

DESTINATION CELLARS

HOLIDAY 2011



CORE WINE COMPANY \$160

3 Limited Production Bottles in a branded wooden box.
One bottle each of C3 Tempranillo Reserve, Hard Core and Mister Moreved wine.

D.R. STEPHENS ESTATE \$350

2 bottles of wine and one bottle of D.R. Stephens Estate Olive Oil in a branded wooden box.
One bottle of "Moose Valley Vineyard" 2007 and "Moose Valley Vineyard" 2001.

PERFECT WINE DINNER \$475

6 bottles of wine in a branded wooden box with custom recipes by Chef Sarah Heller.
One bottle each of Schramsberg Blanc des Blancs, Ma(i)sonry Marsanne, Arista Russian River Pinot Noir, Caldwell "Rocket Science" Red Blend, Vineyard 7 & 8 "7" Cabernet Sauvignon and Grande Maison Monbazillac.

Ask about personalizing your box (shown at right). The above prices include ground shipping costs in the United States. Please inquire about International shipping rates. Taxes will be charged where applicable. Please hurry! Our quantities are limited. Call toll-free (866) 920.9463 or visit our website at www.destcellars.com/dc



DESTINATION CELLARS

DESTINATION CELLARS, CORE WINE COMPANY AND D.R. STEPHENS
PRESENT 3 EXCLUSIVE HOLIDAY GIFT OFFERINGS

CORE

D·R·
STEPHENS
Estate



CORE WINE COMPANY \$160

3 LIMITED PRODUCTION BOTTLES IN A BRANDED WOODEN BOX

The first time I met Dave and Becky Corey was at the home of a mutual friend. It was the Fourth of July and our friend's home was near the top of the hillside in Sausalito where you had clear view of at least five different city's fireworks shows. The gathering was dominantly a collection of accomplished wine professionals from all aspects of the business, each of whom brought a few bottles with them. As you might expect, we had a pretty impressive collection of wines to get us through the evening. As the evening went on and the steaks on the grill were nearly ready for consumption, Dave pulled out several small laboratory bottles sealed with white screw caps. "I want everyone to try our new blend" he said. Dave had been, for the better part of his career, a highly sought after vineyard manager and these "experimental" blends were the first vintage of his very own wine. Becky's background was in winery marketing and had worked for top wineries in the central coast. Together, they are a formidable team.

From the very first sip I could tell we had something special there as could all of the wine professionals in the room. Since then, I have enjoyed watching Dave and Becky expand their offerings for the single wine of their first vintage to four brands with dozens of offerings for every palate at every price point. I have seen the meticulous attention to detail applied both to viticulture and winemaking. The wines have always represented an incredible value but due to a small number of bottles made, are rarely available in the market. It is our pleasure to offer collection of bottles which we have specially selected with Dave and Becky Corey to represent the incredible quality, value and diversity of their wines.

Core Wine Company

Sean Q. Meyer, Estate Sommelier for Destination Cellars

CORE WINE COMPANY \$160

3 LIMITED PRODUCTION BOTTLES IN A BRANDED WOODEN BOX

C3 Tempranillo Reserve

Santa Barbara Highlands Vineyard, Santa Barbara County- 96 cases produced. This is a super special barrel selection from the 100% Tempranillo lots. It's aged 37 months in 25% new American, 25% new French, 25% 1 year old American and 25% 2 year old French barrels. The vineyard is located at 3000 feet in Santa Barbara County. It's farmed to yields of 3-4 tons/acre every year. The wine was bottled without fining or filtration.

This wine is smokey and lush with powerful dark fruit flavors and herbs, with a firm backbone. This year was a special vintage which warranted a reserve designation. It's ready to go now or age it for another 5-10 years.

Hard Core

Santa Barbara Highlands Vineyard- 900 cases produced. It is a blend of primarily Mourvedre, Cabernet Sauvignon and Syrah with a small amount of Grenache. 100% of the fruit is from the Santa Barbara Highlands Vineyard at 3000 feet in Santa Barbara County. From low yielding vines impeccably farmed year after year. The wine was aged for 30 months in a combination of 10% new French and American barrels and 90% neutral barrels. The wine was bottled without fining or filtration.

A hugely popular wine with consumers and critics, long fermentations and barrel ageing for maximum flavor development contribute to its complexity. It hits all of the points on the palate, dark and brooding to fit its name. Enjoy this wine now or age it for 5-10 years.

