

Gracianna®

WINES FOR THOSE WITH SOMETHING TO BE GRATEFUL FOR



Photo: Matt Bradle

Dear Medallion Club® Members:

Spring always sneaks up on us in the best way. One day the vines look like quiet sculpture, all bare wood and patience. Then, almost overnight, the place wakes up. Bud break is not loud, but it is undeniable. It is nature's reminder that renewal does not need permission. It just needs good soil, water, light and the confidence to start again.

That's what you are part of at Gracianna. It's a rhythm. A small winery with a big heartbeat, made possible because you choose to belong.

As we head into the season, we are excited to share new vintages and upcoming releases that we have been holding close. These are wines made the slow way, with intention, not shortcuts. They are also wines that carry the fingerprints of a team that shows up every day and treats the work like it matters, because it does. In the cellar, in the vineyard, in the tasting room, in shipping, in the details you never see, the Gracianna team is

relentless about one thing. If the bottle has "Gracianna" on it, it has earned it.

So thank you for noticing. Thank you for caring. Thank you for being the most important part of our family, the ones who tell our story better than we ever could.

There are a lot of wines you can buy. Many labels competing for your attention. But pound for pound, we believe Gracianna delivers uncommon value because we manage the experience, not just the product. The wine has to be beautiful, yes. But the feeling has to match the wine. From the welcome to the follow-through.

We're grateful you're here. We're proud to make wine for you. And we cannot wait to share what's next.

With gratitude,
Trini Amador IV, Winemaker,
and the entire Gracianna family



MEDALLION CLUB® SPRING 2026

MEMBERS MEETING MEMBERS

DONNA AND GUS HARMON

Donna Harmon and her husband Gus met in the 1980s while square dancing and built a friendship that turned into love.

Both moved separately to the Pacific Northwest from Southern California for the greenery and slower pace of life. While they haven't square danced in many years, they are forever dance partners in their town of Vancouver, Washington.

Both are now retired—Donna worked for Delta Air Lines and Gus for the City of Vancouver—and picked up cycling as a hobby that blossomed into a shared passion they still enjoy with a tight core of friends. Their shared love of cycling and wine brought them to Healdsburg in 2018. On this trip they searched for a winery where they could picnic while tasting and Gracianna was the only one that openly invited them. They spent the rest of the day at the estate, enjoying the wine and talking with Trini III, and nearly missed the flight home because they were having so much fun! They loved the wine and instantly became Medallion members.

Raising their three children, Donna and Gus would travel with their kids any chance they got: annual trips to Hawaii; trips to Seoul, Korea; explorations around Europe. But a lot of travel they did was for their kids. When their oldest daughter ran for the University of Oregon, they traveled all over the US for all of her track and cross country meets over five years; their son got hooked on buying cars off eBay from all over the US, so he and Donna would fly out to pick up the cars and drive back leading to many mother/son road trips with all kinds of adventures (and misadventures!)

Donna's most memorable trip was with her youngest daughter. They each packed one bag, went to the airport, and chose an unplanned destination. They wound up in Peru, visiting Cuzco and walking all over Machu Pichu. Then they hopped on a flight to Quito, Ecuador, and stayed on a small liveaboard boat for a week in the Galapagos with 14 other travelers from all over the world. They swam with penguins, seals, and marine iguanas, saw blue footed boobies and tortoises, and took in some of the most beautiful landscapes in the world. In their words, it was a once in a lifetime trip!

Gus and Donna continue to travel together (recent trips to Belgium, France and Croatia on bikes, as well a safari in South Africa), and Donna recently traveled to Honolulu with a couple of girlfriends and her daughter to see Josh



Gus and Donna



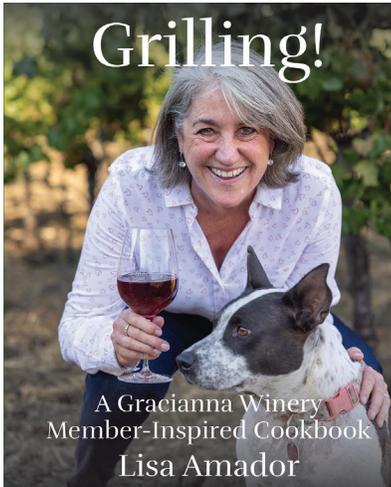
Josh Groban with Donna and Trini Amador IV



The extended family

Groban perform (and meet him backstage). She said it was “a spectacular concert to kick off the Gracianna Concert Series!”

Gus and Donna are grateful they can spend so much time with their children and grandchildren, along with their close friends and they always look forward to sharing Gracianna pinots at their cherished family dinners.



Prep time: 1 hour / Serves: 10

INGREDIENTS

1 small eggplant, peeled and $\frac{3}{4}$ " diced
1 red bell pepper, 1" diced
1 yellow bell pepper, 1" diced
1 red onion, peeled and 1" diced
2 garlic cloves minced
 $\frac{1}{3}$ cup quality olive oil
 $1\frac{1}{2}$ teaspoons kosher salt
 $\frac{1}{2}$ teaspoon freshly ground
black pepper
 $\frac{1}{2}$ pound orzo

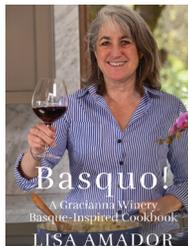
DRESSING

$\frac{1}{3}$ cup freshly squeezed lemon juice
(2 lemons)
 $\frac{1}{3}$ cup quality olive oil
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon freshly ground pepper

EXTRAS

4 scallions minced (white and green parts)
 $\frac{1}{4}$ cup pine nuts, toasted (optional)
 $\frac{3}{4}$ pound quality feta, $\frac{1}{2}$ " diced not
crumbled (can offer on the side)
15 fresh basil leaves cut into julienne style

Other Gracianna cookbooks available



Orzo with Roasted Vegetables by Suzanne Sharer

Orzo with Roasted Vegetables is my “go to” dish to accompany our BBQ spreads. It’s perfect to take to friends as a side dish for all occasion parties. Healthy, flavorful and also great leftover as a cold side pasta salad, it is both delicious and looks impressive!

