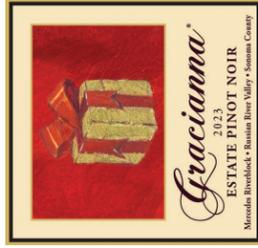


FALL 2025 TASTING NOTES



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

2024 CHARDONNAY
Suzanne's Blend, Russian River Valley
266 cases

The 2024 vintage is not too buttery or oaky, with a richer flavor than past years. This Chardonnay is floral on the nose with a touch of spice. It is broad on the palate with a delicious long finish. Tropical notes with a hint of butterscotch. Enjoy cool, not cold.

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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MWCF25

Gracianna®

WINES FOR THOSE WITH SOMETHING TO BE GRATEFUL FOR



2025 Mercedes Riverblock Vineyard harvest

Photo: Erick Urincho

A Dream Deferred... or Delivered?

A few days ago, I was upstairs in the winery office when two of our Airbnb Loft guests, our "Lofties," were wandering through the vines below. I stepped out to say hello. One looked up and asked, "What happens to a dream deferred?"

They had spotted a member's medallion posing that question tucked among the vines, and for a moment, for us all, the question seemed to carry the weight of the world.

Here at Gracianna, we believe in the power of NOT deferring dreams!

Gratitude isn't just about what we have; it's also about what we choose to pursue right now. And that little medallion is a reminder that the best time to chase what makes us come alive is today.

If you are looking for a sign to go on, or have felt that life is against you today or this year or ... let this be the sign to push on.

So acting on that thing you have been thinking about needing or wanting to do but haven't, because it was too hard or expensive or might disrupt work or family or a relationship, do it with gratitude and see where it may lead.

Here's to a sign from the universe and for not deferring a dream. Tell us the dream you refuse to give up at tastingroom@gracianna.com. If you agree, we'll share it to encourage another member (privacy respected; initials only).

With gratitude,
Trini Amador, III



Photo: Fernando Arellano

MEDALLION CLUB FALL 2025

LARRY AND LISA COPELAND

Dr. Larry and Lisa Copeland's story began in Houston in the 1980s at the University of Texas MD Anderson Cancer Center. Larry was a physician, Lisa an oncology nurse, and their friendship soon grew into marriage. Today, they celebrate more than four decades together with three daughters and five grandchildren, including energetic two-year-old redheaded twins.

In 1988, the Copelands moved to Columbus, Ohio, when Larry was recruited to develop a Gynecologic Oncology Division at The Ohio State University's James Cancer Hospital. The move brought them close to Lisa's family and within reach of Larry's relatives in Toronto. Larry built his career around gynecological oncology and clinical trials, always driven by the promise of new treatments. Lisa's career shifted to urology, including working with patients undergoing gender affirmation surgeries.

Beyond their work, travel has always been central to their lives. Lisa is the trip planner, and together they've explored vineyards from Paso Robles and Napa/Sonoma to the Champagne district of France and vineyards in the Tuscany region of Italy. Their passion for wine grew so much that eight years ago they converted a garage storage room into a stunning glass-walled wine cellar two-steps down from their dining room, with the finishing touches designed by Lisa. Sharing wine with friends and family is one of their favorite pastimes.



That love of wine eventually led them to Gracianna Winery. On a Sonoma trip with friends, they pulled into the property one Wednesday only to find the tasting room closed. By chance, Trini came out to greet them, opened the tasting room, and spent hours sharing stories and wines. The connection stuck. For over a decade, two memberships strong, the Copelands have proudly been Medallion Club members. They recall warm memories of online tastings during Covid, a daughter mistakenly wandering into the Amador home, and heartfelt conversations with Trini and Lisa Amador. To the Copelands, Gracianna is more than a winery, it's a friendship.

At home, the couple enjoys tennis, cooking, and family gatherings in their California-like backyard. They're looking ahead to Larry's retirement and more time with family, including a December safari trip to Africa's Serengeti and Maasai Mara.

When asked what they're most grateful for, the answer is simple: each other, their family, and good health. Through a life filled with medicine, travel, and adventure, Larry and Lisa Copeland see their connection to Gracianna Winery as a reminder of what matters most: cherished relationships, lasting memories, and raising a glass to gratitude. After all, Gracianna wines are for those with something to be grateful for, and for the Copelands, that sentiment couldn't ring more true.



Prep time: 30 minutes
Cooking time: 20 minutes
Serves: 4

INGREDIENTS

1 tablespoon olive oil
1 pound Italian sausage (I use ½ lb sweet and ½ lb hot)
½ teaspoon crushed red pepper flakes (to taste)
½ cup diced sweet yellow onion
3 garlic cloves, minced
1 28-oz. can Italian plum tomatoes
1½ cups heavy cream (can substitute half & half)
12-oz. box bowtie pasta
Italian parsley
Fresh parmesan, grated

Other Gracianna cookbooks available



Bowties & Sausage by Sarah Dodge

"This recipe has been a family favorite since the first time that I made it, likely in early 1990. To our family and friends, it's comfort food that we serve for casual family dinners or more formal entertaining with friends. Bowties and sausage is one of the most requested meals when our kids come home from college or their busy lives in California and Connecticut."

DIRECTIONS

Heat olive oil in a large deep skillet over medium heat; add sausage and cook until just browned, breaking up the sausage as it cooks. Add red pepper, onions, and garlic and sauté slowly until the onions are translucent. Crush the whole tomatoes in your hand and add to the pan, reserving the juices for later; simmer until combined.

The sauce can be made up to 2 hours before serving (just turn it off and cover until you are ready to finish). Season to taste with more red pepper. Rewarm prior to finishing.

When finishing the sauce, slowly add the cream to the skillet and combine. Bring the sauce back to a low simmer, add the remaining tomato juice to taste. (I usually use all of the remaining juice to cut the richness of the sauce).

While you are finishing the sauce, cook the pasta until al dente. Drain pasta reserving some pasta water. Toss the pasta in the hot sauce, adding more reserved tomato juice or pasta water to combine or thin if necessary.

Toss the pasta with freshly grated parmesan and fresh chopped Italian parsley. Additional parm and parsley on the side.

Serve with crusty bread and a mixed green salad.

