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ADVENTURER WINE CLUB

**AUGUST 2021:
BLACK WINEMAKERS**

CHEESE PAIRING:

The Fawn Cheddar

Cow's Milk (pasteurized rBST-free milk) - Wisconsin - Produced by Deer Creek

The Fawn is delicate at first bite, opening up to a full cheddar flavor and sweetness that lingers on the finish. A sweet and nutty cheddar with an approachable taste versatile for every palette.
\$8.99 retail



OCEANO PINOT NOIR



VINTAGE: 2018

**REGION:
SPANISH
SPRINGS
VINEYARD,
SAN LOUIS
OBISPO,
CALIFORNIA**

A perfumed nose of fresh strawberry, raspberry, cranberry, red currant, violets, vanilla, and sweet tobacco. A raspberry attack leads to a layered mouth of pomegranate, red currant, blueberry, plum, anise and hints of cocoa. Firm but elegant tannins give way to a long bing cherry finish.
\$47 retail

GRAVITY



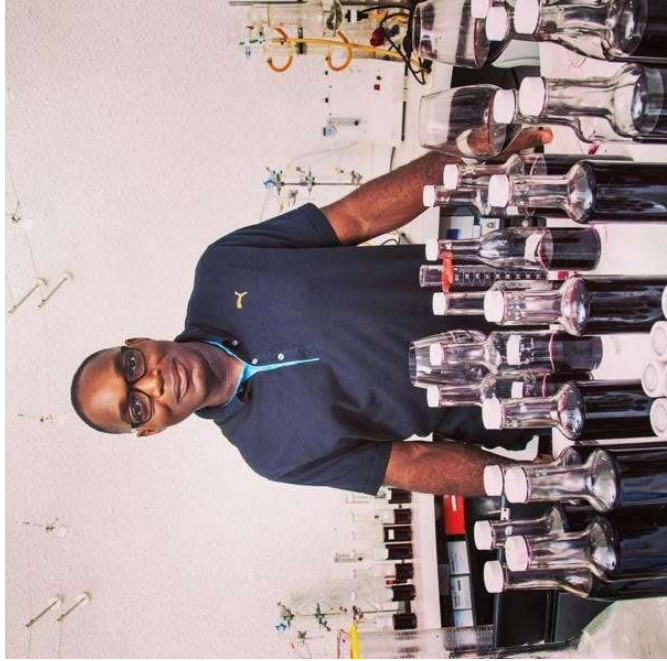
VINTAGE: 2016

**REGION:
CALIFORNIA**

57% Petite Sirah,
15% Sangiovese,
15% Zinfandel,
7% Cabernet Sauvignon,
6% Grenache

The Gravity Red Blend is named for a remote, hard-to-reach block on the Monte Rosso Vineyard. Its location on the edge of a canyon and its steepness produces grapes with exceptional intensity. Five varieties—Petite Sirah, Sangiovese, Zinfandel, Cabernet Sauvignon, and Grenache—create a vivid expression of the power and depth of the vineyard. This dark, dense wine is layered with black cherry, plum and blackberry tones and hints of cocoa powder and coffee. The full-body and luscious mouthfeel are framed by assertive tannins and a long, concentrated finish with truffle, caramel and toasty oak.
\$49.99 retail

MARBUE MARKE OCEANO



Marke earned his biology degree from Davis and, subsequently, added to his academic resume with an MBA from Sonoma State University. His practical experience began at J Winery in Sonoma, followed by a series of moves, each adding another piece to the puzzle that is winemaking. At Cosentino Winery, he learned about the rarefied world of high-end Napa wines. He was then a barrel enologist at R.H. Phillips. For two years, Marke was charged with cooperage studies, an offshoot field that many winemakers are not experienced in. During a stint at Benziger, he was immersed in that family's heightened concern for soil and winemaking purity.

From there, Marke made a seemingly counterintuitive jump to Gallo. He reasoned that it's always a good idea to revisit the basics of one's craft, and given Gallo's depth and breadth of resources, it was the perfect place for him to hone all of the skills associated with the production process.

Along with Oceano, Marke is the Director of Winegrowing at Italics Winegrowers in Coombsville.

BRENAE ROYAL VINEYARD MANAGER MOUNT PEAK WINERY

I was introduced to farming by my grandmother, who had an enormous garden. At the age of 17, I was an officer at Future Farmers of America. I started drinking wine in college, I worked all the way through college and initially went in under animal science because I had previously reared pigs, but I didn't want to continue that, so changed to crops and horticulture science.

In my senior year, I turned into an old lady where my most fun nights consisted of Apothic Red, a puzzle and Jeopardy. So that's how I got introduced into wine, I loved it and when I went to my last career fair E.& J. Gallo Winery was there and just happened to have a magnum of Apothic Red on its stand. I was like, "we've got to make this work because I can probably farm it. I know I love drinking it. Let's make this happen!"

I got hired a week after graduating from California State University (Chico State) and went into the vineyard operations internship. Now it will be eight years in June that I've been here, having led seven vintages at Mount Peak.



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