



C.G. Di Arie Winery At-A-Glance

- Proprietors:** Chaim Gur-Arieh - Winemaker
Elisheva Gur-Arieh – Label design, Graphics, Marketing, Public Relations
- Location:** 1½ hours east/southeast of Sacramento, at the northeastern end of the California Shenandoah Valley in the Sierra Foothills.
- Wines:**
Zinfandel (3)
C.G. Di Arie Shenandoah Valley; C.G. Di Arie “Southern Exposure”
Di Arie, Amador County
Syrah (2)
Sierra Foothills; “Southern Exposure”
Petite Sirah
“Silva Spoon” Vineyard, Lodi
Barbera
Amador County
Rose
Sierra Foothills
- Reserve Wines:** “Southern Exposure” denotes the “reserve tier” of the C.G. Di Arie wines.
- Gallery Collection Wines:**
Small lots of unique varietals available the members of the C.G. Di Arie Wine Club.
- History:** As a Ph.D. food scientist, C.G. Di Arie proprietor and winemaker Chaim Gur-Arieh spent over forty years in the food industry, developing products such as Capn’ Crunch, Power Bar and Hidden Valley Ranch salad dressing before founding the C.G. Di Arie Winery. In 2000, Chaim and his wife Elisheva purchased a 209 acre estate in California’s Shenandoah Valley in the Sierra Foothills. Subsequently, they built a world-class winery, planted 20 acres of estate vineyards on the property and established relationships with the finest grape growers in the region.
- Viticulture Consultant:**
Tom Prentice, Crop Care Associates
- Appellation:** The Shenandoah Valley appellation provides hot days, temperate nights, cool moderating breezes, and excellent loam soils, making it one of the best regions in California for growing outstanding Zinfandel and Syrah.
- Viticulture Practices:**
By having vineyard parcels set aside and cultivated for C.G. Di Arie in four sourced vineyards, Chaim and vineyard consultant Tom Prentice are able to request and implement specific vineyard management techniques. These low-yield techniques produce fruit with concentrated flavors that mature uniformly throughout the vineyard. C.G. Di Arie also maintains an overall commitment to sustainable farming practices.

Vineyards: *C.G. Di Arie Estate Vineyard:* 21 acres at the 1700 foot elevation to Zinfandel, Syrah, Petite Sirah, Primitivo, Cabernet Sauvignon and Cabernet Franc.

Grandpère Vineyard (Zinfandel): Established 140 years ago (1866), this is the oldest living zinfandel vineyard in America. Located at an elevation of 1600 feet, grapes are sourced from a two-acre plot primarily for the Southern Exposure Zinfandel. Extremely low yields of 1-1½ tons/acre are the norm.

Gunther Vineyard (Zinfandel): Planted in the rolling hills of the Shenandoah Valley, this highly regarded vineyard boasts 30-year-old head-trained vines that provide grapes with full, supple fruit flavors. Primarily used for the Shenandoah Zinfandel. Average yield is 3 tons/acre.

Oakmont Vineyard (Zinfandel and Syrah): Planted in 1999, this Shenandoah Valley vineyard is meticulously cared-for and aggressively thinned to provide optimal flavor development. Average yield is 3 tons/acre.

Sierra Oak Vineyard (Syrah): Located in the Fair Play appellation of El Dorado County at an elevation of 2500 feet. C.G. Di Arie's parcel at Sierra Oaks matures late, producing full, concentrated Syrah characteristics that contrast the spicy, dark berry quality of the Syrah from the Oakmont vineyard.

Invention: Chaim invented a Submerged Cap Fermentation Tank, using cutting edge technology to submerge the cap during the entire fermentation process, creating wines with robust fruit, soft tannins, elegance, balance and complexity.

Winemaking Philosophy:

Chaim believes in a winemaking process that maximizes the potential of the grapes. This begins by implementing the proper viticulture practices and harvesting when the fruit is completely ripe, followed by handling the grapes gently at the winery to avoid maceration of the skins and breaking of the seeds, which would contribute harshness to the wines. Oak is used as a flavor enhancement rather than a focus. These approaches, combined with Chaim's Submerged Cap Fermentation Tank, create a style of wine that leaves Chaim's thumb-print.

Winery: The cutting-edge 12,000 square foot winemaking facility was co-designed by Chaim and Elisheva to marry modern functionality with Elisheva's innate sense of design. Using the natural slope of the terrain, the winery is built on two plateaus to facilitate the gravity flow that is part of Chaim's delicate approach to winemaking. The winery features two art galleries that display a small representation of the couple's world-class collection of California art.

Tours: By appointment. Please call the winery to schedule.

Open House: An Open House is held one weekend per month. Check the website for dates.

Events: C.G. Di Arie is known for its gracious wine and cultural events. Check the website for updates.

Website: www.cgdiarie.com

Winery Info: Location: 5200 Di Arie Road, Mt.Aukum CA 95656
Mail: PO Box 589, Mt. Aukum CA 95656-0589
Phone: (530) 620 6500; Fax: (530) 620 6505