

# FALL 2024 TASTING NOTES

## 2022 WESTSIDE RESERVE PINOT NOIR

Russian River Valley

58 cases

Crafted from the finest barrels featuring three clones, including our Mercedes Riverblock Estate Pinot and the Lasaga Estate, this Pinot offers enticing aromas of pomegranate, black cherry and orange peel. On the palate, flavors of lively red fruits, vanilla and hints of cherry cola unfold. Bright acidity and polished tannins contribute to its graceful mouthfeel, while ensuring a balanced and flavor-packed experience characteristic of Russian River Pinot.



**DOUBLE GOLD MEDAL WINNER**  
2024 San Francisco Chronicle  
Wine Competition



## 2022 LASAGA ESTATE PINOT NOIR

Russian River Valley

101 cases

Reach for the 2022 Lasaga Pinot Noir when you need a Pinot that is flexible and can stand up to meat, pasta, fish or veggies. It enhances all meals! Sweet and savory with aromas of red raspberry, vanilla and rosemary. You can taste the love that Frank Lasaga pours into these vines and resulting clusters. Share it with your friends and family. They will love you for it.



**DOUBLE GOLD MEDAL WINNER**  
2023 San Francisco Chronicle  
Wine Competition



**GOLD MEDAL WINNER**  
2024 San Francisco Chronicle  
Wine Competition  
2023 Sonoma County Harvest Fair



## 2022 ZINFANDEL

Bacigalupi Vineyard,

Russian River Valley

244 cases

Another medal-winning Zinfandel from the storied Bacigalupi Vineyard. Our deep familiarity with this fruit enables Gracianna to strike a

delicate balance between ripe and fresh fruit flavors, with enticing aromas of blackberry and raspberry. This brilliant Zinfandel boasts a full-bodied profile with medium tannins, offering a lively palate brimming with succulent black fruit and a subtle hint of pepper on the finish.



**DOUBLE GOLD MEDAL WINNER**  
2024 Los Angeles Invitational Wine Challenge

## 2022 ESTATE PINOT NOIR

Russian River Valley

122 cases

The 2022 Estate Pinot Noir exudes freshness and vibrancy, perfect for any light meal or warm summer evening when it's time to appreciate life's blessings. Its aroma boasts fresh-cut strawberry and red cherry, intertwined with subtle notes of vanilla and cedar. This rich, smooth-bodied Pinot Noir delivers a gorgeous experience that beautifully rounds out the palate.



**DOUBLE GOLD MEDAL WINNER**  
2024 Los Angeles Invitational  
Wine Challenge



**DOUBLE GOLD MEDAL WINNER**  
2023 Sonoma County Harvest Fair



**GOLD MEDAL WINNER**  
2024 San Francisco Chronicle  
Wine Competition

## 2022 PINOT NOIR

Bacigalupi Vineyard, Russian River Valley

229 cases

Infused with the light Gracianna touch that you've come to know; this great vintage is a familiar representation of the famed Bacigalupi vineyard; the winemaking team calls out its bright red fruit with toasted almond and baking spice.



**GOLD MEDAL WINNER**  
2023 San Francisco Chronicle  
Wine Competition

## 2023 CHARDONNAY

Suzanne's Blend, Russian River Valley

223 cases

In the classic Gracianna style, not oaky or buttery, rather beautiful crisp citrus-infused acidity. Imagine squeezing a fresh lemon on your favorite fish dish on a sunny day. A bright wine that wakes up your taste buds with its brilliant finish featuring baked apple and pear pastry.

## 2023 SAUVIGNON BLANC

Kiwi's Blend, Russian River Valley

269 cases

With a bright tropical aroma of citrus zest mixed with lemon and lime and hints of peach and sea salt. Made in the Gracianna style of being tart but not overpowering, enjoy on a hot sunny day.

## 2023 ROSÉ

Arozza, Russian River Valley

167 cases

The 2023 Arozza presents the full body that is hard to find in a Rosé. With a fresh and vibrant bouquet of strawberries and kiwi fruit on the palate and nose, the pronounced acidity makes this Rosé a refreshing and fun treat.

All Gracianna wines are unfined and unfiltered. Please allow your wine to rest approximately 2 weeks as it will be tired after its journey.

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F24MBR

# Gracianna®

WINES FOR THOSE WITH SOMETHING TO BE GRATEFUL FOR



Dear Medallion Club® Members:

While there's no such thing as a "normal" growing season anymore, this year came pretty close. A rainy winter (thankfully without any flooding) followed by a dry summer has blessed us with a bountiful '24 yield, and we know this will be another fabulous vintage—the winemaking team reported that the '22 and '23 seasons were the best ever, so I guess we are on a roll!

At Gracianna, we are always reminded of the importance of being thankful—it's in our name and in every bottle we craft. It is impossible for us not to be grateful for your continued support and passion for our wines. Your belief in what we do inspires us to continue creating exceptional wines for those who have something to be grateful for.

