

2021 Grindstone Chardonnay - Dunnigan Hills, CA



Amy Doherty '93 CFO

Amy Doherty is a 6th generation California farmer. Her great, great, great Grandfather settled in Colusa County in the 1850s and her family has been actively farming there ever since. After graduating from Pierce High School in Arbuckle, Amy attended UC Davis graduating in 1993 with a BS in Agricultural Managerial Economics. While at UC Davis, she competed on the National Agri Marketing Assoc. (NAMA) Team, and was a member of Alpha Omicron Pi Sorority.

Following graduation she returned to Arbuckle and began working on her grandfather's farm, as office manager. In 1996 she married Michael Doherty, a farmer in Colusa and Yolo counties. In 1997, when it came time to diversify the Doherty Family agricultural operation, the decision to plant wine grapes was an easy one. Amy used her degree from UC Davis and Mike used his Fruit Science degree from Cal Poly San Luis Obispo to plant the twenty-five acres of grapes in the gravelly loam soil in the foothills. They felt it was perfect for stressing grapes into wine-making-perfection. In 2010 they designed the current Grindstone label and in 2020 opened a tasting room in Esparto. Amy is the CFO for their farming entity Chamisal Creek Ranch and Grindstone wines. The multi generational California family prides themselves on using sustainable agricultural

practices in their vineyard, as well as their other farming operations, to help control soil erosion, provide wildlife habitat, improve soil health, protect air quality and minimize the use of pesticides and herbicides. Scattered among the vines are owl boxes, a wildlife pond with wood duck boxes and nesting islands, cover crops, and even grazing sheep at certain times of the year to control weeds. What you won't often see is a tractor discing as no-till farming practices are used to protect soil and air quality. Amy has spent more than a decade volunteering with the UC extension 4-H program and many other local non-profits. Amy and Michael have two daughters Molly 25, and Emma 21, that are both pursuing careers within the family businesses.

Tasting Notes : A delightfully crisp Chardonnay that permeates aromas of green apple, honeydew melon and sweet caramel candy. The palette has bright and lively citrus fruits, grapefruit, lemon and mandarin, that allow this wine to shine. The racy acidity on the finish leaves behind hints of summer.

Favorite Food Pairing :

2017 Flying Goat Cellars Pinot Noir "Dierberg Vineyard Santa Maria Valley, CA



**Norman Yost '81
Winemaker/Proprietor**

Winemaker/Proprietor Norm Yost graduated from UC Davis with a bachelor's degree in environmental studies in 1981.

When his college roommate graduated from the winemaking program with a job and Norm didn't have employment, he morphed from a beer drinking football player into a winemaking craftsman. During his 41 vintages in the industry, Norm has worked for diverse wineries in Napa Valley, Russian River in Sonoma County, Margaret River in Western Australia and Oregon's Willamette Valley. He refined his cool weather winemaking techniques in Santa Barbara County, where he has spent over half of his career. He attributes his vast experience in the industry to the success of Flying Goat Cellars, which he launched in 2000. Two pygmy goats, Never and Epernay, inspired winemaker Norm Yost to name his winery Flying Goat Cellars. The goats were his pets and lawnmowers and came to be a source of entertainment and enjoyment, with their unrestrained spiral loops, flipper turns and straight-legged leaps. When pondering a name for his new wines and brand, Norm wanted to project fun, enjoyment and happiness. While many people put their own name or their children's name on their label or vineyard, Norm's playful spirit opted to name it after his kids, the two goat pets, who had always made him laugh.

As the proprietor of his own business, Norm enjoys the freedom to focus on his passion for designated Pinot Noir and sparkling wine.

Tasting Notes: This crimson colored wine is delightfully drinkable at release date. Dusty, dried fruit with hints of cocoa powder and rhubarb pie tantalize the nose. Flavors of red cherries and red current jam are dominant, which is common for Pinot Noir from Santa Maria Valley. Bright acidity allows the wine to dance on the roof of your mouth, The finish offers ripe red plums and vanilla on the palate.

Favorite Food Pairing:

2020 Terra d'Oro Barbera - Amador County, CA



Domenica Totty '98
JGW Integration Leader

Domenica Totty has worked with Trinchero Family Estates - the larger portfolio of brands in which Terra d'Oro resides - for the past 6 years. During her tenure she's held a variety of roles within the winemaking team at locations throughout California.

Her love for the wines of the Sierra Foothills goes back to her days at UC Davis, when a class in Vineyard Design took her to a site not far from Terra d'Oro for a final project. In between evaluating soil pits and topo maps, she fondly recalls tasting the diverse wines of the region and learning its rich history dating back to California's gold rush.

