



CARIÑENA

REGION TO WATCH

MORNING SEMINAR Garnacha Unveiled, 10AM-12PM

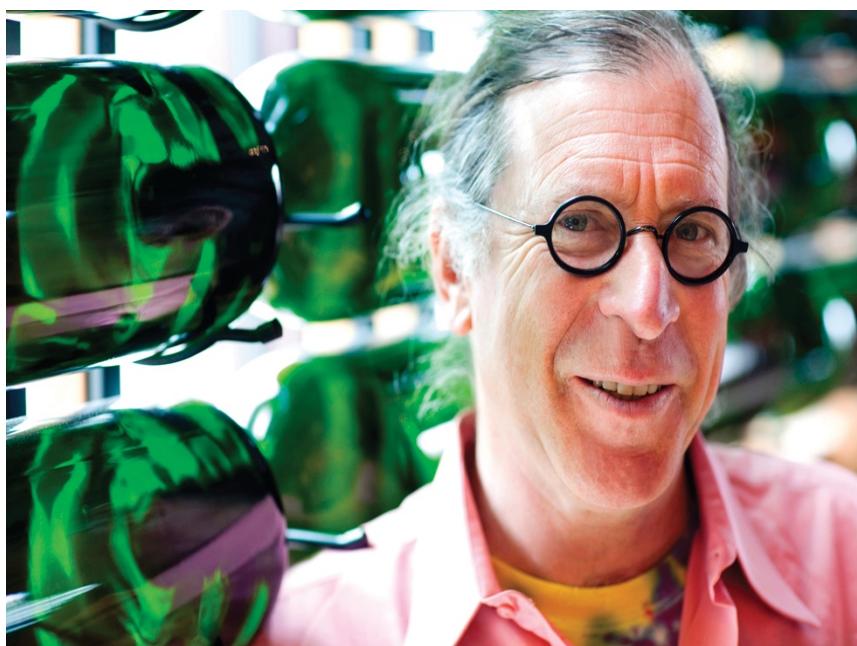
Moderator: Bob Bath, MS, Professor of Wine and Beverage Studies, The Culinary Institute America



A third-generation Californian, Bob Bath was born and raised in Davis, a small college town, 60 miles east of the Napa Valley. His interest in wine was sparked at the age of 19 while attending college at Cal Poly, San Luis Obispo and working summers in fine dining restaurants. He also played baseball at Cal Poly, alongside St. Louis Cardinal legend and Baseball Hall of Fame inductee Ozzie Smith. Bob passed the Master Sommelier exam in 1993, becoming one of the first 25 Master Sommeliers in the United States. Over the last 30 years, he has worked in virtually every aspect of the restaurant and wine industry. Bob spent almost eight years as the National Sales Manager for the prestigious Napa Valley winery, Shafer Vineyards, and in February of 2000, he started his own company, Robert Bath MS – Wine Education and Consultation. Since then, Bob has worked with over 30 high-profile companies including The French Laundry, Duckhorn Vineyards, Charles Krug, Crystal Cruise Lines, Taj Hotels, Kendall Jackson and Uptown Network.

He joined the Culinary Institute of America at Greystone in the Napa Valley as an adjunct professor in 2004 and took a full-time position in 2010. Bob has been instrumental in the development of the Wine and Beverage Graduate Certificate program, the first college graduate level wine and beverage program of its kind in the United States, along with the new Sommelier Summit. He also finds time to write regularly for Somm Journal, Tasting Panel and Clever Root magazines.

Randall Grahm, Bonny Doon Vineyard



Randall Grahm was born in Los Angeles in 1953 and attended the University of California at Santa Cruz where he was a permanent Liberal Arts major. Sometime later he found himself working at the Wine Merchant in Beverly Hills sweeping floors. By dint of exceptionally good karma, Randall was given the opportunity to taste an ungodly number of great French wines. This singular experience turned him into a complete and insufferable wine fanatic.

He returned to the University of California at Davis to complete a degree in Plant Sciences in 1979, where owing to his single-minded obsession with Pinot Noir, Randall was regarded as a bit of a holy terroir in the hallowed halls of the sober and sedate Department of Viticulture and Enology. With his family's assistance, he purchased property in the Santa Cruz Mountains in a quaint eponymous hamlet known as Bonny Doon, intent on producing the Great American Pinot Noir. The GAPN proved to be systematically elusive, but Randall was greatly encouraged by experimental batches of Rhône varieties. He has been a tireless champion of the grapes of the Rhône since the inaugural vintage of Le Cigare Volant. In 1989, Randall appeared on the cover of *Wine Spectator*, clad in blue polyester, as "The Rhône Ranger." In 1991, he was inducted into the *Who's Who of Cooking in America* by Cook's, and in the same year, he was honored to have the "Rhoneranger" asteroid named in his honor. Randall was proclaimed the Wine and Spirits Professional of the Year by the James Beard Foundation in 1994. His idiosyncratic newsletters

and articles have been collected, carefully redacted – and with the inclusion of some timely new material – published as the award-winning book, *Been Doon So Long: A Randall Grahm Vinthology* in 2009. In 2010, The Culinary Institute of America inducted him into the Vintner's Hall of Fame, and Randall was incredibly fortunate to have been able to purchase an extraordinary 400-acre property near San Juan Bautista, which he calls “Popelouchum (the Mutsun word for “paradise”). He has very ambitious plans to breed 10,000 new grape varieties there and perhaps produce a true *vin de terroir* in the New World. Randall lives in Santa Cruz with his muse Chinshu, their daughter, Amélie, and his thesaurus.