Mister Moreved

Alta Mesa Vineyard, Santa Barbara County- 200 cases produced. A blend of 93% Mourvedre and 7% Grenache, with 20% stem inclusion, from the Alta Mesa Vineyard at 3200 feet in Santa Barbara County. They sustainably farm this vineyard to yields of 2-2.5 tons/acre. This wine was aged for 42 months in a combination of 1 year old hogsheads and 1 and 2 year old French and American barrels. The wine was bottled without fining or filtration.

Many experts call this a dead ringer for high-end European Mourvedre (Bandol or Jumilla). It attacks the palate with big dark fruit and spice, complexity, structure and concentration. Starting with an amazing vineyard and adding extended skin contact during fermentation, stem inclusion, co-fermentation and barrel ageing is their recipe for success. Decant and drink it now or age it for many years to come.



It is our pleasure to offer this collection of bottles which we have specially selected with Dave and Becky Corey to represent the incredible quality, value and diversity of their wines.



*Becky (at left)
and Dave Corey*



D.R. STEPHENS ESTATE \$350

TWO BOTTLES OF ARTISAN WINE AND ONE BOTTLE OF ESTATE OLIVE OIL



Anyone fortunate enough to visit the D.R. Stephens estate will be immediately overwhelmed by the beauty of the property itself, a hillside dotted with wild flowers, native foliage, grapevines and olive trees. However, it is their warm hospitality which is truly unmatched. The seamless integration of the family home and the business makes a visit to the estate feel more like you are dropping in on family friends than a formal tasting. On my last visit to the estate, I was hosted by Justin Stephens, the son of the founder and managing partner of the winery. We talked at length about the estate and, at a leisurely pace, tasted through the new releases. Each wine we tried was marked by spectacular quality and an exceptional sense of place. I was so immediately taken by the power, structure and balance of the Moose Valley Cabernet Sauvignon that I began to think about what the wine would be like as it aged. Fortunately for us, the Stephens family has kept a very limited library; a library to which they have graciously opened to us, allowing us to put together this special offer. Each beautiful wooden box contains one bottle each of the 2001 and 2007 Moose Valley Vineyard Cabernet Sauvignon, two outstanding vintages, and a bottle of olive oil pressed from their own olive groves. As their production is quite small and the library even smaller our quantities on this unique gift are quite limited. This is the perfect gift for the Cabernet Sauvignon lover on your list.

D.R. Stephens Estate

In 1996, Don and Trish Stephens found their 35-acre property on Howell Mountain Road in the Saint Helena area of the Napa Valley. The old olive orchard that had been planted in the early 1850s and neglected since the early 1900s was a beautiful attraction to the land.

After relocating most of this still-producing olive orchard, they made room to plant the seven and one-half acre Moose Valley Vineyard. In 2002, the first wine from this property was released, the D. R. Stephens Estate 1999 Cabernet Sauvignon, Moose Valley Vineyard.

Still a family run business, Don's son, Justin, is co-owner and managing partner of D.R. Stephens Estate.

Sean Q. Meyer, *Estate Sommelier for Destination Cellars*

The Stephens Family

D.R. STEPHENS ESTATE \$350

TWO BOTTLES OF ARTISAN WINE AND ONE BOTTLE OF ESTATE OLIVE OIL

D.R. Stephens Estate, Cabernet Sauvignon "Moose Valley Vineyard" 2007

Textbook Stephens Estate aromas abound in this offering, with explosive blackberry and blueberry flavors leaping out of the glass. Touches of wild plum, dark raspberry and cocoa dust add to the deep, dark aromas. On the palate the wine is elegant yet powerful, with a cohesive, full-bodied entry and very ripe fruit flavors that stay fresh and lively to the finish.

D.R. Stephens Estate, Cabernet Sauvignon "Moose Valley Vineyard" 2001

Intensely perfumy, the aromas here are opulent, bursting with raspberry/blackberry and black currant notes, along with bright exotic floral aromas and sweet vanilla, cola, and black cherry jam. Big, fully extracted and yet surprisingly soft at entry, the wine shows a very rich palate texture complete with sweet black fruit and subtle vanilla/toast notes

D.R. Stephens Estate, Olive Oil

The D. R. Stephens Estate property is populated with 100 fruiting olive trees that were planted in the 1850's. The Picholine (French), Sevillano (Spanish) and Mission (California native) varietals are blended together to create the smooth flavor that is Moose Valley Olive Oil.

