

MARCH 2018

women winemakers

TRADITIONAL CLUB

2014 ten rows

pinot noir
carneros, california

You can tell from the hue this is 100% pinot it's so beautiful, bright, and luminescent in the glass. The nose has hints of candied cherry, rhubarb, and strawberry incense. On the palate you find those same flavors dancing around with a lingering acidity to keep them from disappearing too quickly. A simple, elegant, refreshing pinot sure to satisfy you now and for years to come. **\$23.99**

winemaker: nicole abiouness

2015 rubeo

90% pinot noir, 10% syrah
willamette valley, oregon

A well developed core of dark cherry, plum and nuance of cola highlight toasted vanilla and savory herb aromatics. The structured sweetly textured palette leads to a finish rich with leather and tobacco spice. **\$23.99**

winemaker: lynn penner-ash

marieke gouda

A farmhouse raw cow's milk gouda (known as "boerenkaas" in holland, the home of gouda) from thorp, wisconsin. Made by marieke penterman, this rivals the netherlands' best cheeses in depth of flavor, complexity and balance. **\$22.99 lb**



CLUB RED

2015 eaglepoint ranch

sangiovese
carneros, california

The 2015 sangiovese is rich and bold and full of ripe red fruits and licorice candies. The tannins are definitely pronounced (that mountain fruit) but there is just enough acid to balance the palate and keep you coming back for more. This wine is such a treat right now and could also benefit from many more years in the bottle. **\$35.99**

winemaker: nicole abiouness

2014 prequel bootleg

syrah, petite sirah
sonoma county, california

This powerfully ripe and fruity red wine a blend of 92% Syrah and 8% Petite Sirah. Cherry vanilla, leather, tobacco and meat are supported by generous oak and huge, smoky tannin. The texture is creamy and plush.

\$32.99

winemaker: kristy melon



lynn penner-ash

Lynn's interest in winemaking Grew out of an early passion for the sciences. After a summer working for the Smithsonian Institute in Washington, D.C., she studied Botany at the University of California, Davis, the birthplace of the American wine industry. In her junior year she changed her major to Viticulture.



Then, after working the graveyard shift during crush at Domaine Chandon, she changed her degree again, from Viticulture to Enology.

After graduation, Lynn worked at Stag's Leap Wine Cellars, Domaine Chandon, and Chateau St. Jean. Intrigued by the emerging wine industry, Lynn and her husband Ron moved to Oregon in 1988 where Lynn became winemaker at Rex Hill Vineyards, becoming the first female winemaker hired in Oregon. Consistently producing award-winning wines, she became Rex Hill's President and Chief Operating Officer in 1993 and continued on with Rex Hill until March 2002.

In 1998, Lynn started Penner-Ash Wine Cellars with husband Ron, carefully crafting small amounts of Pinot Noir and Syrah, while she was still at Rex Hill. Their early success with the label caused them to dream of what they could create and in 2001 Lynn focused full time on building Penner-Ash Wine Cellars. In 2005, Lynn and Ron designed and built their sustainable, gravity-flow estate winery surrounded by estate vineyards, a building that seems to spring from the land itself and is a reflection

of the values, spirit and winemaking philosophy of Lynn and Ron. Over the years, Penner-Ash has achieved impressive growth, going from 125 cases of Pinot Noir in 1998 to 15,000 cases of Pinot Noir, Syrah, Viognier and Riesling in 2015. Lynn has served on the board of the International Pinot Noir Celebration from 1996-2002, and acted as President in 1998. She is actively involved in the Salud! Barrel Auction and was a member of the steering committee from 1998 to 2001. Lynn has served on the Oregon Pinot Camp Board of Directors and is currently active on the curriculum committee.

nicole abiouness

Not long after graduating from college I realized that food and wine was my passion- and, more importantly, that I had to leave Virginia to find it. So in the fall of 1995 I packed up my belongings and moved to Napa Valley where I was accepted at The Culinary Institute of America. After signing up for all the wine courses they had, I eventually landed in the cellar at Swanson Vineyards. It was here amongst the grape sampling, juice pumping, barrel filling, even tank shoveling, that I fell in love with the entire winemaking process- and I wanted to learn more and more.



Just as the harvest was coming to an end and I was beginning to feel at home in California, I had the opportunity to travel to the Barossa Valley, Australia for the harvest of 1996. Working at Yalumba Winery I got my first real experience 'down under' my hard hat crushing over 23,000 tons. As if that wasn't enough for one year, I decided to work the fall harvest at Chateau La Tour Blanche in Sauternes, France. They not only allowed me to work in the cellar making that delicious sweet dessert wine, but also help out in the vineyards and get a one year degree in viticulture and oenology at their school. So that brought me to the fall of 1997. Since I was still in France and had grown to LOVE those incredible Pinots I thought, "Why not Burgundy"? And so I did. A small house in Pommard called Domaine Comte Armand took me in and we made Clos des Epeneaux in the traditional 'stomp on the cap' way.

Once that was over I came back to California and in the fall of 1998 accepted a cellar rat position at Chappellet Winery. From there, John Kongsgaard hired me at Luna Vineyards where I stayed on board long enough to work my way up to Cellar Master. It was there, in 1999, that I acquired my first batch of Sangiovese grapes and attempted winemaking on my own.

kristy melton

Before joining Bootleg in 2016, Winemaker Kristy Melton held the role of Director of Winemaking at Napa Valley's iconic Clos Du Val Winery, where her exceptional ability to craft modern wines of balance and elegance was widely credited for the winery's reemergence as a leader in Napa Valley Cabernet Sauvignon production.



An El Paso, Texas native, Kristy graduated with a BS in Biology and Animal Science from Angelo State University in San Angelo, Texas before going on to the University of California where she earned an MS in Viticulture and Enology in 2007.

Honored to be named among Wine Enthusiast Magazine's "Top 40 under 40 Tastemakers" as well as Drinks Business' "Top 30 under 40 Winemakers to Watch," Kristy leverages her meticulous attention to detail to craft wines of structure, ripeness and balance.

marieke penterman

was born and raised in the Netherlands where she grew up on her parents' 60 cow dairy farm. This is where her passion for dairy cows and dairy farming began. After getting her Bachelor's Degree in Dairy Business, Marieke started a career as a farm inspector.



In the meantime, her future husband, Rolf Penterman, emigrated to Thorp, WI and started a 350 cow dairy farm in May 2002. Thorp, with a vast dairy base and farm-friendly people, was an ideal location. Marieke followed Rolf a year later. Once in the United States, she missed the cheese from back home and began researching how to start her own business.

Marieke decided to get her Wisconsin Cheesemaking License. She worked with a local cheesemaker and traveled back to her home country where she trained alongside two different cheesemakers throughout the week. There she learned how to make authentic Dutch Gouda cheese.

Just four months after Marieke crafted her first batch of Gouda in November 2006, she captured a gold award at the US Champion Cheese Contest in 2007. Dozens of awards followed including her biggest win thus far, the United States Grand Champion in 2013.

winemaker bios