annually with our Paella festival to celebrate the Spanish heritage of the winery and area. The rice base, saffron spice and the variety of meats that can be included in this dish pair so nicely with it."

2019 Pinot Noir, *Pommard Clone*, Russian River Valley



John Bucher '84

Proprietor & Grape Grower

Bucher Winery is not new to the Cal Aggie Alumni Association wine program. The 2014 Bucher Pinot Noir was the *Picnic Day Traditions* featured wine in 2018.

After graduating from UC Davis in 1984 with an Ag Sciences and Management degree, John Bucher returned to Healdsburg to manage the family dairy operation, eventually transitioning the herd to an organic dairy farm. John continued on his path of growing the dairy herd, while also looking for opportunities to diversify to higher value crops to stay economically sustainable.

In 1997, after two years of researching wine grape varieties, analyzing soils, and talking to neighboring grape growers, John planted the first Bucher Vineyard Pinot Noir blocks.

Additional plantings of Pinot Noir and eventually Chardonnay followed from 1998 to 2009.

Today the 700-cow organic dairy is the mainstay of the ranch, while the vineyard acreage has grown. John farms 55 acres Pinot Noir, Chardonnay, Zinfandel, and Sauvignon Blanc. The organic practices used on the farm and dairy carry over into the vineyard, where John uses sustainable viticulture practices. With the 2011 harvest, John and his wife Diane, along with help from their children, crushed their first grapes for Bucher Wines. As a working dairy, farm, and vineyard, it is truly a family affair. Their children Elizabeth, Hannah, Jack, and Tony Klisura are the third generation of Buchers to work on this family farm. Bucher Vineyard Pinot Noir grapes are sold to several notable Sonoma County wineries, including Williams Selyem, Merry Edwards, Papapietro Perry, and many others.

What's John up to when not on the farm? When he's not on the farm, John spends time with Diane and their 5 children, and following local sports teams. John is also on several local committees that promote and protect agriculture and is a member of the UC Davis College of Agriculture Dean's Advisory Committee.

Tasting Notes: 114 cases produced- The Pommard clone fruit provides tantalizing aromatics of bright raspberry and sweet cherry that layers with subtle spices and creamy mocha. A smooth entry flows into a mid-palate of supple tannins and rich oak notes wrapped around lovely dark lingering flavors—young, fresh-picked cherry, raspberry, pomegranate, and wild berries mingled with a touch of floral. A dash of cedar and anise appears and lingers with hints of minerality in the long finish. A plush wine with an elegance that turns heads and quickly empties glasses.

"If opened before Fall 2022, we recommend decanting for 30 minutes or more before serving." John Bucher

John's Favorite Food Pairing: John has permission to share his favorite recipe "*Charlie Palmer's Turkey with mushroom gravy.*" You will find the full recipe on the back of the letter from Dana Allen.

2018 Cabernet Sauvignon "The Graduate" Yolo County



Jennifer Meadows-Smith
Winemaker/Owner

The Meadows-Smith family made their home in a beautiful setting on the northern edge of Davis with a homestead, barn and gardens that date back to 1860. The site hosts vineyards and a winery chosen for its perfect terroir with soils similar to those of the valley floor in Napa that experience hot days and cool nights. Because of this location, they are able to produce grapes with intense flavor and wines of distinction. The site also enables them to grow olives, which they turn into olive oil, and to cultivate a stunning field of lavender.

Jenny and her husband Marcus believe that great wine starts in the vineyard. At Great Bear, they are fortunate to be located close to University of California, Davis, with its world famous Viticulture and Enology department and resident experts, as well as fellow winemakers through Yolo County, Napa and Sonoma, who share their passion for wine and their knowledge freely. Their goal in the vineyard is to produce the highest quality grape they can in the terroir.

Jenny is a chemist and a graduate of the UC Davis winemaking certificate program and has worked with several local winemakers over the years to build her vast knowledge of the science and art of winemaking. Having travelled to wineries around the world—from Europe, Australia and South Africa to those closer to home in California, she has developed her individual flair and style that is evident in all of the Great Bear wines.

Mike Anderson is the viticulture consultant for Great Bear. Mike was head of UC Davis Research Station at Oakville in Napa, where he managed grape production and research projects in viticulture.

Tasting Notes: "The Graduate" might make you a little nostalgic to time spent with friends at UC Davis. We encourage you to share this wine with new and old friends alike. Enjoy the flavors of black cherry, blackberry, mint, clove and ginger that give this wine plenty to savor on the palate and through the finish.

Food Pairing Suggestions: Steak is an obvious one, but a great burger, grilled lamb, Portobello mushrooms, aged cheddar or gouda also make a fantastic pairing with this wine. Cheers!



Mike Anderson
Viticulture Consultant