

2020 “Albor” Albarino/Godello, Calaveras County



**Gustavo Sotelo '14
& Jackie Sotelo - Proprietors**

The story of Orixe Sotelo begins in Mexico City, where Gustavo Sotelo was born and raised. His early years were filled with travel, exploration, and an immersive education filled with history, culture, and the study of German and English languages – a focus of his parents who both worked in academia. Those formative years influenced Gustavo to eventually set out on his own and venture far from Mexico, pursuing a Political Science degree at Boston University. While working in New York, he was introduced to the Instituto Cervantes, the cultural arm of the Spanish government. After immersing himself in the Instituto's Spanish wine tasting courses, he knew he had found his passion in the world of wine. Gustavo moved to Napa, California in 2010 and was accepted into the prestigious Viticulture and Enology program at UC Davis, and eventually graduated with a second bachelor's degree in V&E in 2014. His new credentials afforded him the opportunity to work at several premium wineries throughout Napa Valley, including Etude Wines, Mumm, and White Rock Vineyards. Also in 2014, he had the unique opportunity to work in Spain at one of his most revered wineries - Bodegas Mauro. At Mauro he was introduced to the traditional winemaking practices of Spain and the generational traditions of winegrowing that have been passed down through the bodega's proprietors. Upon returning from Spain, Gustavo joined Scribe Winery in 2015.

Gustavo newest focus is that of producing wines that are made from Spanish cultivars under his personal label Orixe Sotelo. The label is his way of honoring his Hispanic heritage while also showcasing the type of varieties he's loved working with and drinking the most. Orixe Sotelo is a culmination of not only his winemaking experience, but also his education, travel and family history.

Tasting Notes: This white blend comes from the foothills of the Sierra Nevada mountain range. A singular blend of 60% Albarino and 40% Godello, crafted as part of the journey to find the best sites of Albarino already planted on California soils. Expect aromas of nectarine, lime, and grapefruit, with subtle hints of honeysuckle.

Food Pairing Suggestion: Spring Risotto – Gustavo and Jackie's favorite recipe is included in your shipment.

2021 Rose of Pinot Noir, Carneros – Napa Valley



GADERIAN WINES



**Shaina Harding '13 – Co-Owner
and Winemaker**

Shaina Harding opened Gaderian Wines in 2017 with longtime friend and 12-time Olympic medalist swimmer Natalie Coughlin Hall to start her own winery after working for many years in Napa Valley. Shaina is a Florida transplant who misses the beach, but wouldn't trade her vines for the world. She is a graduate of the UC Davis Viticulture & Enology Program who has been living and making wine in the Napa Valley since 2008. She has had the great fortune of being able to work with many of Napa's most creative and influential winemakers as well as touch all of their grapes. She loves being among the vines and working in the vineyards, but her heart lies in the cellar, gently guiding her wines from juice and must to bottled joy.

Gaderian is a wine that they hope you drink with your friends and family around the table, the fire-pit, the picnic blanket, or the living room, and just enjoy a glass of wine while being together. "I love making amazing Napa Valley Wines, but I wanted to make something directly from my heart. I wanted something that was different, exciting, and full of love. I decided to

start Gaderian with a long-time friend and fellow wine lover. I wanted to make something that we would both love to drink and share when we gathered with friends and loved ones."

Tasting Notes: This vibrant Rosé of Pinot Noir is ripe with passion fruit, strawberry and nectarine bliss. It is crisp and dry; full of citrus and tropical fruit notes. "Literally the best Rosé I've Ever Tasted"- Robert Parker..... No, no, not THE Robert Parker, but a Robert Parker that I used to go to school with. He's a really nice guy. Loves the Rosé!

Food Pairing Suggestion: Natalie's favorite pairing is crab toast. She has shared the recipe and is included in your shipment.