Domenica's continued curiosity about this region led her to meet and taste wines with Terra d'Oro's winemaker, Emily Haines. One of their favorite wines to share is Terra d'Oro Barbera that is sourced exclusively from the winery's sustainably farmed estate vineyards in Amador County. Amador's first winery established after Prohibition was founded in 1970 by renowned winemaker Cary Gott, and he released the first wines under the Terra d'Oro label in 1973. In 1981, Jeff Meyers joined the team as enologist, then became winemaker a year later. Terra d'Oro's early success with Amador Zinfandel and other wines, in particular Italian varietals, were key in helping re-establish the region's reputation for fine wine. In 1988, the Trinchero family, which had been purchasing grapes from the Amador region for 20 years, purchased the winery and

240-acre vineyard. Over the years, the family has invested in subsequent vineyards, and in early 2000, completed construction of a new, state-of-the-art winery at the site of the original winery, designed to unlock the potential of each acre of Terra d'Oro's vineyards. In 2017, Emily Haines joined as the winemaker and continues the tradition of producing wines lauded for their elegance and balance.

Tasting Notes: Barbera grown in Amador County creates an elegant wine with layers of fruit and spice, worthy of being featured on its own. The Terra d'Oro winemaking approach focuses on coaxing color and flavor from the grapes through fermentation in stainless steel tanks, extended skin contact (53 days to be exact) and regular pump-overs. The wine is aged for 16 months on lees in a combination of American and French oak (15% new) to add well integrated aromas of toasty oak to the finished wine. The Terra d'Oro 2020 Barbera is lush and inviting, with aromas of red cherry compote, fresh sage, raspberries, cinnamon, leather, anise and slate. A juicy, round and layered midpalate is complemented by a touch of cream and red fruit with a long, velvety finish. With its natural acidity, the Barbera goes well with richer meats and game.

Favorite Food Pairing:

2019 Peterson Cabernet Sauvignon "Bradford Mountain Estate" Dry Creek Valley, Sonoma



Fred Peterson '78
Proprietor & Winegrower

Peterson Winery has been producing wine in Dry Creek Valley for 30 years and, like most wineries in the Valley, produces Zinfandel as well as other wines.

Yet a closer look shows that is where the similarities end. Owner Fred Peterson is an iconoclast with an old world winemaking philosophy and a reverence for sustainable farming. He graduated from UC Davis in 1978 from the College of Ag & Environmental Science with a plant science degree. The Peterson approach is to capture the essence of vintage and vineyard—a philosophy they call Zero Manipulation—with low tech, yet high touch, to produce wines of a place, wines with soul. The evolution of Peterson wines and winemaking accelerated when Fred's son Jamie became assistant winemaker in the summer of 2002. In 2006, after moving from the tiny red barn on Lytton Springs to Timber Crest Farms, Jamie was given the overall responsibilities as winemaker. As a winegrowing team, Fred and Jamie assess the grapes from each vineyard and vintage as the season progresses, evaluating how the weather, soil and site are interacting for the particular vintage. At Peterson winery, the winemaking process begins while the grapes are still on the vines. Zero Manipulation is a discipline the Petersons follow to capture the character and balance of inherent in the grapes. Zero Manipulation means using the most gentle, traditional winemaking practices possible to maximize the flavors, aromatics and texture of the wines. Fred and Jamie celebrate vintage differences and don't tweak or homogenize the wine to obtain consistency of flavors, a common practice in mass-market wineries. For Fred and Jamie, Peterson Winery is all about the wines. But if you look a little deeper, you'll see the heart and soul that goes into every bottle.

Tasting Notes: This wine is from favored mountain sites that the best wines originate. The Cabernet Sauvignon selection for their vineyard was propagated from cuttings they took from Mount Eden Vineyards in the 1980's. This clone was brought to California over 100 years before, with vines taken from Chateaux Margaux. A blend of 82% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc, 3% Petit Verdot, this is a wine that will give an extra reward to those who wish to cellar it. The nose sets the tone with subtle black currant and blackberry with hints of white pepper, eucalyptus and wet slate. The qualities found on the nose repeat on the palate with the addition of dark chocolate and sweet tobacco notes. Supple tannins and integrated oak gently frame the wine, adding to its elegance and appeal.

Favorite Food Pairing: "This is the cork to pop before you start slicing a prime rib served with rosemary roasted baby red potatoes, or veal saltimbocca with a side of fresh gnocchi in a Parmigiano Reggiano and sage cream sauce." *Fred Peterson*

PETERSON

