

# Gracianna®

WINES FOR THOSE WITH SOMETHING TO BE GRATEFUL FOR



Photo by Fernando Arellano

Dear Medallion Club® Members:

It never ceases to surprise us how much each one of us needs someone or something to lean on. At Gracianna, we believe the “something” we always have to lean on is wrapping ourselves in the gratitudes that are always at our fingertips or the tips of our tongues or in our hearts.

That’s why at Gracianna we like to provide not only award-winning wine, but also a safe place to share your stories. We hear many personal accounts here at the winery—whether it is a health concern, a worry about a family member or close friend or neighbor, or a bigger concern for your community or even for the nation or the world. We also hear about joys and love, and stories of support and gratitude (see “Members Meeting Members” on the next page).

This swirling of unprecedented joy and concern is not lost on us. At Gracianna we are always reminded that gratitude is always with us.

So we remind you to close your eyes only for half a second and find the closest thing you appreciate. Reminding ourselves of what we can be thankful for is good for our health. And for our families. And our coworkers. And, most importantly, for ourselves.

Sincerely,

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MEDALLION CLUB FALL 2023

# HANNAH RICHARDS AND ANDREW SMITH



*Hannah Richards and Andrew Smith*

Long-standing members Hannah Richards and Andrew Smith sat down with us and reflected on the gratitudes in their life. Hannah is an executive with an international nonprofit bringing literacy and girls' education to low-income communities worldwide. Andrew helps run the world's leading sightseeing firm, Big Bus Tours. While they travel frequently for work—and for fun—they call Sonoma County home.

Hannah says, "We met online. I'm from the East Coast originally. Andrew was from the UK, living in the Bay Area since 2005. Funny story: We had been trading messages for about six months and Andrew finally said we need to meet! So we made plans to meet at a bar in San Francisco. On the day of our first date, I had a rotten day and wanted to cancel but I persevered. So, I'm waiting and waiting... 20 minutes go by and I think, 'where is this guy?' The bar had a wall down the center of the room and we were on either side of it waiting for each other and didn't even realize it!"

Andrew adds. "Hannah is a successful, hard-working, amazing lady who comes from a family of four daughters, went to Cornell... I was ex-Royal Navy, a scallywag, hard-nosed Northerner but we

met in North Beach and fell in love. She is my rock and perhaps more mature of the two of us in many ways—I am by far the more wayward rebel of the two of us!"

Hannah helps run Room to Read, "helping children in low-income communities develop literacy skills and a habit of reading, as well as supporting girls to succeed and stay in school. We collaborate with governments and partner organizations across 23 countries and have reached 39 million children. Previously I ran a small arts nonprofit... it was so rewarding

to interact with so many kids and see a window into their world—art is such a great form of communication and therapy."

After Andrew served a distinguished career in the Royal Navy, he joined City Sightseeing in 2005 overseeing the West Coast operations across several cities. Now in his current role at Big Bus Tours, he is guiding the company back from the pandemic, navigating politics and local governments to ensure long-term company success and customer delight.

They were introduced to Gracianna by a wine tour guide, Jersey Tom. "We love getting to know more of the family and team. Whenever we bring someone to Gracianna it is noticeably different than anywhere else—a kindness that is so special and fully embraced."

As for what they are grateful for? Hannah says, "Community, whether family, friends, or being embraced by the Gracianna family; the last few years have been rough, so it is important to appreciate those around you who support you through the trials and tribulations of life." Andrew adds "Gracianna sums up what friendship is about... meaningful, long-term friendships... the bonds of time with friends keep us happy."

Prep time: 30 minutes  
Grilling time: 8–10 minutes  
Serves: 4

#### INGREDIENTS

##### Mango Salsa

2 cups diced fresh ripe or frozen/  
thawed mango (typically 1 large or  
2 medium mangoes)  
1 small jalapeño pepper, deseeded  
and finely chopped  
1 cup diced red bell pepper  
1 cup quartered cherry or heirloom  
tomatoes  
Small red onion (or about ½ cup)  
diced  
¾–1 cup fresh cilantro, chopped or  
sliced with herb shears  
1 medium avocado, cut into cubes  
½ teaspoon sea salt (to taste)  
½ teaspoon cracked black pepper  
1 large lime (will use both juice  
and zest)

##### Salmon

4 wild caught salmon filets  
(skin-on)  
½ cup olive oil  
1 teaspoon fresh minced garlic  
1 teaspoon cumin powder  
1 teaspoon smoked paprika  
½ teaspoon sea salt  
½ teaspoon cracked black pepper  
¼ teaspoon chili powder  
Salt and black pepper to taste



### Spargo's Summer Salmon by Heidi & Dave Spargo

This is a delicious, quick and healthy summer family favorite. The lightly sweet and textured mango salsa paired with the savory salmon makes a truly yummy combination. It looks pretty plated too! —Heidi & Dave

#### DIRECTIONS

##### Prepare the Mango Salsa

Chop, dice and combine the salsa ingredients. Add the fresh squeezed lime juice and zest last, and be sure to mix well. Taste and add more salt and/or pepper as desired. Cover and store in the refrigerator until use (if not enjoying immediately when salmon is ready, do not add the avocado until just before serving to keep it from turning brown).