DIRECTIONS

Preheat the oven to 425°F. Toss the eggplant, bell peppers, onion, garlic with the olive oil, salt, and pepper on a large sheet pan. Roast for 40 minutes until browned, turning once with a spatula (check often as oven temperatures vary.)

Meanwhile, cook the orzo in boiling salted water for 7–9 minutes, until tender. Drain and transfer to a large serving bowl. Add the roasted vegetables to the pasta, scraping all the liquid and seasonings from the roasting pan into the pasta bowl.

For the dressing, combine the lemon juice, olive oil, salt and pepper and pour on to the pasta and vegetables. Let cool to room temperature, then add scallions, pine nuts (optional,) feta (or offer on the side,) and basil. Serve at room temperature. Also great as a cold pasta salad.



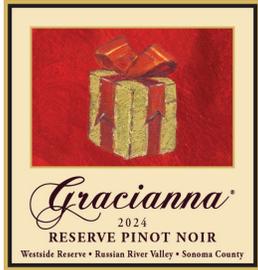
SPRING 2026 TASTING NOTES

2022 STAGECOACH VINEYARD® CABERNET SAUVIGNON

Napa Valley

95 cases

Classic far West Atlas Peak terroir with pretty blue fruit, wet stone, cocoa, and a touch of wire-brushed, rugged leather on the nose. Medium in weight and easy-drinking, with ripe fruit at the core, balanced Napa Cabernet structure, and smooth, well-integrated tannins. Our third vintage of this collectable, instant-classic.



2024 WESTSIDE RESERVE PINOT NOIR

Russian River Valley

121 cases

Made from the best four-barrel selection in the winery, the 2024 Westside Reserve reflects a stunning and true-to-style wine. It reveals a delicate, Burgundian profile with

high-toned aromatics of freshly picked strawberries, red cherries, and subtle floral notes. The mouthfeel is graceful and smooth, featuring lively acidity and a beautiful, lingering finish. Enjoy now or years into the future.



DOUBLE GOLD MEDAL WINNER

2026 San Francisco Chronicle Wine Competition



GOLD MEDAL WINNER

2025 Sonoma County Harvest Fair

2024 ESTATE PINOT NOIR

Mercedes Riverblock Vineyard, Russian River Valley

294 cases

The Estate Pinot is a feminine expression of our Mercedes Riverblock fruit featuring elevated aromatics, delicate structure, layered complexity, and a lighter weight. The Mercedes Riverblock is usually bold and spicy but in certain vintages since 2012 it yields this rarer, more graceful profile. Enjoy baking spices and Russian River Valley fruit on the nose, with a medium body, lively acidity, silky-smooth texture, and a clean, refreshing finish. Best enjoyed after six months of proper cellaring.

2024 PINOT NOIR

Bacigalupi Vineyard, Russian River Valley

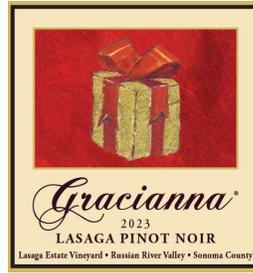
503 cases

A perennial member favorite, this rich Pinot Noir continues to deliver the power and elegance the Russian River Valley is known for. The 2024 vintage opens with enticing aromas of pomegranate and raspberry, accented by a delicate touch of rose petal and warm baking spice. Its silky mid-palate and polished tannins create a multidimensional wine with a long, refined finish.



DOUBLE GOLD MEDAL WINNER

2026 San Francisco Chronicle Wine Competition



2023 LASAGA PINOT NOIR

Lasaga Estate Vineyard, Russian River Valley

120 cases

The bold fragrant blend of clones 115, Joseph 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

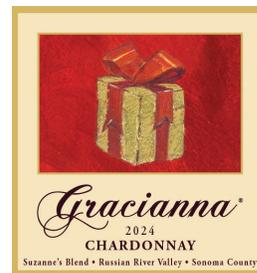
2024 Sonoma County Harvest Fair

2024 ZINFANDEL

Bacigalupi Vineyard, Russian River Valley

396 cases

Crafted in the elegant style of our Pinot Noirs, this mahogany-hued Zinfandel tiptoes beautifully between ripe brambly fruit and fresh acidity. The 2024 vintage offers vivid aromas of boysenberry and raspberry jam, layered with hints of black pepper. It is a harmonious, smooth-bodied wine that provides a sophisticated and fresh alternative to the typical “fruit bomb” Zinfandels, offering fruit in the front and a little pepper in the back.



2024 CHARDONNAY

Suzanne's Blend,
Russian River Valley

266 cases

Made in our classic style, not too buttery or oaky. This Chardonnay presents itself with floral notes on the nose with a touch of spice and wet stone. On the palette, it's

broad and viscous and has a delicious long finish. Tropical notes with a hint of butterscotch. Enjoy cold, not cool.



GOLD MEDAL WINNER

2026 San Francisco Chronicle Wine Competition

2025 Sonoma County Harvest Fair

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

GRACIANNA WINERY

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