

Corks & Cuisine



A warm welcome to our 2008 Winemasters...

March

Linda Trotta, Gundlach Bundschu

"Balanced wines with concentrated, complex flavors are grown in the vineyard and preserved – not manufactured – in the winery. The goal is to know each unique vineyard site and the steps to take to reflect its character in the finished wine."



Linda Trotta's lifelong enchantment with wine grew out of her Italian heritage and evolved into a fascination with the distinct personality of vineyards and an awe of the great socializing powers of the fruit of her labor. Linda studied at UC Davis and spent a year at the University of Padova, near Venice, studying the Italian language and culture and

working a harvest at Santa Margherita Winery. After earning a bachelor's degree in Fermentation Science in 1986, Linda joined Gundlach Bunschu as enologist in 1989, becoming a winemaker in 1990.

Literally growing up with many of the blocks that were planted in the early 1990's, Linda became obsessed with the nuances of each corner of the vineyard, always seeking to clearly express their distinctive character in her wines. Well into her second decade as winemaker, this intimate experience with the vineyard allows Linda to manage the health of each vine during the growing season and craft her wines block by block. She shows no sign of complacency.

"With 150 years of history growing grapes on this property, we're still learning this site. ...Each day – each vintage – there is a different path to the same goal – to produce wines that live up to Rhinefarm's potential and are worthy of the company in which they are shared."

Dave Lattin, Kuleto Estate

"Winemaking is a process of instinct and intellect. It's about responding to what the vineyard gives you and staying open-minded as a winemaker."



From his first memorable sip of Mosel at the age of six, Dave Lattin has been cultivating a keen palate and a passion for wine. Originally from Corvallis, Oregon, Dave received a bachelor's degree in microbiology from Oregon State University in 1981. He took his first position in the industry working for Acacia Winery. In 1986 Dave received his master

degree in enology from the University of California, Davis. Soon after, Dave was hired as enologist at Robert Pecota and later took the hands-on position of cellar master at Storybook Mountain. In 1987 Dave rejoined Acacia as enologist, was promoted to winemaker in 1992 and general manager/winemaker in 1997.

In 2002, Dave became the winemaker at Kuleto Estate, as much for his philosophical approach to the art of winemaking as for his technical mastery of it. For Dave, making wine at Kuleto Estate is about quality of life and a deep relationship with a remarkable piece of land.

As comfortable on the mountainside among the wine rows as in the winery, Dave works closely with vineyard manager Alberto Ochoa throughout the year. Skilled at working with a diversity of varieties, he thrives on the challenges presented by a mountain capable of producing such a wide array of world-class fruit. An instinctive winemaker with an extensive technical background, Dave strives to create warm, open and opulent food wines that suggest the gracious personality of Kuleto Estate.

Mark your calendars for Wine & Food Festival, May 12-17, 2008

Visit our website at www.winefoodfestival.com