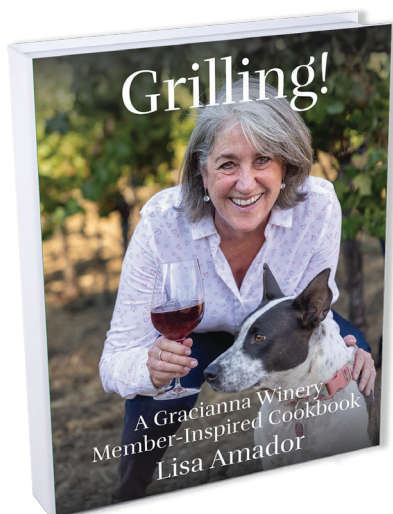
##### Prepare the Salmon Filets

In a small bowl, whisk together the olive oil, fresh garlic, cumin, smoked paprika, salt, pepper, and chili powder. Use a brush to liberally coat the filets, being sure that the garlic is evenly distributed.

Oil and preheat the grill to medium-high. Place salmon filets skin-side down (this ensures that the salmon stays moist and does not stick to the grill).

Grill for 8–10 minutes or until the fish is flaky. Important: Do not flip filets during this time. Allow them to gently cook and caramelize on one side only. Salmon is ready when a fork lightly pressed into filet can easily flake it apart.

Finish it off with a very light sear by sliding a spatula between the skin and the filet to separate, and flip over to a clean area on the grill for 1 or 2 minutes at most. (If you prefer to serve with the skin on, slide the spatula under the skin to lift off grill, tugging gently at the skin with your fingers to loosen it as you go.) Use the spatula to carefully remove the filet and serve seared side up. Top with a generous heap of the salsa and serve immediately. Enjoy!



# FALL 2023 TASTING NOTES



## 2021 WESTSIDE RESERVE PINOT NOIR

*Russian River Valley*

100 cases

The Westside Reserve is crafted from the best four barrels of the vintage from three Pinot clones including

the lauded Mercedes Riverblock Estate and the Lasaga Estate. Enticing aromas of strawberry and Bing cherries. Complex flavors of bright red fruit on the front of the palate turn into a smooth long finish.



### BEST IN CLASS

2023 *San Francisco Chronicle*

Wine Competition



### DOUBLE GOLD MEDAL WINNER

2022 Sonoma County Harvest Fair



### GOLD MEDAL WINNER

2022 Dan Berger's International

Wine Competition

## 2021 ESTATE PINOT NOIR

*Mercedes Riverblock Estate, Russian River Valley*

121 cases

An elegant and forward wine. Notes of red fruits and subtle spice on the nose open to flavors of ripe cherries and freshly picked strawberries. A delicate wine, reflected in a light rainfall winter and milder summer. The result is a smooth-bodied Pinot with lively acidity and a beautiful long finish that you will enjoy from our very own Mercedes Riverblock Estate vineyard from the middle-reach of the Russian River Valley.



### DOUBLE GOLD MEDAL WINNER

2022 Sonoma County Harvest Fair



## 2021 GRACIANNA ZINFANDEL

*Bacigalupi Vineyard, Russian River Valley*

206 cases

A Zinfandel made in the style of our Pinot Noir allows Gracianna to tiptoe the line between ripe and fresh fruit flavors and aromas.

Beautiful ruby red in color, with wonderful aromas of boysenberry and raspberry, with a hint of spiciness on the palate.



### DOUBLE GOLD MEDAL WINNER

2023 *San Francisco Chronicle*

Wine Competition



### BEST OF CLASS & GOLD MEDAL WINNER

2022 Dan Berger's International

Wine Competition



### GOLD MEDAL WINNER

2022 Sunset International Wine Competition

## 2021 PINOT NOIR

*Bacigalupi Vineyard, Russian River Valley*

289 cases

An instant classic that displays all the greatness of the Russian River Valley terroir. With the Gracianna blend you've come to know and love, this vintage is a great representation of the famed vineyard, and the wine-making team believes that the 2021 and 2022 vintages are the best Gracianna vintages to date.



### GOLD MEDAL WINNER

2023 *San Francisco Chronicle*

Wine Competition

## 2021 LASAGA ESTATE PINOT NOIR

101 cases

This bold, fragrant blend of clones 115, Swan, and Calera exudes ripe red fruit. Raspberries, dark cherries, and strawberries unite to make up a layered palate that finishes with a lovely spiciness. As it matures in the bottle expect more silky textures to form.



### DOUBLE GOLD MEDAL WINNER

2023 *San Francisco Chronicle*

Wine Competition

## 2022 CHARDONNAY

*Suzanne's Blend, Russian River Valley*

261 cases

In the classic Gracianna style, not oaky or buttery, rather beautiful crisp acidity consisting of citrus. Imagine squeezing a fresh lemon on your favorite fish dish on a sunny day. A brilliant bright wine that wakes up your taste buds. Perfect with any food.

## 2021 SAUVIGNON BLANC

*Kiwi's Blend, Russian River Valley*

205 cases

With bright aromas of citrus zest, lemon-lime and hints of a sea salt breeze, some might compare this to the flavors of a margarita on a sunny day. Made in the Gracianna style of being tart but not overpowering, this Sauvignon Blanc is a true summertime sipper.

## 2022 AROZZA ROSÉ

*Russian River Valley AVA*

116 cases

Vibrant in color and rich in flavor, just what you've come to expect from our style of Rosé. With a fresh bouquet of strawberries and kiwi fruit on the palate and nose, the pronounced acidity makes this a refreshing treat.

All Gracianna wines are unfiltered and unfiltered.