Jason Haas, Tablas Creek Vineyard



Jason Haas, the son of Tablas Creek Vineyard founder and renowned importer Robert Haas, learned the wine business at an early age, accompanying his family on yearly European wine buying trips and spending two summers working at Château de Beaucastel. After obtaining a Master's Degree in Archaeology from Cornell and spending a four-year stint managing a tech company in Washington, DC, Jason moved to California to join Tablas Creek in April of 2002. At Tablas Creek, he oversees the business, winemaking, and sales and marketing operations.

In addition to his work at Tablas Creek, Jason is Vice Chairman of the Board of Directors of the Paso Robles Wine Country Alliance, a past president of the Rhone Rangers, and a former board member of the Family Winemakers of California. His writing has been published in *Wine Business Monthly*, *Wines & Vines*, *Decanter*, *Wine Industry Network* and *Zester Daily*. He is the principal author of the Tablas Creek blog, which has been a finalist at the Wine Blog Awards for Best Winery Blog eight times since 2008, winning in 2008 and 2011. As General Manager of Tablas Creek since 2006, Jason has consistently spoken in favor of organic viticulture, wines of place, the potential of Paso Robles, and the quality of Rhone grape varieties. He has spoken on wine and winemaking topics to audiences around the country, including the Unified Grape & Wine Symposium, Central Coast Insights, American Wine Society, California Wine Summit, Santa Fe Wine & Chile Fiesta, Hospice du Rhône, Central Coast Wine Classic and many others. In recognition of his contributions to the Paso Robles wine community, Jason was voted by his peers 2015 Paso Robles Wine Country Wine Industry Person of the Year and 2017 San Luis Obispo County Wine Industry Person of the Year. He manages the day-to-day operations at Tablas Creek.

Pedro Ballesteros Torres, MW



Pedro Ballesteros Torres MW holds an Agronomical Engineer degree and a Master's in Viticulture and Oenology. He received the WSET Diploma with distinction and became Master of Wine on the first try in 2010. Pedro also studied around the world, including in the wine regions of Jerez, Rheingau, Burgundy, Napa and Bordeaux. A columnist at several papers and magazines in Spain and Belgium, he also regularly writes for wine magazines in the UK and Italy. Pedro works in four languages. He is also a chair in major international wine competitions, including Decanter's WWA, Vinitaly's 5Stars, Concour Mondial Bruxelles, Bacchus and others.

Pedro is active in the fields of promotion and education and sits in the Council of the Institute of Masters of Wine; the governing board of the Spanish Taster Union; the Board of the International Federation of Wine Journalists; the Basque Culinary Centre's Wine Committee and other institutions. He is also a national expert for Spain at OIV and a member of Gran Orden de Caballeros del Vino.

Angela Osborne, Grace Wine Company



A native New Zealander, Angela Osborne came to the US on a winery internship in 2002. Fellow kiwi Nick Goldschmidt was head winemaker at Simi in Healdsburg, and she was lucky enough to get a three-month position scrubbing barrels. Angela had worked in wine for five years at that point, but this was her first foray into production. It was only meant to be a stint of travel/work/travel before embarking on a career in documentaries. Instead, about one month into her internship, Nick took to Angela to visit a friend's winery in Dry Creek Valley: Unti. It was a fraction of the size of Simi, and there, Mick Unti poured her a wine that altered Osborne's path instantly.

It was a Grenache, the very first she had experienced. Angela was at once awed and enlightened by something she could only define as grace. She knew then she wanted to make wine – wine like this, from this grape that seemed to blend the yin and the yang with perfect poise. Fast forward four years, and Angela was living in London working in wine sales. She thought it best she knew how to sell wine in the marketplace before making her own. At the end of 2006, the universe propelled her back to California, and three weeks later, Angela met a group of winemakers who all made Grenache from the Santa Barbara Highlands Vineyard. One of them agreed to her piggybacking on his tonnage contract, and the following year, she bought two tons of Grenache grapes – and Grace was born. Angela made her first vintage of Grace alongside only her second vintage of working in a winery. She had no winery or land or family background in the industry, but she believed in authenticity – and because of this – she truly felt that wine made with this intention could bring about something truly beautiful and allow the nature of this grape to speak for itself. This belief system has governed her winemaking ever since. Angela makes wine from one grape: Grenache. She makes it the old way and uses only her feet to tread the clusters – every day, twice a day – throughout fermentation. Once nature has worked its native fermentation magic, the wine is gently pressed into named barrels, where the intention is imparted for 11 months. Once bottled, the intention is solidified by the word grace: seven times (six on the label, once on the cork). The name of the wine is A Tribute to Grace. Grace was Angela's grandmother, one of the most incredible women she has ever had the pleasure of knowing, and someone who lived her name truly. Grace is also Angela's favorite attribute, and Grenache – to her – is the most graceful of all grapes.

