

# SPRING 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 GRACIANNA ZINFANDEL

Bacigalupi Vineyard, Russian River Valley

244 cases

Another medal-winning Zinfandel from Gracianna, crafted by our world-class winemaking team who have been perfecting these flavors since 2007! Our deep familiarity with this fruit enables Gracianna to strike a delicate balance between ripe and fresh fruit flavors, with enticing aromas of blackberry, raspberry and peach sherbet. 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.

## 2022 ESTATE PINOT NOIR

Mercedes Riverblock Estate, 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. On the palate, it delivers a gorgeous experience—a rich, smooth-bodied Pinot Noir that beautifully rounds out the palate. Sourced from our very own Mercedes Riverblock Estate vineyard in the middle reach of the Russian River Valley.



**GOLD MEDAL WINNER**

2024 San Francisco Chronicle

Wine Competition

## 2022 GRACIANNA PINOT NOIR

Bacigalupi Vineyard, Russian River Valley

289 cases

Another medal-winning Gracianna classic with all the greatness of the Russian River Valley terroir. Infused with the light Gracianna touch that you've come to know, this great vintage is a familiar representation of the famed vineyard; the winemaking team calls out its bright red fruit with toasted almond and baking spice.

## 2022 CHARDONNAY

Suzanne's Blend, Russian River Valley

263 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.

## 2023 SAUVIGNON BLANC

Kiwi's Blend, Russian River Valley

269 cases

With a bright aroma of citrus zest mixed with lemon and lime and hints of sea salt, some might say the flavors of a margarita. Made in the Gracianna style of being tart but not overpowering, this Sauvignon Blanc is a true summertime sipper.

## 2023 AROZZA ROSÉ

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 unfiltered and unfiltered.

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S24MBR

# Gracianna®

## WINES FOR THOSE WITH SOMETHING TO BE GRATEFUL FOR

Dear Medallion Club® Members:

*“Sometimes you don’t realize how grateful you are for something until it is gone.”*

These days as we move to another season—spring is here and it never ceases to amaze me how things change yet stay the same. The vineyard seasons are so different and the effort to cultivate the vines varies depending on what the weather has given us, yet the buds still, miraculously, come out of bare wood on the canes that we have pruned.

There is comfort in that calm, that a constant will be there.

But what if it weren't? The things that change from year to year can be tectonic; your relationship with your own health (or family's health), job, friends, family, community—all can change in an instant. And we mourn those changes sometimes. Life always throws yet another obstacle out there for us to deal with.

The things we seem to be grateful for can turn on us and we are lost.

But hope, fortunately, is not. We all deal with our own stuff, in our head. The good news, as we have talked about in the past, is that we, like our vines, are more resilient than we give credit. We have hope and know that a constant is that the love and family and friends we can count on are here for us. We learn that vulnerability is a strength and not a weakness. That being grateful for those things we know we can count on is a constant.

The vines did bud this year. And bud break is a symbol of our resilience beyond what faces us in times of change and growth. We can indeed be grateful for what we hold dearest. And must. Acknowledging what we are grateful for is a salve and comfort for our hearts. It gives us meaning. So we can grow together.

We will proudly share the findings of our seminal longitudinal 2024 Gracianna Grateful Study this



# Bites!

A Gracianna Winery  
Member-Inspired Appetizer Cookbook  
Lisa Amador

summer. Our partners are the venerable research team at Eastern Washington University led by Philip Watkins. Watch for the results to help you cope with your stuff by seeing what others are feeling too.

Sincerely,  
Trini Amador III, Owner

P.S. Have a look inside for a sample recipe from Lisa's upcoming appetizers cookbook, *Bites!*

MEDALLION CLUB SPRING 2024

## CHUL YIM AND JANET CHUNG



Medallion Club members Chul Yim and Janet Chung are “living life to the fullest,” splitting their time between residences in San Francisco and North Lake Tahoe, where they were looking to find respite from city living and to “build a better balance in life.” Chul currently is head of Western sales for an AI software firm and Janet is in-house counsel for a major California-based technology company. They are engaged to be married later this year and so we asked them about what they are grateful for.

Chul and Janet met while both were selected to be part of an extensive national leadership program designed to develop future leaders. As it happened, they spent a lot of time getting to know each other and after the program ended Janet was asked out on a date by Chul. Chul shares, “We have two anniversaries to celebrate our first date: one celebrates the first time we met for tea, which I consider to be our first date, and the other, a few months later—what Janet believes was our first date.” Janet adds, “So we celebrate two anniversaries because we have a different understanding on when we started dating!”

Their medallion hanging in the estate vineyard reads: “Dear Janet, You Are Expensive. I Love You, Chul.” Chul playfully admits he’s the expensive

one. Well one thing they both agree on is their dual love for travel (and the food and wine experiences that came with an especially memorable visit to Spain)... and fly fishing! Janet was an expert angler before she met Chul and now they love to fish together, something they did a lot during the shutdown of 2020.

While they certainly have a lot of fun together, they do take seriously their commitment to social engagement and causes close to their hearts. Chul and Janet commented that “we want to leave the world in a better place and to contribute back to our community. We are engaged in civic and social issues, and maintain our volunteer efforts.” They add, “We recognize the hard work and sacrifices our Korean immigrant parents have made to provide us with opportunities. Our parents gave up a lot, and we want to honor them by paying it forward to others.”

They were introduced to Gracianna in the tasting room: “We tried the 2019 Westside Reserve Pinot, that convinced us...we joined the club on the spot!”

As for what they are grateful for? Janet says, “We are truly grateful for those before us who have paved the way, enabling us to follow in their path and to forge our own journey. We value giving back to the next generation, ensuring opportunities will be available as we are all guardians of the world. And we are grateful for good friends, health, and family.”

Chul adds, “She nailed it.”



Prep time: 30 minutes  
Cook time: 45 minutes  
Serves: 12

## INGREDIENTS

4 lbs of chicken wings

## Marinade:

1 lemongrass stalk, pale part only, finely chopped

4 cilantro roots or 12 stems, roughly chopped

8 garlic cloves, roughly chopped

1 tsp ground white pepper or ground black pepper

3 tbsp fish sauce (Three Crabs brand)

1 tbsp brown sugar

1 tsp dark soy sauce

## Dipping Sauce:

1½ tbsp raw jasmine rice

2 tbsp tamarind concentrate

4 tbsp fish sauce

2½ tbsp lime juice

2 tbsp brown sugar

1 tsp chili flakes

1 small red shallots, chopped

2 tbsp finely chopped cilantro

Roasted Chicken Wings & Dipping Sauce  
by Sokna Yin

Preheat oven to 350° F

First make the marinade. Use a mortar and pestle to pound the lemongrass and cilantro stems into a rough paste. Stir through the fish sauce, brown sugar, dark soy sauce and ground white pepper. Place the wings in a large bowl and pour the marinade over them. Mix well.

Place the wings in a roasting tin lined with parchment paper.

Cook in the preheated oven for 35 to 40 minutes depending on the oven.

Take the chicken out of the oven and allow to rest for 5 minutes.

Meanwhile, prepare the dipping sauce. Toast the rice in a dry frying pan over high heat until golden and fragrant. Use a mortar and pestle or a spice grinder to grind to a fine powder.

In a bowl, combine the tamarind, fish sauce, lime juice, sugar, chili flakes and toasted rice powder. Mix until well combined. Then stir through the shallot and cilantro.

