

SPRING 2025 TASTING NOTES



2023 ESTATE PINOT NOIR Mercedes Riverblock Vineyard, Russian River Valley 146 cases

This is Gracianna's classic Russian River Valley Estate Pinot Noir, 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.

"Good concentration and acidity; good balance of tannins and fruit; Mouthfeel!" — Dan Berger's International Wine Competition



BEST OF CLASS & TRIPLE GOLD MEDAL WINNER
2024 Dan Berger's International Wine Competition

2023 LASAGA PINOT NOIR

Lasaga Estate Vineyard, Russian River Valley
120 cases

The bold fragrant blend of clones 115, Swan, and Calera exudes ripe red fruit. Raspberries, dark cherries, and strawberries seamlessly unite to make up the complexly layered palate that finishes with a lovely spiciness. This elegant Pinot Noir is one that you will want to share with friends and family. As it matures in the bottle expect more silky textures to form in this beautiful wine. Barrel aged in French Oak for 10 months.



GOLD MEDAL WINNER
2025 San Francisco Chronicle Wine Competition
2024 Sonoma County Harvest Fair

2023 PINOT NOIR Bacigalupi Vineyard, Russian River Valley 438 cases

Wine Club Member Favorite! This was an instant classic when we made 50 cases in 2007. This rich Pinot Noir exhibits the greatness of the Russian River Valley with the Gracianna blend that members love. Yet another vintage that delivers the power of the valley and the winemakers that craft this fruit into this brilliant wine.



GOLD MEDAL WINNER
2025 San Francisco Chronicle Wine Competition



DOUBLE GOLD MEDAL WINNER
2024 Sonoma County Harvest Fair



2021 STAGECOACH VINEYARD® CABERNET SAUVIGNON Napa Valley 95 cases

The sequel to our maiden Napa Valley Cabernet is fantastic. Stagecoach Vineyard ranges in elevation between 1,100 and 1,750 feet, often leaving its mountain terrain above the fog line giving the fruit a longer ripening season. The increased sun exposure results in bold, ripe fruit leading to a robust wine. Unique terroir for world class wine.

"Deep, dark color with robust black cherry, blackberry, and blueberry fruits, layered with coffee, mint, herbs, tobacco, and vanilla, finishing full-bodied and complex. 93 points" —2024 Sommeliers Choice Awards



GOLD MEDAL WINNER
2024 San Francisco Chronicle Wine Competition
2024 Sommeliers Choice Awards

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

2023 ZINFANDEL Bacigalupi Vineyard, Russian River Valley 414 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 mahogany in color, this multiple award winner has the wonderful aromas of boysenberry and raspberry, reminiscent of a bowl of fresh mixed berries. Bright raspberry and rhubarb with a hint of spiciness on the palate.



BEST OF CLASS MEDAL WINNER
2025 San Francisco Chronicle Wine Competition



DOUBLE GOLD MEDAL WINNER
2024 Sonoma County Harvest Fair

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. A bright wine that wakes up your taste buds with its brilliant finish featuring baked apple and pear pastry.



GOLD MEDAL WINNER
2025 San Francisco Chronicle Wine Competition

2023 SAUVIGNON BLANC

Kiwi's Blend, Russian River Valley
269 cases

"Lots of citrus and lime.... In a juicy NZ style, hence the name, the guava and pineapple paint an easy-going tropical backdrop.... Wow! It is just perfect for sipping and relaxing." —Edible



BEST OF CLASS WINNER
2025 San Francisco Chronicle Wine Competition

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Gracianna®

WINES FOR THOSE WITH SOMETHING TO BE GRATEFUL FOR

Dear Medallion Club® Members:

Excuse us while we give thanks. As most of you know, on October 12, 2024, we won Best in Show at the Sonoma County Harvest Fair for our 2023 Westside Reserve Pinot Noir, and after holding back bottles for the upcoming club shipments we near sold out of it all.

For members we have very few bottles available. It is a once in a generation wine. Except make that two in a generation because the 2018 Westside Reserve Pinot Noir was the most celebrated Pinot Noir in America. And the Westside Reserve has also won Best in Class in various competitions three times in five years.

It is only a point in time and a measure—by our peers— that says “you did great.” But we started out to be great: “To be someone in the wine business someday.” Gracianna has notched a place in the global wine business.

Our care comes from looking outward, understanding that self-focus will only limit us. We have learned that only through reflection, we discover gratitude.

Our resilience keeps us going. Just like you. Thank you for genuinely helping build our story by sharing our mutual passion for goodness and for being good to one another.

With gratitude,
The Amadors and Gracianna Family



P.S. We swept the 2024 Dan Berger International Wine Competition, the 2024 Sonoma County Harvest Fair, and the 2025 San Francisco Chronicle Wine Competition and here is what happened...!

2025 San Francisco Chronicle Wine Competition

BEST OF CLASS:	GOLD:
2023 Sauvignon Blanc	2023 Chardonnay
2023 Bacigalupi Zinfandel	2023 Lutèce Merlot
DOUBLE GOLD:	2023 Bacigalupi Pinot Noir
2021 Cabernet Sauvignon	2023 Lasaga Estate Pinot Noir

2024 Dan Berger International Wine Competition

TRIPLE GOLD & BEST OF CLASS:
2023 Mercedes Riverblock Estate Pinot Noir

2024 Sonoma County Harvest Fair

BEST OF CLASS:
2023 Westside Reserve Pinot Noir

DOUBLE GOLD:
2023 Westside Reserve Pinot Noir
2023 Bacigalupi Pinot Noir
2023 Bacigalupi Zinfandel
2023 Lutèce Merlot

GOLD:
2023 Lasaga Estate Pinot Noir

MEDALLION CLUB SPRING 2025

MARK AND AMY FRANK

Mark and Amy's story began by chance but unfolded like destiny. They first met at Abbott Labs outside Chicago, where Amy, a year ahead in life and career, greeted Mark at his orientation—filling in for an absent greeter. It was a small moment that became the first page of their story. Amy, a Chicago native, and Mark, newly recruited from college, quickly formed a connection. Even after Mark moved to Washington, D.C., for another job, they stayed in touch through graduate school. Their friendship deepened into love, eventually leading to marriage and a family.



