



Winter Release 2021



*Armando Ceja '85
Winemaker*

2019 Sauvignon Blanc, Sonoma Coast

Ceja Vineyards is a Mexican-American family owned winery founded by Amelia, Pedro, Armando and Martha Ceja producing premium estate grown wines from the Napa and Sonoma Valleys. In one generation the Ceja family has gone from immigrant vineyard workers to grape growers and winery owners.

Few Napa Valley winemakers have had the advantages Armando has. Being born into a seasonal farm worker's family and relocating, often on short notice, to various parts of the Napa Valley, a single whiff of spring grass can take him back to the hill above Rutherford where the earth gave that particular scent to the landscape. He counts as advantages, too, a mother and grandmother who took pleasure in cooking and in the vocabulary of aromas and tastes, and working beside a top-flight vineyard worker—his father—from the age of six. The wines he crafts is from the Ceja family estate vineyards—vineyards he knows as both viticulturist and winemaker. After earning an associate degree in chemistry, he graduated in 1985 from UC Davis with a BS in Enology.

Tasting Notes: The 2019 Sauvignon Blanc is ripe and dynamic and showcases bold aromas of green apple, ripe pear and candied apricot. Surprisingly round on the palette, flavors of nectarine and honeysuckle are complemented by refreshing acidity that lead into a long and complex finish of orange rind and pineapple guava.

Amelia Pairing Ideas: Amelia Moran Ceja is the President of Ceja and Executive Chef. Embracing both her Mexican heritage and American home, Amelia combines the best of what she finds in food and drink, tradition and innovation. You'll find some of her favorite food pairings and recipes at www.cejavineyards.com/recipes.



BLENHEIM VINEYARDS

2019 Cabernet Franc, Monticello AVA



*Kirsty Harmon '07
Winemaker & GM*

Established in 2000 by owner Dave Matthews, Blenheim Vineyards is a family-owned and operated winery located 20 minutes southeast of Charlottesville. With two vineyard sites growing Chardonnay, Viognier, Cabernet Franc, Petit Verdot and Cabernet Sauvignon, the goal at Blenheim is to make high quality wines that reflect the climate, soil and beauty of the surrounding landscape. Born in the Netherlands, Kirsty has spent a majority of her life in Charlottesville. She developed an appreciation for wine through a job that allowed her to apprentice for famed Virginia winemaker Gabriele Rausse. After making wine for several years in Virginia, Kirsty moved west to pursue formal training at the University of California at Davis where she graduated with an M.S. in Viticulture and Enology in 2007. Kirsty officially joined Blenheim Vineyards as winemaker in June of 2008. She was promoted to General Manager in April of 2009 and in addition to making the wine, she now manages the vineyard and oversees sales and marketing.

Tasting Notes: The 2019 Cabernet Franc 100% barrel aged for 7 months in 65% French and 35% American oak. You will taste hints of tea leaf, dried cranberry and white pepper in this wine.

Kirsty Pairing Ideas: This Cabernet Franc is pretty versatile in terms of pairings. It goes really well with pork or smoked and cured meats. A stew with lentils, sausage and kale is a nice match and anything with mushrooms also makes a good combo.



Lynn Penner-Ash '84
Founding-Winemaker

In 1998, Lynn and Ron Penner-Ash founded Penner-Ash Wine Cellars in the Northern Willamette Valley's Yamhill-Carlton AVA. Bringing to life their shared vision, through years of hard work unyielding commitment, the pair built a reputation for lush, layered Pinot Noir, and community leadership throughout the valley. Lynn's interest in winemaking grew out of an early passion for the sciences. She studied Botany at the University of California, Davis and in her junior year she changed her major to Viticulture. Then, after working the graveyard shift during crush at Domaine Chandon, she changed her degree again, from Viticulture to Enology, and graduated in 1984.



Kate Ayers '08
Winemaker

Intrigued by the emerging wine industry, Lynn and her husband Ron moved to Oregon in 1988 where Lynn became winemaker at Rex Hill Vineyards, becoming one of the first female winemakers hired in Oregon's Willamette Valley.

From a young age Kate Ayers has always held a strong interest in the sciences. Growing up on the north coast of Oregon, her younger years were spent fishing, crabbing, and gathering mushrooms.

Kate's love of animals led her to UC Davis and the Animal Sciences department, but her interest became piqued by the winemaking department, and she quickly adjusted her major to Viticulture and Enology. She joined the Penner-Ash team in 2016, working in tandem with Founder and Winemaker, Lynn Penner-Ash, Kate quickly rose to her current role of Winemaker at Penner-Ash Wine Cellars in the Spring of 2018.

Tasting Notes: This wine reflects the region's distinct textures, flavors and terroir, with beautiful elegance and balance. The 2018 vintage explores six sub-AVAs, culminating in a Pinot Noir emblematic of the Willamette Valley, and of the Penner-Ash winemaking style – a textural experience from start to finish. Strawberry jam, ripe cherry, and brown sugar mixed with whole peppercorn. An elegant palate with hints of sweet plum and boysenberry. Velvety tannins and balance of sweet and savory, leave you wanting more.

Lynn & Kate Pairing Ideas: Lynn: Grilled-to-perfection lamb chops rubbed with sea salt, garlic, rosemary and olive oil – ALWAYS works with our Pinots. Kate: New York strip steak with locally sourced, sautéed chanterelles! Garlic, rosemary, salt and a touch of crème.



Petite Sirah, Lodi



Jason Mikami '95
Owner

Kian Tavakoli '92
Winemaker

Since 1896, when the first generation emigrated from Japan to California, the Mikami family has produced premium wine grapes. With three generations of experience, Mikami Vineyards' extensive knowledge of the soil and climate of the Lodi appellation has translated into the production of exceptional quality wine. Mikami Vineyards consists of 15 acres with the history of the vineyard starting over a century ago in 1902 when the first grapevines were planted on site. The grape growing tradition of the Mikami family has been interrupted only once – during World War II when the family was relocated into internment camps in Rowher, Arkansas. In 1945, the family returned to Lodi with a renewed passion for grape farming and continued to be a part of the wine business, supplying premium grapes to various California wineries.

In 2005, Jason Mikami's father died, passing the baton to Jason, who earned a degree in electrical engineering and computer science from UC Berkeley, later adding an MBA from UC Davis. "When I was growing up, there were a ton of Japanese-American families farming grapes in Lodi, none of them ever did wine," Mikami says. "It was something I wanted to do for my father and my family. Most of my generation went to college and left. I think I'm one of the few to come back and try to do something here in Lodi."

Kian Tavakoli graduated from UC Davis in 1992 with a BS in Genetics and minor in Viticulture. Before becoming the Winemaker at Mikami, Kian worked for Opus One and Clos du Val.

Tasting Notes: Deep, dark red color, with a purplish hue. As a whole entity, this full bodied but polished wine offers black plum and dark chocolate aromas and ripe blackberry and blueberry flavors on a smooth texture framed by abundant but fine-grained tannins. It's seamless and delicious, showing off all those great fruit flavors.

Food Pairing Ideas: Roast pork, barbecued meats, and spicy bean or meat chili. Try combining the wine with mushroom, eggplant, beans, and peppers.