

C.G. DI ARIE

Vineyard and Winery



C.G. DI ARIE VINEYARD & WINERY CHAIM GUR-ARIEH-PROPRIETOR & WINEMAKER

Chaim, born in Turkey, immigrated to Israel in his teens. After his military service, Chaim received his BS in chemical engineering. Chaim then immigrated to the U.S. to attend the University of Illinois, where he received his Masters and Ph.D. in Food Science with minors in Chemical Engineering and Biochemistry. Subsequently, Chaim joined The Quaker Oats Company in Barrington, Illinois, where he developed the technology for the breakfast cereal, "Cap'n Crunch"®. At the age of 39, Chaim founded Food Development Corporation, a company specializing in food product development. In 1998, Chaim together with Elisheva (his wife) sold their company, and went on to realize their life-long desire for creating world class wines. In 2000, Chaim and Elisheva purchased a 209-acre parcel of uncultivated land between the south and middle forks of the Cosumnes River in the Shenandoah Valley of the Sierra Foothills. The winery itself is an extension of the innovation that has been ever present in his career. Not only does the winery employ gravity flow, Chaim has pioneered a fermentation method called **Submerged Cap Fermentation**. Together, both methods allow the elegance and purity of Zinfandel and other varietals to show through as rarely before seen.

2005 DI ARIE ROSÉ	\$15
2004 DI ARIE ZINFANDEL, AMADOR COUNTY	\$17
2003 ZINFANDEL, SHENANDOAH VALLEY	\$25
375ML	\$18
2003 ZINFANDEL, SOUTHERN EXPOSURE	\$30
2003 SYRAH, SIERRA FOOTHILLS	\$25
375ML	\$18
2004 PETITE SIRAH, LODI	\$25



55 degrees