Today, they call Alpharetta, Georgia, home—a place they chose in 2005 when Mark's career in public health brought them south. It was a natural move for him, having pursued his master's at Emory University. The lower cost of living and a great environment for raising their two daughters made it the perfect fit.



Mark's professional path took an unexpected turn early on. Initially set on working in a lab, he soon realized his calling was public health. Since earning his degree in 2002, his career has revolved around emergency preparedness, especially in the wake of crises like the anthrax attacks, 9/11, and infectious disease outbreaks—H1N1, swine flu, COVID-19, and now H5N1. He now oversees emergency response efforts for an agency of the US government, protecting public health on a large scale. Amy, after taking a decade off to raise their children, transitioned into a new career and now thrives as an executive assistant at an international law firm.

Their love for travel has created some of their most cherished memories. Last year, they embarked on a two-week adventure across Switzerland and Italy, traveling by train and soaking in the diverse landscapes and cultures. Cooking classes in Italy, hiking in Cinque Terre, and exploring the Italian mountains brought them closer as a family. Amy recalls one

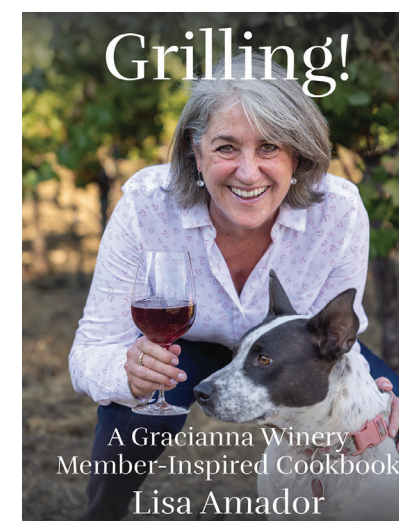
particularly foggy hike along the famed Stoops Ridge with spectacular views of the Alps—the clouds thick as a curtain, creating an almost mystical experience—even though the view was nil. As their daughters grow older, their appreciation for travel has deepened, shifting from childhood trips to Disney World to explorations of Europe's rich history and beauty.

For fun, Mark finds joy in cooking—experimenting with new recipes, mastering techniques, and finding solace in the structured creativity of the kitchen. His scientific background makes him methodical, turning cooking into both a passion and a form of relaxation. Amy, once a marathon runner, now finds comfort in quilting, audiobooks, and long walks.

Looking ahead, their greatest hope is for their daughters to thrive—academically, socially, and professionally. And they dream of retiring early and traveling together, embracing their later years with health, mobility, and adventure.

Their connection to Gracianna wines began serendipitously in 2015 during an anniversary trip to Sonoma. A spontaneous stop at the winery led them to an intimate experience—just the two of them and Trini III, who showed them around the estate. And on a day when Gracianna's Estate Pinot was first ever bottled, a moment that cemented their love for the winery.

Above all, Mark and Amy are grateful for their health, their family, and the time they have together. In both their personal and professional lives, they have seen how unpredictable life can be, making them appreciate each day even more. They cherish the simple joys—traveling, sharing meals, and watching their daughters grow into confident young women. In a world of uncertainty, they hold onto gratitude—for each other, their family, and the simple joys that make life worth living.



Prep time: 1 hour
Cooking time: 30 minutes
Serves: 8

INGREDIENTS

- 1 medium eggplant, cut in rounds
- 1 large red onion, cut into ¼" thick slices
- 4 plum tomatoes, cut in rounds
- Olive oil, to brush vegetables
- Salt and freshly ground black pepper
- ¼ cup pitted kalamata olives, halved lengthwise
- 2 tablespoons capers, drained
- 2 tablespoons golden raisins
- 2 tablespoons pine nuts, toasted
- 1 tablespoon chopped garlic
- ¼ teaspoon red pepper flakes
- ¼ cup red wine vinegar
- 2 teaspoons honey
- ¼ cup finely chopped flat-leaf parsley
- ¼ cup olive oil

Other Gracianna cookbooks available



Grilled Caponata Side Dish by Dave and Charissa Horne

Dave and Charissa are serious foodies and they enjoy watching all kinds of cooking shows. This recipe is a rendition from a grilling show that became a "go to" side dish. Its many layers of flavors are just perfect and always a hit with guests!

DIRECTIONS

Heat your grill to high. Brush the eggplant, onion slices and tomatoes with olive oil and season each type of vegetable with salt and pepper, to taste. Grill the eggplant for 6 to 8 minutes per side until golden brown and cooked through. Grill the onions for 3 to 4 minutes per side until golden brown and just cooked through. Grill the tomatoes for 2 minutes per side until charred and slightly soft. Remove to a cutting board and cut into quarters.

Remove the vegetables from the grill to a cutting board and cut into ½-inch pieces. Transfer the vegetables to a medium bowl and add the olives, capers, raisins and pine nuts.

Mix together the garlic, red pepper flakes, vinegar and honey in a small bowl and season with salt and pepper, to taste. Slowly drizzle in ¼ cup of olive oil and whisk until emulsified.

Pour the dressing over the vegetables, add the parsley and stir gently to combine. Let the salad sit at room temperature for at least 30 minutes and up to 2 hours before serving.