2018 Walker Zinfandel, El Dorado



**Boeger Family, (Left to right)
Lexi '98, Sue '67, Greg '67/'69,
Justin '99**

Boeger Winery is located in El Dorado County, just up the road from Davis. The Boeger's are a family of Aggies starting with Mom and Dad and the children carrying on the tradition! After Greg completed his undergraduate and master degrees from UC Davis in 1969, Greg and Sue Boeger stumbled upon a beautiful property in El Dorado Hills in 1972. It was a pear orchard at the time, but they dreamed of a vineyard. With a lot of gumption, hard work, and encouragement from local agricultural officials, that dream was realized. The Boeger Winery estate was originally homesteaded during the 1849 Gold Rush by the Fossati-Lombardo family. Like many of that time, they tried their luck in the gold fields, only to learn that there was a bigger fortune to be made from selling goods and services to the miners than in mining itself. Thus, their land was turned into a fruit and nut farm, then a winery and distillery as well. They made wine from



Mission grapes and an early clone of Zinfandel, a small block of which still remains, producing wine to this very day. In 2018 Greg was awarded the Wine Lifetime Achievement Award by the California State Fair for his guiding role in the region's agricultural development. Previous awardees include Robert Mondavi, Jerry Lohr, and Robert Gallo. These days the second generation of the family is steering the ship. "I went to U.C.-Davis with a Fermentation Science major, but I put off taking wine courses for the first few years. I was determined to try other things. When I finally took my first wine course, I realized I really loved it. I began to focus. I took some internships in Germany. After getting my degree and that practical experience I came back home and started work as my dad's assistant winemaker. I did that for two years, was promoted to winemaker in 2000, and have been doing it ever since." *Justin Boeger.*

Tasting Notes: This Zinfandel is the product of a relationship with the Walker Vineyard that dates back to 1980. Overlooking the north fork of the Consumnes River at 2100 feet elevation, this vineyard has consistently produced excellent fruit with a distinctive peppery spice to it. The Walker Zin is consistently spicy and structured, when compared to our other Zins, which tend towards soft and jammy.

Justin's Favorite Food Pairing: As we move into summer, BBQ ribs or black-pepper steak would complement the flavor well.

2018 Malbec/Tannat Red Blend, Clarksburg



**Kent Iverson '85 & Carol
Collier - Proprietors**

Wine is a shared passion in Carol's and Kent's life together. Carol is a writer and former wine shop and wine importation company owner. Kent earned a degree in enology from UC Davis in 1985, and has spent his career in the biopharmaceutical industry. Carol and Kent were literally "garagiste" home winemakers for many years before deciding to enter the less competitive field of commercial winemaking. Carol and Kent have been working with many of the grape sources for Rock and Clay Wines since their home winemaking days.

The name for our wine label came to Kent one day when he was hand digging holes in Namesake Vineyard for replacement vines. It is more than just a literal reference to the soil type of that vineyard (Haire clay braided with alluvial sediments), it is an allusion to soil's primary role in defining "terrior". Rock and Clay wines are intended to capture the unique sensory fingerprint produced by the terrior of each of our single vineyard sources. Rock and Clay wine bottles feature native bird images produced by renowned local artist Roger Hall.

Why does Rock and Clay produce wines with birds on the label? "Birds are beautiful and inspiring elements of the natural world that are ever present in our vineyard."



**Patrick Saboe '02
Winemaker**

In 1996, Patrick Saboe was reshaping the Charleston, SC restaurant scene at nationally lauded Slightly North of Broad, when a honeymoon to California's wine country changed his life. Patrick traded server tools for winemaking textbooks by enrolling in the Enology & Viticulture program at U.C. Davis. While attending U.C. Davis, Patrick worked at Robert Sinskey Vineyards and assisted Dr. Andy Walker in the Pierce's Disease Resistance Rootstock Breeding Program. In 2006, he became Winemaker and Vineyard Manager for Petroni Vineyards as well as then began to thrive as Consulting Winemaker for numerous ultra-premium brands in Napa and Sonoma. Patrick's winemaking philosophy is simple: exceptional wines are made from exceptional fruit with exceptional care.

Tasting Notes: Intense red color with purple hues. Aromas of ripe red fruit with notes of dried fruits. Enjoy a dose of black licorice, vanilla, dark chocolate, espresso, and smoke. Great structure, round and with a long finish.

Kent's Favorite Food Pairing: "My favorite pairing is a cassoulet. The red fruit notes and bright acidity contributed by the tannat balance the rich white bean/onion/bacon/mixed sausage flavors of the stew. The spice notes from the Malbec meld into the herbs and spices used to season the dish. Not a light meal, but very nice on a foggy evening on the coast. "