

Stephen Vincent

Experience

Stephen Vincent Situm, Hossein Namdar, Bob Goyette and Stephen Situm III are the owners of the Stephen Vincent brand. Collectively, the partners represent 90 years experience in sales, marketing, winemaking and production of premium and ultra premium wines.

Stephen Vincent Situm began his career in the wine business with the Gallo Sales Co. in 1962. Steve has over 40 years of experience in the production, marketing and sales of premium and ultra premium wines. He has been instrumental in the building of many major brands including Robert Mondavi, J.Lohr, Vichon, Tepusquet Vineyard, Louis Roederer, Foppiano, Stephen Zellerbach, and Draper & Esquin.

Bob Goyette is general manager and winemaker. He is responsible for the everyday operations of the company including all winemaking decisions. Bob's experience spans 30 years in the business of winemaking with La Crema Viniera, Glenn Ellen and Abundance Vineyards.

Hossein Namdar has been in the wine business for 20 years as a vineyard owner and manager in Lake County and the Sonoma Coast regions of California. He is in charge of strategic planning; including vineyard management, contractual arrangements for grape and bulk wine purchases as well as consulting partner on all winemaking decisions.

Stephen Vincent Situm III is responsible for marketing, regional and chain sales, as well as all things pertaining to the company website.

The Best Vineyards & Experienced Blending

The partners continually search for the right varietals that will blend harmoniously to create excellent wine. Working closely with friends in the industry, we are able to contract for high quality fruit from the best vineyards in Lake, Central Coast and Monterey Counties, and blend them harmoniously with grapes from Sonoma County appellations. By combining the best characteristics from those growing regions, we can create delicious wine of outstanding quality and exceptional value.

2003 Cabernet Sauvignon

This fine wine is produced from a blend of 95% Cabernet Sauvignon, and 5% Merlot. Its harmonious balance derives from the use of grapes from two distinct regions: 70% of the wine comes from the Central Coast, and 30% is from Sonoma County. Complex flavors, soft tannins, and French oak are blended perfectly in this exceptional wine.

Winemaker tasting notes: Deep dark ruby color, with hints of blackberry and cassis flavors.

Food suggestions: chicken, veal, lamb, beef, pork, and pasta.

2003 Merlot

Our full-bodied Merlot is produced from a careful blend of 70% Monterey and 30% Sonoma grapes. We use a balance of 95% Merlot and 5% Cabernet Sauvignon grape varieties to achieve bold, plum and berry flavors with a long finish, and just the right amount of soft tannin. A combination of French oaks adds delightful complexity to this delicious wine.

Winemaker tasting notes: Rich, dark ruby color, with flavors of plum and berry.

Food suggestions: chicken, veal, beef, pork, pasta.

2003 Lake County Sauvignon Blanc

Our Sauvignon Blanc comes from the Maxwell Vineyard in Kelseyville, Lake County about 5 miles north of the Konocti Harbor Inn. Many viticulturalists consider Kelseyville to be one of the premier areas in the state for growing top quality Sauvignon Blanc grapes. Grapes from this vineyard yield intense, crisp grapefruit and apple flavors.

Our Sauvignon Blanc wine is made from a blend of 91% Sauvignon Blanc and 9% Monterey County Chardonnay. Stainless steel fermentation captures the essence of fruit and solid acid structure, while the Chardonnay adds a rich, full body to the final blend to ensure excellent balance between the two varieties. The wine has a rich mouth feel, tangy grapefruit flavor, and finishes with a refreshing lemon-lime edge.

Winemaker tasting notes: Ripe fig, honey and bright melon notes precede a layer of lemon, herb and tangy acidity.

Food suggestions: seafood, chicken, pork, pasta, vegetable dishes, and Asian cuisine.

2002 Crimson

As its name implies, our Crimson has a deep, dark red color. Crimson is produced from a blend of 75% Syrah and 25% Cabernet Sauvignon grapes from the Sonoma and Central Coast growing regions of California. Crimson is a very complex wine made in the Rhone style. This very rich wine has beautiful ripe plum and blackberry flavor, accented with hints of toasty French oak, and cassis.

Winemaker tasting notes: Deep dark crimson color, with lots of black fruit in the nose. Soft tannins round out rich flavors of licorice, blackberries and cinnamon.

Food suggestions: Beef, lamb, duck, turkey, and pasta.

2004 Sonoma Coast Four Sisters Pinot Noir

Our Pinot Noir is produced from fruit grown on our Sonoma Coast Four Sisters Vineyard located a few miles west of Sonoma Valley. The wine is 100% varietal. Previous vintages were sold to a number of top Pinot Noir producers, including David Bruce and Williams Selyem. Very high quality French burgundy clones 777, 115, Pommard, and Swan are grown in this vineyard. By maintaining low yields - about 2 1/2 to 3 tons per acre - this vineyard produces intensely flavored fruit.

During crush, free-run juice is placed in stainless steel tanks for primary fermentation. After fermentation, the wines receive 6 months of French oak aging, creating a wine that is more complex with wonderful upfront blackberry taste with a delicious, rich, long finish.

Wine maker tasting notes: Beautiful dark ruby color. Blackberry with hints of clove and cinnamon. Great forward fruit and very soft tannins make this beautifully balanced wine very accessible.

Food suggestions: chicken, beef, lamb, veal, pasta, and duck.

Stephen Vincent Situm

(415) 453-2107 fax (415) 453-2126. email: stephensitum@comcast.net

main office: 7 Fourth Street, Suite 66, Petaluma, CA 94952.

(707) 778-8641 Fax (707) 778-8648

website: stephenvincentwines.com