Emmanuel Kemiji, MS, Clos Pissarra



Born in the United States and raised in Spain and England of Greek Cypriot and Spanish parents, Emmanuel Kemiji is a graduate of the University of California at Davis. In addition to his Economics and Spanish Literature degrees, he studied Viticulture and Oenology, expanding his interest in wine. Emmanuel acted as Ritz-Carlton Director of Wine & Spirits from 1988 to 1999, first at Laguna Niguel and then at the renowned Dining Room in San Francisco. In 1989, he became the 12th American to pass the Master Sommelier exam in London, England, and one of the very few to pass on his first attempt. In the same year, he received the "Sommelier of the Year" award by the California Restaurant Writers Association.

Emmanuel was also chosen "Wine Director of the Year" in the Critics' Choice Awards and was honored in the August 1999 issue of *San Francisco Magazine*. Seeking further challenges led him to form Miura Vineyards in 1995. Soon to follow were several projects in Spain – Arrels in 2003 and Clos Pissarra in 2005. He thus became the first sommelier to establish a commercial winery in the United States. The *San Francisco Chronicle* named Emmanuel as one of the "10 Winemakers to Watch for 2000." In 2006, he received the Wine Industry Achievement Award from the Anti-Defamation League for exemplary commitment to community and charity. In the past Emmanuel has also been a wine judge at the Los Angeles County Fair and the San Francisco International Wine Competition.

Even A. Bakke, Clos de Trias



Even Bakke spent his childhood bugging his mother, the chef, to teach him about cooking, while the engineer father shaped his ever questioning and methodical mind. Wine wasn't in his Norwegian origins though, but if you meet him, there will be no doubt in your mind it was in his providence.

Even discovered wine while working his way through college as a sommelier. From these days, he kept a taste-based and worldly approach to winemaking. The interest grew so much he moved to California and took the first job that was handed to him...that was the bottling line. Fourteen years went by, learning alongside great mentors, and being winemaker for Landmark Vineyards and Matanzas Creek, enjoying what most of us would call success. Yet his European origins, his Champenoise wife, his desire to make his own wine, and his strong yearning for a culture of terroir pulled him to experience what most of us would call...an adventure...to be sober, to say the least. In 2005, Even and his young family moved to Southern France, and after two years of intense searching, they found their special spot.

Not a flowery dream though. The appellation (Ventoux) is dominated by cooperatives selling wines at 2 Euros a bottle. The administration is a nightmare. The buildings need constant repair. The equipment is as old and basic as the toys he played with in California were expensive and high-tech. They had a tight budget, but a special spot indeed – in the Southern Rhone, the Northern Provence. On the foothills of white-caped Mt Ventoux at 350 meters above sea level, on Triassic soils, and 17 hectares of old vine Grenache with a bit of Syrah, Cinsault, Carignan in a climate of extremes, with snowy winters, sunny Provencal summers, and the powerful Mistral. Nearby is the ancient town of Le Barroux with its medieval castle and old tile roofs.

Even farms the vines organically, with a strong inspiration from Rudolf Steiner, Pfeiffer, and Fukuoka. Following the biodynamic calendar, they treat with plants, work with rock powders, leave soil un-tilled with natural cover crop, prune late and try to enhance the vitality of their ecosystem as a whole. His approach isn't just ecological. It is spiritual and guided by the

research for the expression of terroir. Picking is done in the mornings, by the hands of friends and family, and all is hand-sorted in the afternoon. Destemming depends on the vintage.

In the cellar, Even's work is light-handed. He uses indigenous yeasts, bare-minimum sulfur, trusts the grapes to adapt to their own ferment temperature, and likes to give them air early on. After 10 harvests, each offering very different possibilities, it can be said that he uses no recipes. He just tries to express the best of Grenache in each specific vintage. Fermentations have gone from a week to 14 months. Maceration will go from 7 to 75 days. About 15% of the wines are aged in 600 & 700 liters barrels, while concrete and enameled tanks host the rest. Experiments are always happening, guided by intuition and old winemaking books, from carbonic maceration of the old Carignans to leaving the grapes for 2 days in the bin in the cold room before processing. The wines of Clos de Trias are clear, alive, and conversational. They are lush with a backbone, intense with style, rich with freshness.