



Gregory Graham

From Cleveland Concord to California Chardonnay

Shaping the wines to render the grapes' superior characteristics is Gregory Graham's signature. His appreciation for the fruit began at an early age in a suburb of Cleveland, Ohio, where his family owned and operated a 10-acre Concord grape vineyard.

In 1980, Greg moved to California and enrolled in one of the top viticulture schools, the University of California at Davis. He obtained his bachelor of science degree in enology in 1983.

In the vineyard, he harvests the grapes at the peak of fruit flavor development. In the winery, he uses boutique winemaking techniques and early bottling to preserve the flavors. His techniques allow him to control the quality, bringing out the grapes' superior characteristics.

While working as winemaker at Rombauer Vineyard in Napa Valley, Greg envisioned producing wines under his own label. He began to do so in 1992, using fruit he purchased in Napa, Carneros and Knights Valley. In September 2000 Greg seized the opportunity to grow his own wine grapes and thus increase the quality of his wines. He and his wife Marianne purchased a 13-acre Zinfandel vineyard in the Red Hills Appellation of Lake County.

With its clean air and ideal climate and soils, Lake County proved to be the best choice for producing high quality wine grapes. The area's warm days and cool nights, as well as freedom from fog in the summer allows the grapes to receive sun all day. Soils in the Red Hills appellation are red, rocky, and well-drained – ideal characteristics for the wine grapes Greg wanted to grow. Noticing too that there were only a few wineries in Lake County at the time, Greg and Marianne saw an opportunity to make a mark in an increasingly expanding wine region.

Gregory Graham's winery sitting at the base of the vineyard-covered hills was constructed in 2006. The on-site facility (solar-powered since 2011) with its proximity to the vines allows the winemaker to harvest his grapes at the perfect time and engage in the winemaking immediately. As the grower and winemaker, Greg believes that grape selection, well-timed harvest, and careful production are critical to making great wine.

His practice of winemaking techniques has resulted in a number of awards. Consumers enjoy bright, fresh fruit aromas and intense, flavorful wines. He now uses the Stelvin® screw cap closure on his white varietals which preserves the wine's vibrant fruit while eliminating cork taint and other problems associated with corks.

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