

# in the Mix

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INNOVATE

INDULGE

EXPLORE



## WOMEN OF AN INFLUENTIAL NATURE

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that she fondly remembers from her grandmother's cooking. As the mother of two teenagers, Kimberlee instills in them the love of food, wine and family.



Gina Gallo

**Gina Gallo** found her calling within her family's empire as the winemaker for Gallo Signature Series, but not until after she spent time in sales and was educated at UC Davis' winemaking program, studying viticulture and enology. To hone her trade, she was apprenticed to 30-year winemaking veteran, Marcello Monticello, one of the most respected of the Gallo winemakers and a trusted friend of her father and grandfather. With grapes grown by her brother Matt, she makes her style of wine including Pinot Noir from Santa Lucia Highlands, Chardonnay from Russian River and Napa Valley Cabernet Sauvignon. She also produces their Chardonnay and Cabernet Estate Wines.



Marisa Taylor

**Marisa Taylor**, winemaker for Rutherford Hill, seemed destined to find a career in winemaking. Growing up amongst the vineyards of Santa Rosa in Sonoma County, she recalls visits to the vineyards to watch her godfather, a vineyard manager, work amongst the vines. She graduated from the University of California, Davis, first with a B.S. in chemistry and then an M.S. in food science-enology. With her two degrees, Marisa had the solid foundation needed to excel at top-quality artisan winemaking.

In Marisa's previous California experiences, she learned to make many types of wine that she makes today. Her natural curiosity led her to work abroad for the harvest of 1999 at the Colognole Winery in Rufina, Italy, where she immersed herself in winemaking and learned to vinify Sangiovese. Today, Marisa is part of a talented winemaking team at the Terlato Wine Group's Rutherford Hill Winery in Napa Valley, crafting its award-winning wines. With the rise in popularity of Merlot again, they are especially interested in re-introducing their world-class Merlot that made Rutherford Hill such a popular wine and a category leader.

She is happy, challenged and enjoys all aspects of winemaking. In her free time, Marisa enjoys quilting, gardening and entertaining family and friends.



Stephanie Putnam

A Northern California native and graduate of U.C. Davis with a B.S. in fermentation science, **Stephanie Putnam** developed her passion for winemaking at an early age, thanks to her family's appreciation of gourmet food and wine. She fondly remembers many childhood trips to the Napa Valley where her parents would go to enjoy and collect wine.

She is now the director of winemaking at Raymond Vineyards, where she oversees all aspects of winemaking for this iconic Napa Valley winery. Before joining the Boisset Family Estates team, she was part of the team at Hess Collection, where she progressed to winemaker and also spent eight years as winemaker at Far Niente Winery. Stephanie has always focused on producing high quality Cabernet Sauvignon and Chardonnay and her wines have won acclaim, including recognition in the Wine Spectator's Top 100, Wine Enthusiast's Top 100 and being named The Wine News Cabernet of the Year.

Stephanie currently resides in Napa with her two large, lovable Labradors.

## THE MANAGEMENT



Cristina Mariani-May

**Cristina Mariani-May** is the family proprietor of the internationally renowned Castello Banfi vineyard estate in Montalcino, Tuscany, and co-CEO of Banfi Vintners. Together with her cousin, James Mariani, they represent the third generation of family leadership in the company founded by their grandfather, John Mariani, Sr., in 1919. Mariani-May's personal mantra, "a pursuit of excellence," reaches every level of the operation, from their very accomplished environmental responsibility to their heralded Brunello's. Cristina and Castello Banfi are also very involved in furthering the research on the Brunello clone, as well the recent innovation of their new hybrid fermentation tanks. Comprised of a unique combination of a steel base and head with a wood middle section (one-third steel, two-thirds wood), the tanks combine the best of both materials by balancing the flavor and aeration supplied by oak with the temperature control, ease of use and hygiene offered by stainless steel. A hands-on mother, Cristina divides her time between Montalcino and Long Island, New York.

**Carolyn Wentz** heads up one of California's most famous wine families. As fourth generation winegrower and chief executive officer, Carolyn works with fourth and fifth generation family members and company executives to continue the growth of Wentz Family Estates and their