The olives are hand-picked and cold pressed to create a mild, fruity yet pungent flavor. The very low acidity level of 0.15 makes for a well-balanced olive oil. We are a sustainably farmed olive oil that is certified extra virgin by the California Olive Oil Council.

This olive oil is great for dipping, cooking and every day use.



PERFECT HOLIDAY WINE DINNER \$475

THE MENU

Dungeness Crab Cakes with Meyer Lemon Aioli

Schramsberg Blanc des Blancs

**Caramelized Scallops with Butternut Puree
and Bacon**

Ma(i)sonry Marsanne

Stuffed Quail with Roasted salsify and plum

Arista Russian River Pinot Noir

Rosemary Roasted Rack of Lamb with Spinach

Farro and wild Mushrooms

Caldwell "Rocket Science" Red Blend

Grilled Prime Rib-eye with Crispy Polenta Cake

Blue Cheese and Fig

Vineyard 7 & 8 "7" Cabernet Sauvignon

Roasted Apple Tart with Salted Caramel

Grande Maison Monbazillac

As an additional bonus, we're including a set of mouth-watering recipes created by renowned Chef Sarah Heller which have been perfectly tuned to each of the vintages. Reserve this gift now to host your own Michelin-Starred wine dinner where you'll be both chef and sommelier.

PERFECT HOLIDAY WINE DINNER \$475

6 BOTTLES OF WINE

It was another perfect night in Napa. The marine layer moved in quickly and dropped the temperature to a cool 65 degrees. A carefully set dinner table sat outside on the redwood deck, illuminated with numerous candles whose flames dazzlingly reflected off the six wine glasses at each setting. This was our playground, a spectacular house, rented by a client for their weekend Napa. Our task? We were to turn this beautiful house into one of the best "restaurants" in Napa Valley for the private enjoyment of our clients and their guests for just one night.

For matters of culinary perfection, we always reach out to our good friend, Chef Sarah Heller. Chef Heller's resume includes a long list of America's best Chefs, including appointments at two restaurants which attained three Michelin stars. In addition, her sensitivity when pairing food and wine is phenomenal. As she and I discussed the menu for the evening and the possible wine pairings we had a great idea. We would put together an entire wine dinner complete with recipes and wines, essentially putting a perfect wine dinner in a package, allowing others to recreate the experience at home.

We have assembled an exceptional lineup of six artisanal wines for which six perfect dishes have been created, their recipes beautifully printed and included in each gift. Each of these limited edition collections are packed in a beautiful custom wood box, the perfect gift for the epicure on your holiday shopping list.

WINES INCLUDED:

Schramsberg Blanc de Blancs

The Schramsberg style of Blanc de Blancs is dry and crisp. Small lots of malolactic- and barrel-fermented wines are added for complexity. The wine is aged on the yeast lees in the bottle for about two years prior to disgorgement. With its vibrant, fruitful and crisp nature, this sparkling wine will maintain its freshness, structure and refined finish for many years, even decades following its initial release.

Ma(i)sonry Marsanne

An aromatic, Rhône Valley-inspired varietal, the 2008 wine expresses a fragrant nose of ripe melon and iris flower with wet rock minerality. Beautifully structured with subtle French oak characteristics, the nose evolves with time in glass. On the palate, rich notes of cantaloupe, butterscotch and caramel carry on to the bright, refreshing finish. Drink immediately or cellar over the next five years.

Arista Russian River Valley Pinot Noir

The 2008 Russian River Valley Pinot Noir leads with aromas of dark fruit and soft, earthy elements. The gentle use of French Oak lends aromas



of smoke or cigar box. On the palate, the silky tannins and dark fruit characterize this elegant yet powerful wine. Similar flavors of dark cherry and pomegranate coat the palate. French oak gently adds structure and interest to layers of nutmeg, plum, sassafras and cola notes and eventually leads to a pleasantly long finish.

Caldwell “Rocket Science”

47% Syrah, 24% Cabernet Sauvignon, 22% Merlot, 4% Tannat, 3% Petit Verdot

A voluptuous nose is dominated by black raspberry, black currant, ripe blueberries, black olive, cassis, clove and white pepper. A raspberry attack leads into a full, juicy mouth of ripe plum and cherry. The structured cocoa tannins gives way to a long finish of chocolate covered strawberries.

