

Kimmel Vineyards: Good Wine Flows From Challenging Times Part 2

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To get the word out, Jim and Debby Kimmel recently brought their [wines](#) to Los Angeles, and poured them for the LA [Wine](#) Writers luncheon at [West Restaurant](#) in the [Hotel Angeleno](#). Chef Laura Scollan created four small plates to pair with the wines, showcasing their beauty and balance. Poured into Paul LaRussa's phenomenally beautiful Premier Cru wine glasses, a selection of Kimmel's everyday and premium wines proved to be delicious and worth more than the asking price.

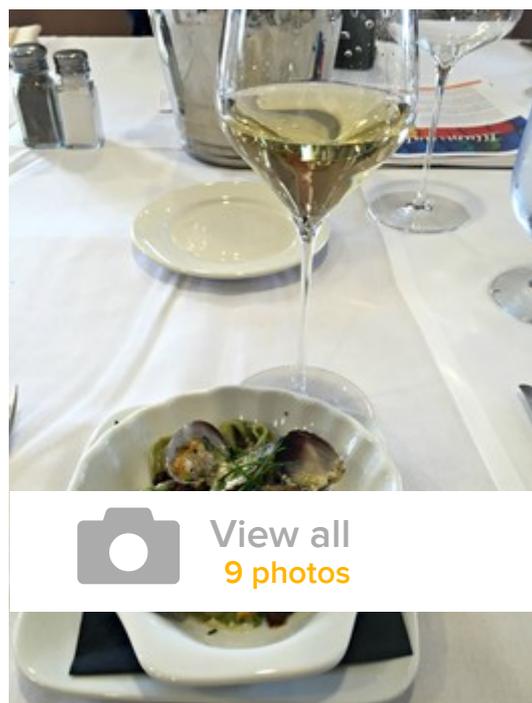
The three tiers of wine:

The [Illuminate](#) line is designed as their entry level wines, retailing under \$10 a bottle, and marketed to grocery store chains. Three wines are produced, a Sauvignon Blanc, Chardonnay, and Merlot-dominant Red Blend.

Four Blocks is their mid-range wines, selling for \$12-20, and marketed as their wine by the glass choice for restaurants and airlines. Four wines are offered: Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon.

Kimmel Mendocino wines, retailing from \$25-40, are their premium bottles, reflecting the highest quality produced from the ranch. Four wines, Chardonnay, Merlot, Cabernet Sauvignon, and Cabernet Franc are currently offered.

First, a refreshing, well balanced wine, the 2013 Illuminate North Coast Sauvignon Blanc is a revelation, a very nice wine, with citrus, floral, mineral, and grassy aromas, lots of acidity, and a long finish, this is an amazing wine for under \$10. If you didn't know, you would say that this wine would retail for twice the price, a true find that you



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can enjoy daily.

Next, the **2012 Four Blocks Mendocino Chardonnay**, a crisp, medium-bodied wine, with apple, pear, and spice highlights, was poured, finished in mostly stainless steel to allow the fruit to shine. This full-flavored wine was awarded the Gold Medal in the 2014 San Francisco Chronicle Wine Competition. The **2012 Kimmel Mendocino Chardonnay** was poured for comparison, a richer version, with apple, pear, baking spice, butterscotch, and crème brûlée aromas and flavors, it is aged in a combination of new French oak and neutral barrels. Sunset Magazine awarded this wine a Gold Medal in their 2014 International Wine Competition, designating it as one of the top 15 wines that represent the best of California. The first course, Spinach Tortellini with Lemon Garlic Clams and Chorizo Crumble paired well with the Four Blocks Chardonnay, while the second course, the Sea Bream with Warm Potato & Olive Salad and Baby Spinach, accented with a Grain Mustard Velouté, was a mouth-watering pairing with the Kimmel Mendocino Chardonnay.



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On to the reds, the **2013 Four Blocks Mendocino Merlot**, a blend of five Bordeaux grapes, of which Merlot dominates at 90% of the cuvée, is a round, well balanced wine, with plum and black cherry flavors, a good value and very nice for the price, retailing for \$15-17. Up the tasting game with the 2010 Kimmel Mendocino Merlot, an intensely delicious wine, and the favorite of the group. It's 100% Merlot, with black cherry, plum and mushroom flavors, a very high quality wine with good acidity and body, and an extra long finish, it is stunning, and unbelievably priced at \$38. The 2012 Kimmel Mendocino Merlot was poured alongside, newer vintage, still good but without the extra complexity, it has dark chocolate notes, and similar structure as the 2010. These Merlots were paired with a Veal Marsala with Wild Mushroom Sauce over Spring Pea Risotto, with Rainbow Carrots, delicious!

The finale, the **2010 Kimmel Mendocino Cabernet Franc**, a big wine with black cherry and dark berry fruit, spice, violet and dark chocolate notes, it's silky and supple, with a long finish, retailing for \$40. Paired with a Grilled Skirt Steak with Crispy Fingerling Potatoes and Chimichurri Sauce, it was the perfect end to an extraordinary tasting.

All three levels of wine over deliver on quality for the price. So, if you're in California, how can you find Kimmel Wines? Currently, Kimmel is only available for online purchases, and in fact, when you call to place an order, you will speak directly to Jim, his cell phone is the order desk for his wines. If you're interested in experiencing Kimmel Wines for yourself, bottles are offered on wine lists at select fine dining **restaurants** throughout California. Jim's highest hopes? That his high quality wines will be noticed, and that distributors will come calling, placing Kimmel Wines in local wine shops and grocery stores throughout the state.

Kimmel Vineyards, a ranch, a family's journey, with many irons in the fire, they're looking to brand their wines as something special. Seek these bottles out, you'll want to stock up on them, they're incredibly delicious!



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