

2020 Chardonnay, Santa Cruz Mountains

STORRS WINERY & VINEYARDS

Santa Cruz Mountains



Pamela Bianchini-Storrs '85
Stephen Storrs '80
Owners/Winemakers

Stephen Storrs and Pamela Bianchini-Storrs began Storrs Winery with the harvest of 1988. Both trained as winemakers at UC Davis, they had worked and consulted for a number of wineries prior to starting their own, including Domaine Chandon, Felton Empire Vineyards, and Almaden. Beginning with their very first vintage, they focused on the Santa Cruz Mountains – the cool-climate, marine-influenced appellation in their backyard. Having worked in this terrain for years, they knew there was no better climatic match in California for the classic Burgundian varietals of Chardonnay and Pinot Noir. Their focus on Pinot & Chardonnay was further honed with a fortuitous trip to Burgundy in the 1980's when wineries and winemakers were quick to open their doors and share their love of these finicky varietals. Their devotion to these two amazing grapes has only continued to grow with their winery. In 2001 they realized a dream with the purchase of 60 acres in the Pleasant Valley district of Corralitos in the Santa Cruz Mountains A.V.A. establishing their estate vineyard in 2007. In 2012, they broke ground for construction of their new eco-friendly winery on the site of a former quarry that they discovered on their property. In 2018 the new winery & tasting room opened to the public. Today, they continue to pursue excellence with every vintage and integrate more regenerative practices to enhance their

soil and biodiversity is always on the agenda. In 2011, they added a small flock of Babydoll Southdown sheep to work as weed control in the vineyards. They have discovered that their contribution extends well beyond new lambs and wool.... the ruminant gut of a sheep contains microflora that greatly enhances the biodiversity of our soils in the form of bacteria and mycorrhizae. They have found the flavor profile of the wines to be more complex with greater minerality and backbone than then had expected. Truly a win-win.... wool comforters and ever more exceptional estate wines.

Tasting Notes : A blend of Chardonnay from several vineyards, each in its own distinct micro-climate within the appellation. The wine was barrel- fermented and aged sur lie in Burgundian oak for ten months. This wine displays all the classic Santa Cruz Mountains regional character and complexity for which this area is famous.

Food Pairing ideas : Grilled chicken, meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops).

2019 Barbera d'Amador, Sierra Foothills



Janis Akuna, '72 - Co-Founder

Janis and her husband Andy were impressed with the wine and beauty of the Sierra Foothills and decided to move forward with the next phase of their lives. Soon after retiring from a prominent Wall Street firm, where she had worked for over 40 years and held the position of Certified Financial Planner and Wealth Advisor, Janis decided to go back to her alma mater and obtain a winemaking certification from UC Davis in 2021. For the past two years, Janis has been working during harvest assisting winemaker Mark Fowler. With an undergraduate degree from UC Davis, Janis claims the winery business is in her blood, and now that she has a winemaking certification, the winery business is in her head as well as her heart. Janis also holds an MBA from the University of Hawaii, and is involved with much of the strategic planning.

Andis Wines is located in Plymouth, California at a 22,000 square foot state of the art winemaking facility designed under two tenets: 1) Design a winery that can make great wine and 2) Make it pretty. The Tasting Room features a twenty-six foot long bar fabricated from sustainably harvested Lyptus wood and large windows overlooking the surrounding Amador Wine Country. What you taste in a great bottle of wine is often the result of where the grapes are grown and how they are maintained, referred to as terroir or "taste of place". Working with the vines in such a way as to promote the uniqueness of where the grapes are grown, the soils and micro climate of each vine wrap up all that is the terroir of each great wine. Andis strives to be environmentally responsible in as much of the winemaking and viticulture practices as possible.

Tasting Notes: Barbera is an Italian grape variety that made its way to Amador County during the Gold Rush of the 1850's and still thrives there today. The variety's natural acidity and deep color make it a great option for blends but also a wonderful stand-alone wine. The 2019 is a true expression of the grape, medium-bodied, and gentle tannin with deep dark color. Enjoy aromas of blackberry with notes of vanilla from oak aging.