Vineyard 7 & 8 “7” Cabernet Sauvignon

The focus of this wine is to show a wine with a true sense of place for the Spring Mountain District. The fruit consists primarily of fruit from a select group of growers on Spring Mountain, as well as some fruit from the younger Estate vines. Intense and rich, the

“7” Cabernet displays a complex bouquet of black and red berries, intermixed with roasted and mineral notes. The youthful tannins are true to their mountain origin and will age beautifully over the next decade or more.

Grande Maison Monbazillac

To the southwest of Sauternes you will find the home to sweet wines that can rival those of their famous neighbors. The wines of Monbazillac have an interesting history. For most of the 19th century, sweet wines from this region which hugs the winding Dordogne River near Bordeaux were highly sought after—even more so than wines from Sauternes or Barsac.

Completely biodynamic, with yields sometimes lower than at Chateau d’Yquem in Sauternes, Grande Maison is the ultimate expression of Monbazillac. These wines often have a lightness or finesse which can make them incredibly versatile when pairing with cheese or dessert.

CHEF SARAH HELLER BIO



Sarah Heller

Sarah Heller grew up on the east coast in the small town of Union, Connecticut. From a young age cooking was her passion and focus. She began her pursuit early on by attending technical high school where she specialized in Culinary Arts.

Following high school, Sarah attended Johnson & Wales University in Providence, Rhode Island, where in a short three years she received her BS in Culinary Arts. From Rhode Island Sarah moved onto Boston for a position at a new restaurant named Spire. Here she worked closely with Chef Gabriel Frasca and mastered poultry and fish cookery.

While in Boston Sarah was exposed to Chef driven kitchens and fresh ingredients. This exposure kindled the desire to search out the best chef's and ingredients she could possibly expose herself to. After a brief visit to the Napa Valley, she immediately made the decision to move there for a position at Thomas Keller's world renowned, Michelin starred Bouchon bistro. With-in one year she had become Bouchon's first female Sous Chef, and the youngest in the Thomas Keller restaurant group to hold a management position.

From there Sarah trained in the dining room at Cindy's Backstreet Kitchen, practicing and honing her skills on the hospitality and dining room management side of the restaurant world. Her passion however always lay in the kitchen.

When Christopher Kostow, Chef at the Michelin Three Star, Restaurant at Meadowood called she didn't hesitate. Here she learned many new techniques and a new sense of creativity while working with fresh, seasonal and local ingredients from some of the best farmers in California.

Recently Sarah has started off on her own, creating her own menus, and continues to focus on using California's amazing ingredients to create beautiful food.

SEAN Q. MEYER BIO

Sean Q. Meyer

For the last fifteen years Sean Q. Meyer has devoted himself to studying and appreciating the finer points of wine. As sommelier and wine director for some of the world's greatest culinary geniuses, including Chefs Thomas Keller (Bouchon/French Laundry), Frank Stitt (Highlands Bar and Grill/Bottega/Chez Fonfon) and Tim McKee (La Belle Vie), Sean developed a keen palate and expert knowledge--gaining respect from both patrons and colleagues. Sean also acquired a first-hand understanding of winemaking working with some of Napa's finest wineries including Cardinale, Lokoya and Freemark Abbey. Continuing to hone his craft through constant study, he is in the final stage of examination for the Master Sommelier diploma.

In his current role as Estate Sommelier for Destination Cellars, Sean specializes in hand-tailoring experiences for wine lovers seeking exclusive and personalized access to some of the most prestigious properties and vineyards in the world. He assists everyone from the experienced oenophile to the novice wine taster in achieving new levels of appreciation and excitement about wine. Sean's natural enthusiasm and easygoing approach make learning about wine enjoyable, while his experience as sommelier at the finest restaurants insures that every detail will be handled perfectly.



about Destination Cellars



**WE TRANSPORT YOU TO DESTINATIONS THAT
EXEMPLIFY WINE MAKING AT ITS FINEST.**

Destination Cellars is the first and only luxury destination club that offers affluent wine, food and travel enthusiasts the exclusive and personalized access to prestigious winery properties around the world. We accomplish this by combining membership exclusivity with the top names in the wine and travel business. Destination Cellars members don't merely enjoy wine. They experience it.

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