And we know that embracing gratitude—the things that you truly care about—and acknowledging those that care about you opens the door for the universe to bring

you comfort, healing, and alignment in overcoming any challenges you may be facing.

The cover photo is of "Gratitude Lane"—the art installation down the estate vineyard road. This dramatic image perfectly captures the beauty of that summer evening snapped by the talented Kevin Buckholtz.

We also want to take a moment to bow and express our heartfelt thank you to the entire Gracianna team. It's because of their passion that we continue to receive such wonderful reviews from visitors like you. Here's what one of our guests said:

*"Small slice of heaven! Where the angels come on their day off for a great glass of wine and conversation."*  
—Michael M.

With gratitude,  
The Amadors and Gracianna Family

MEDALLION CLUB FALL 2024

## KATHY AND JAMIE LOHMEIER

Medallion club members Kathy and Jamie Lohmeier's story is one of love, dedication, and shared experiences. Their journey began at a lively bar in Freeport, Illinois, where Kathy, out with her cousin Georgia, crossed paths with Jamie. Georgia, a friend of Jamie's, introduced them, and their meeting felt serendipitous, marking the beginning of a 27-year marriage.

Professionally, Kathy is a seasoned field sales representative for Rainin, a liquid handling products and service solutions provider to research labs. Her career there spans an impressive 40 years! Jamie works as a field superintendent for a company specializing in large infrastructure projects. The nature of his work away from home has allowed them to experience various vibrant parts of the country and the world, creating countless memories along the way.

The Lohmeier's love to travel and one particularly memorable trip was their Mediterranean cruise last year, which included stops in Turkey and Greece followed by a few nights in London with friends. This journey was not only spectacular in its own right but also spurred their plans for another European cruise in 2026. Kathy cherishes another travel memory when she and her son explored Austria, Germany, Budapest, and Prague, delving into genealogy research. Discovering documents related to their ancestors in Regensburg was a poignant and thrilling experience. Additionally, Kathy fondly recalls a family trip to Greece with her father before he passed away, where her children and nephew had the chance to see the island of their grandfather's origin.

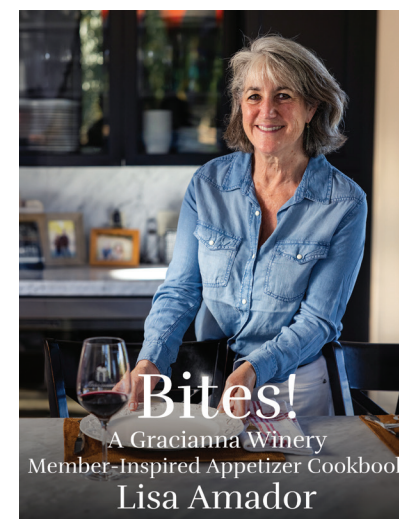


Their connection to the Gracianna wine family began in 2018 when Kathy discovered the winery through Trini's book "Gracianna," chosen by her Victory Book Club. Intrigued by the mention of the winery, Kathy arranged a visit with friends the following year. This visit turned out to be an unforgettable highlight, with Trini reading a chapter from his book aloud during their tasting. This year, to celebrate the Victory Book Club's 15th anniversary, the members are planning a special trip to Gracianna, with Kathy and three others being wine club members and honoring a late friend with custom medallions.

Looking ahead, Kathy hopes to retire next year and complete a book her father began, detailing his experiences during the Greek Civil War and his life on the island of Samos. This project is not only a tribute to her father's memory but also a way to preserve their family's history for future generations.

The Lohmeiers are deeply grateful for their family and Greek heritage. Kathy's father, a winemaker from Samos, instilled

in her a love for wine that is a cherished part of her life. The traditions of Greek Orthodox faith, culture, and family meals have profoundly shaped her worldview. Kathy fondly recalls childhood evenings spent around the table with family, a time filled with the rich aromas of her father's sweet muscat wine and the warmth of shared stories and traditions. These experiences, she believes, have been instrumental in shaping the family's values and are cherished as precious memories.



Prep time: 25 minutes  
Cooking time: 10-15 minutes  
Serves: 15

### INGREDIENTS

1 cup finely grated Swiss cheese  
1 cup cooked & crumbled crispy bacon  
1 4½ ounce can chopped ripe olives  
¼ cup minced green onions or chives  
1 teaspoon Worcestershire sausage  
¼ cup mayonnaise  
Baguettes or Party Rye Bread

Other Gracianna cookbooks available



## Dawn's Hot Ryes (Baguettes) by Lori Bergsma

My friend Dawn moved away to Las Vegas last year and always enjoys a good glass of wine and is a wonderful host and cook. We call and talk on the phone and she always gives me recipe tips and wants to know what I'm cooking. She loves to cook too and gave me this go-to recipe. Everyone always loves it. Enjoy!

Preheat oven to 375°F.

Mix all ingredients together, spread on baguettes (or Party Rye).

Bake for 10-15 minutes or until browned.

Note: These may be frozen after baking and reheated.

Makes 36 hors d'oeuvres.

