



MINISTRY OF THE VINTERIOR
2014 Russian River Valley Chardonnay

Vineyards

Grapes have been planted in the Russian River Valley, the southernmost region in the Northern Sonoma AVA, since the early 1800s, making it one of the United States' oldest wine-growing regions. Possessing several microclimates that centuries of farming have allowed to be analyzed and fully understood, the area produces many noted varieties of Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Zinfandel and, of course, Chardonnay.

Chardonnay does particularly well in the eastern portion of the region, in the soils of the Chalk Hills where the elevation displaces the fog more prevalent at the lower elevations.

Tasting notes

Delicate orange zest aromas open into stone fruit and pears. On the palate, this wine is full and lush with a nod to acidity that is great for pairing with many foods. Restrained oak provides a warm vanilla backdrop and softness, while the acidity lifts balances the richness through the long finish. --Chris Nickolopoulos and Elijah Pfister, négociants.

Food pairing

The Ministers often enjoy a glass of this vintage at the close of the day, or with creamy cheeses, crab and shellfish, chicken and especially their favorite, mac and cheese.

Analysis
100% Chardonnay
ALC: 13.9%





MINISTRY OF THE VINTERIOR
2016 North Coast Chardonnay

Vineyards

Grapes have been planted in six counties that comprise the North Coast AVA since the early 1800s, making it one of the United States' oldest wine-growing regions. Possessing several microclimates that centuries of farming have allowed to be analyzed and fully understood, the area produces many noted varieties of Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Zinfandel and, of course, Chardonnay.

Chardonnay does particularly well in the eastern portion of the region, in the soils of the Chalk Hills of the Russian River Valley, where the elevation displaces the fog more prevalent at the lower elevations.

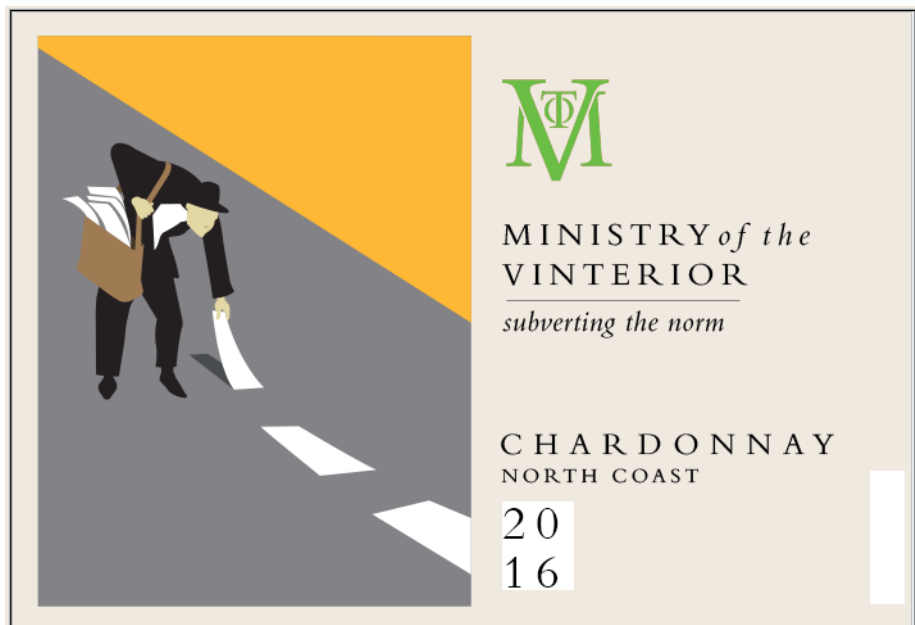
Tasting notes

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Food pairing

The Ministers often enjoy a glass of this vintage at the close of the day, or with creamy cheeses, crab and shellfish, chicken and especially their favorite, mac and cheese.

Analysis
100% Chardonnay
ALC: 13.9%
pH: 3.76
RS: .6
TA: 4.5





MINISTRY OF THE VINTERIOR 2014 Napa Valley Cabernet Sauvignon

Vineyards

Napa Valley is considered one of the premier wine regions in the world and with good reason: diverse soils, hot summers and cool autumns make it a superior place to grow Cabernet Sauvignon, the region's flagship variety. The source of our 2014 rations was small hand-tended vineyard plots renown for producing fruit with the essential qualities to make a deep and complex wine with acid and tannins that will preserve it for decades.

Aging

This wine was aged in a combination of stainless steel tanks and once-used French oak barrels.

Tasting notes

The 2014 Ministry of the Vinterior Napa Valley Cabernet Sauvignon broods a deep burgundy color in the glass with flirty purple undertones. The nose is inviting with red currants, blackberries and a hint of blackberry. On the mouth, the wine reveals a sexy mix of black cherries, blackberries, pipe smoke and espresso tightly woven into a matrix of supple and broad tannins that layer the flavors densely and persistently on your tongue. The finish reveals a light touch of vanilla and caramel oak, lingering with a silkiness that invites another sip.

Pairing

Try this stunning Napa Cab with a pan seared skirt steak served with garlic roasted potatoes and a wilted spinach salad with bacon.

Minister of Winemaking

Molly Lyman

Analysis

Varieties: 96% Cabernet Sauvignon, 2% Malbec and 2% Petite Verdot.