Janis's Favorite Food Pairing: "The classic answer is spaghetti bolognese or any meat sauce pasta, but frankly, although Barbera can go with a lot of different foods, I like it with fried chicken. Yup, fried chicken." *Janis Akuna*

2019 Twelve Clones Pinot Noir, Santa Lucia Highlands



Dan Morgan Lee '75
Proprietor & Winegrower

Coming from a small town in California's Central Valley, Dan Morgan Lee had prepared initially for the study of veterinary medicine at the University of California, Davis. It was late in his college career that he discovered enology satisfied his interest in both science and agriculture. Immediately enrolling in the graduate enology program, Dan completed his studies and was hired as winemaker at Jekel Winery in Monterey County. After serving his apprenticeship at Jekel, Dan moved up the road to Durney Vineyard where he continued to make Monterey wines. While making wine full-time for Durney, Dan aspired to craft his own label. It was at a meeting of the Monterey County Winegrowers Association that he shared his vision with a banker. In addition to becoming his business advisor, that banker would also become Dan's wife. In 1982, Dan and Donna Lee opened the doors of Morgan Winery. Their very first Monterey Chardonnay earned a Gold Medal at the LA County Fair and a Platinum Medal from Wine & Spirits Magazine. Since then, Morgan has become one of the Central Coast's most recognized labels, earning "Winery of the Year" honors from Wine & Spirits in 1996 and from the San Francisco Chronicle in 2003. In 2005, Dan introduced a second label, Lee Family Farms – intended to provide a fun outlet for his exploration of "alternative" varietals. Able to pick and choose fruit sources from around the state, Dan eventually turned more of his attention to the Santa Lucia Highlands and single vineyard releases. Dan and Donna invested in their belief in the Highlands with the purchase of the Double L Vineyard in 1996. Today the Double L is one of the best known vineyards in California. Dan's leadership and expertise in the district led to his being named the first Board President of the newly formed Santa Lucia Highlands' winegrowers association in 2005.

Tasting Notes: *Double Gold San Francisco Wine Competition 2022!* The Twelve Clones Pinot Noir is drawn from the finest vineyards of the Santa Lucia Highlands appellation, including Morgan's organic Double L estate — which, in the 2019 vintage, accounted for 67% of the final blend. The 2019 Twelve Clones demonstrates the finesse typical of pinot noir from the Santa Lucia Highlands. It displays aromas of black cherry, cedar, and sweet baking spices. Flavors of red and black fruit are complemented with a hint of saffras.

Dan's Favorite Food Pairing: A wonderful accompaniment to roasted chicken and grilled salmon, as well as almost any duck, beef, or lamb preparation. Dan's first choice is always lamb.



MORGAN

2017 Rapp Ranch Coombsville Cabernet Sauvignon, Napa Valley



Alice Alkossler-UC Davis
Food Chemistry & David
Alkossler – Proprietors

Alice first ventured into the Napa Valley while studying Food Chemistry at UC Davis. She developed an interest in wine and included viticulture and enology as part of her studies. In addition to a science degree, she also received a Management/Economics degree. After completing her studies, Alice pursued her career in research and development and worked in that field for several well known national brands. The property now known as Shadybrook Estate Winery at Rapp Ranch has undergone several remarkable transformations. The history of Rapp Ranch is rich in horses. Originally known as the premier breeding & training grounds for quarter horses in the Napa Valley, this property located in the heart of Coombsville, became world renown throughout the 1980s and 1990s. The property eventually sold to a businessman who removed some of the horse facilities and planted 12 of the 25 acres of ultra premium Cabernet Sauvignon grapes. When the opportunity presented itself, the Alkossers purchased the property in February 2016. Thoroughly enchanted by the beauty and significance of this place, they saw the potential in combining the history of the horse ranch, the premium vineyards and the state-of-the-art winery into the ultimate destination for wine connoisseurs and adventuring travelers.

Having almost 30 years of winemaking experience in the Napa Valley, Rudy has worked with some of the most esteemed vineyards and wineries. While looking for someone to evaluate their new estate vineyards by vinifying small lots from the 2010 harvest, Alice and David Alkossler invited Rudy to participate in their new venture. Upon viewing the vineyards and sampling the grapes, Rudy agreed without hesitation to be the winemaker for Shadybrook Estate. Rudy's passion and focus on making wine for premium estate programs has never been more evident than in his role with Shadybrook Estate. In the vineyard, he follows organic and biodynamic farming practices that enhance the flavor diversity demonstrated by the vineyard's rich tapestry of individual blocks.

Tasting Notes: "Harvested in late September, this 100% Cabernet Sauvignon is dark garnet in color and fills the glass with aromatics of dark cherry, cassis, white chocolate, and cedar. The palate is brimming with notes of blackberry, vanilla cream and licorice. Juicy, rich tannins coat your mouth from the first sip with balanced acidity and a surprisingly bright finish." *Rudy Zuidema*

Rudy's Food Pairing Suggestions: Braised Short Ribs with parsnip mashed potatoes, roasted carrots and sautéed rainbow chard. Grilled Rack of Lamb Lollipops with creamy polenta and fried Brussel sprouts. Grilled Flank Steak with salsa verde and grilled fennel bulbs.



SHADYBROOK
ESTATE



Rudy Zuidema '91
Winemaker

UCDAVIS
ALUMNI AND AFFILIATE
RELATIONS