



“Gary Burk seems to have a knack for producing elegant, supple-textured wines from a cool region of the Santa Maria Valley.”

– James Laube



# COSTA DE ORO

SANTA MARIA VALLEY

Chardonnay and Pinot Noir specialist Costa de Oro sits among its own estate vineyard in Santa Maria Valley. Through his great enthusiasm for on-hands farming as well as traditional European winemaking techniques, winemaker/co-owner Gary Burk has produced a consistent stream of delicious wines of pronounced character. The Gold Coast Vineyard has also supplied grapes to some of the most prestigious wineries on the Central Coast, becoming the stuff of legendary bottlings from Au Bon Climat, Foxen, and Talley, to name a few.

Costa De Oro is an off-shoot of Gold Coast Farms. In 1978, GCF founders Ron Burk (Gary's father) and Bob Espinola began farming strawberries, cilantro, broccoli, spinach, cauliflower and sweet corn. Confounded by the well-drained, sandy loam soils of a bluff that thwarted cultivation, Ron and Bob decided the location might be amenable to wine grapes – and in 1989 Gold Coast Vineyard was planted with cuttings from the prestigious Sierra Madre Vineyard and Costa de Oro was born.

In love with music at an early age, Gary worked in LA as a musician and songwriter but his passion for wine was sparked in 1989 when his family and the Espinolas planted the wine grapes. Once the vineyard was producing, he sold grapes to wineries from his base in Los Angeles. During a 1993 dinner with Jim Clendenen and Dominique Lafon, Gary realized he wanted more than casual involvement in the business, and he eagerly embraced winemaking as his vocation from that moment on... funny what a great glass of Meursault will do!

Gary worked the harvest at Au Bon Climat/Qupé in 1994 and was hired full-time in 1995. He made a single barrel each of Gold Coast Chardonnay and Pinot Noir in 1994, increasing production each year until devoting all his time to Costa de Oro in 2002. Annual production is now about 6,500 cases and Costa de Oro is sold in 15 states, enjoying critical acclaim from the world's most cited wine publications.



## **CHARDONNAY** Santa Barbara County

*On the 2015 vintage: beautiful nose of lemon and apricot, with caramel, butterscotch, and yeasty undertones; citrus (lemon) and bread dough enhance the minerally palate; refreshing finish; light, refreshing, and great with food*

## **CHARDONNAY Estate Gold Coast Vineyard** Santa Maria Valley

whole cluster pressed, fermented in François Frères barrels (25% new); aged 10 months sur lie, blended and then returned to barrel for 3 months. Cold-stabilized and lightly fined two weeks prior to bottling.

*On the 2015 vintage: aromas of apple, lemon, wood toast, and caramel; pear and dried pineapple on the palate, with a nice balance of lemon and vanilla cream on the mid-palate and finish; rich texture with refreshing acidity*

## **PINOT NOIR** Santa Barbara County

*On the 2017 vintage: elegant classic nose of strawberries and cherries, with potpourri, asian spice, and orange peel nuances; bright palate fruit, good acidity, and notable harmony; spice, earth, berry, and citrus notes on the finish*

## **PINOT NOIR Estate Gold Coast Vineyard** Santa Maria Valley

from 10 lots harvested over 2.5 weeks, destemmed, fermented, and aged separately – early picks were dusty strawberry, lower in alcohol and higher in acidity, later picks were darker in tone and heavier in weight; 4-6 day cold soak, and fermentation with twice daily punch downs; pressed to barrel at dryness – François Frères (30% new); blended after 10 months in barrel, lightly fined with egg whites and returned to barrel for 4 months prior to bottling unfiltered; excellent flavor, impressive complexity

*On the 2014 vintage: potpourri, earth, clove, and cinnamon on the nose, with strawberry/raspberry fruit; berry/cherry palate notes with cola, orange rind, tea, and white pepper; smooth, full finish featuring berries, sage, and citrus*

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