Alcohol: 14.2%
TA: 5.5 g/L
pH: 3.75
RS: 3.8 g/L





MINISTRY OF THE VINTERIOR **2015 Cabernet Sauvignon North Coast**

Vineyards

Proprietor-négociants, Chris Nickolopoulos and Elijah Pfister work with a handful of California's most respected grape growers and wineries selecting the finest rows, plots, barrels, and lots from each vintage. They strive to blend these selections into finished wines which carefully balance ripeness and acidity to achieve both regional typicity and unique, expressive flavor profiles. The source of our 2015 rations was small, hand-tended vineyard plots renowned for producing fruit with the essential qualities to make a deep and complex wine with acid and tannins that will preserve it for decades.

Tasting notes

The 2015 Ministry of the Vinterior Cabernet Sauvignon broods a deep burgundy color with flirty purple undertones. The nose is inviting with red currants, blackberries and a hint of blackberry. In the mouth, the wine reveals a sexy mix of black cherries, blackberries, pipe smoke and espresso tightly woven into a matrix of supple and broad tannins that layer the flavors densely and persistently on the tongue. The finish reveals a light touch of vanilla and caramel oak, lingering with a silkiness that invites another sip.

Pairing

Try this stunning Cab with a pan seared skirt steak served with garlic roasted potatoes and a wilted spinach salad with bacon.



Analysis

Appellation: North Coast (Napa Valley & Sonoma).

Aging: A combination of stainless steel tanks and once-used French oak barrels.

Alcohol: 13.9%

TA: 4.4 g/L

pH: 3.89

RS: 0.37 g/L



MINISTRY OF THE VINTERIOR
2013 Pinot Noir Russian River Valley
Sonoma County

Vineyards

Pinot Noir aficionados agree that the best California Pinot Noir comes from the Russian River Valley where early morning fog, warm days, an afternoon breeze from the sea and cool nights combine to make for some very happy Pinot Noir grapes. The higher alcohol content speaks to the warmer microclimate of the vineyards.

Vintage conditions

2013 was as perfect as a year can be as the weather was cooperative with no large swings, resulting in slow, even ripening of the grapes.

Vintification

The wine was aged for 14 months in new and once-used French oak barrels.

Tasting notes

This intriguing Pinot Noir opens with aromas of cherries, orange peel, violets, and fig leaf. The spicy mouth is densely layered with flavors of dried Turkish apricots and vanilla bean, and the finish lingers long with flavors of rich caramel and cloves.

Molly Lyman, Winemaker.

Pairing

As one of the world's most versatile food wines, Pinot Noir plays well with poultry, beef, fish, lamb and pork; with creamy sauces and spicy foods. It's the only wine the populace ever needs.

Analysis

Variety: 100% Pinot Noir
Alcohol: 14.6%





MINISTRY OF THE VINTERIOR
2014 Pinot Noir Sonoma County

Vineyards

Pinot Noir aficionados agree that the best California Pinot Noir comes from the Russian River Valley where early morning fog, warm days, an afternoon breeze from the sea and cool nights combine to make for some very happy Pinot Noir grapes. The higher alcohol content speaks to the warmer microclimate of the vineyards.

Vintification

The wine was aged for 14 months in new and once-used French oak barrels.

Tasting notes

This intriguing Pinot Noir opens with aromas of cherries, orange peel, violets, and fig leaf. The spicy mouth is densely layered with flavors of dried Turkish apricots and vanilla bean, and the finish lingers long with flavors of rich caramel and cloves.--Chris Nickolopoulos and Elijah Pfister, negociants.

Pairing

As one of the world's most versatile food wines, Pinot Noir plays well with poultry, beef, fish, lamb and pork; with creamy sauces and spicy foods. It's the only wine the populace ever needs.

Analysis

Variety: 100% Pinot Noir
Alcohol: 13.9%
pH: 3.74
RS: .41
TA: 4.8





MINISTRY OF THE VINTERIOR 2013 Dry Creek Zinfandel

Vintage conditions

To a person, every California winemaker was delighted with the 2013 growing year and harvest. After the previous three difficult years during which nature wreaked havoc leading up to harvest, a warm September and dry October allowed late-ripening Zinfandel to fully develop and be picked under optimal conditions which delivered balanced, flavor-packed wines.

Tasting notes

The 2013 Ministry of the Vinterior Dry Creek Valley Zinfandel is a charismatic example of varietal in perfect harmony with its growing region. This extroverted, but restrained Zinfandel throws heady aromas of white peach, guava, bright red raspberry, and varietally-characteristic black pepper out of the glass. In the mouth, the wine is soft and luscious, with flavors of raspberry jam, milk chocolate, and smoky roasted coffee intermingling with sweet, mouth-filling tannins. Enjoy this flirty wine with your best slow-cooled pulled pork, dripping with smoky BBQ sauce and served with buttered corn on the cob and an arugula salad with pancetta and figs.

Aging: 20 months in new and once-used French and American oak.

Minister of Winemaking

Molly Lyman

Analysis
Variety: 100% Zinfandel
Alcohol: 15.25%
pH: 3.86
TA: 5.2 g/L

