JORGE RICCITELLI

Chief Winemaker at Bodega Norton, Mendoza, Argentina

Jorge Riccitelli was born in Rivadavia, Mendoza, Argentina on August 26th 1949 He enjoyed his childhood surrounded by vineyards and barrels, which contributed to his destiny in working in the wine world.

He obtained his Winemaker university degree at Don Bosco winemaking school in Mendoza. His first working experience was at Bodega Gargantini, a very traditional winery in Mendoza. His first professional leap was at Bodega Etchart, located in Cafayate, Salta (North of Argentina). He worked at the winery for 8 years and this experience shaped his character and style as a winemaker. During this period Jorge had the consulting help of Michel Rolland.

In 1992 he joined Bodega Norton, a great inflexion point in his career. Bodega Norton, one of the main wineries in Argentina, located in Lujan de Cuyo, Mendoza, first wine region of Argentina. With more than 115 years of history was acquired in 1989 by the Austrian businessman Gernot Langes-Swarovski, who in 1991 appointed his son Michael Halstrick as President & CEO of Bodega Norton. Halstrick, in charge of a technical team of Argentine professionals, rewrote Bodega Norton's history when he strategically focused the business on three clear principals: invest in professionalization of the winemaking team, add the latest technology and equipment, and improve the grape supply through the acquisition of Finca La Colonia Estate (2471 acres).

Jorge likes to say "we don't make sad wines at Bodega Norton," alluding to what means quality for Bodega Norton: great wines with high fruit expression. **The philosophy is: "big wines are born on the vineyard and in the caring of the details,"** as artisanal productions, independent from the mass volume offerings of some wineries.

In 20 years with Bodega Norton Jorge has created very important wines. As a product of his experience and fascination with Argentinean Malbec, there are several iconic wines within the portfolio: Bodega Norton Malbec DOC 1994, a representation of the winemaker from Bodega Norton and an emblematic wine in the Argentinean market. Norton Reserva Malbec, one of the most recognized Malbecs in the US market for its exceptional quality-value ratio, receiving 90+ points for the past six vintages.

Jorge has also been responsible for the development of the Sauvignon Blanc grape variety along with sparkling wines in Argentina. He also has created one of the most successful natural sweet wines in the Argentina market: Norton Cosecha Tardia.

Jorge Riccitelli is today one of the referent winemakers in the Argentinean wine Industry, thanks to his trajectory, unique style of wines, capacity to adapt to the more than 60 countries where Bodega Norton is represented, and for his flexibility to produce big volume wines with the same quality as small production releases and high end wines. He is and always will be an iconic symbol for the new winemaking generation that represents the future of the wine industry in Argentina.

The most important thing is that Jorge Riccitelli is a great human being, with a unique grace. He is an excellent father and an even better grandfather. He is proud for the Bodega Norton family as he has been elected as Winemaker of the year 2012 from the prestigious *Wine Enthusiast* magazine.

RECEPTION

Jamon and Manchego
Cuyo de Empanada
Chorizo - Patatas Bravas
Paella Aracini
Barrel Select Sauvignon Blanc 2012
Barrel Select Malbec 2010

PICADAS ARGENTINAS

Platter for the table
Jamon Serrano, dried chorizo and duck prosuitto
grilled provolata, spicy pickled grapes,
manchego crackers, membrillo

DINNER

GAUCHO STYLE BEEF with ARGENTINE CHIMICHURRI

Roasted beef tenderloin sliced med rare With parsley, garlic and oregano chimichurri sauce Small crispy potato chips and sprouts

Malbec Reserva 2010

QUAIL and BACON FIG RELISH

Grilled boneless Quail topped with bacon, fig, onion, chili jam
On Corn puree
Chocolate drizzle and rosemary garnish

Privada 2010

VENISON ASADO

Roasted Venison saddle sliced rare
Purple potato gratin, piquillo pepper stuffed with goat cheese, broccoli
Red currant sauce and sprouts

Gernot Langes 2006

QUESO Y DULCE

Manchego cheese and quince jam
Between layers of crispy pastry and topped with dulce de leche
strawberry garnished with golden flakes

Cosecha Tardio Rosado Sweet Sparkling

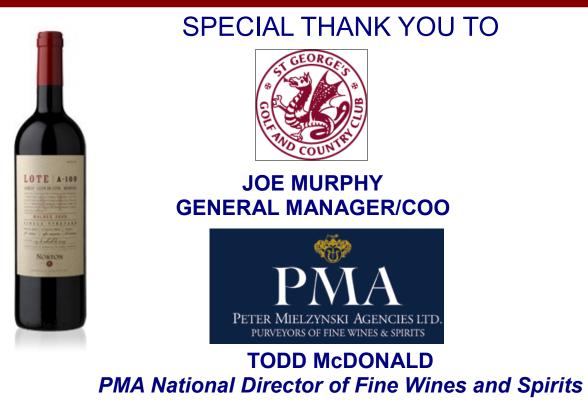
Executive Chef James Saunders

F&B Manager Corey Ladouceur

Catering Manager Linda Millson

Catering Coordinator Francine Codirenzi

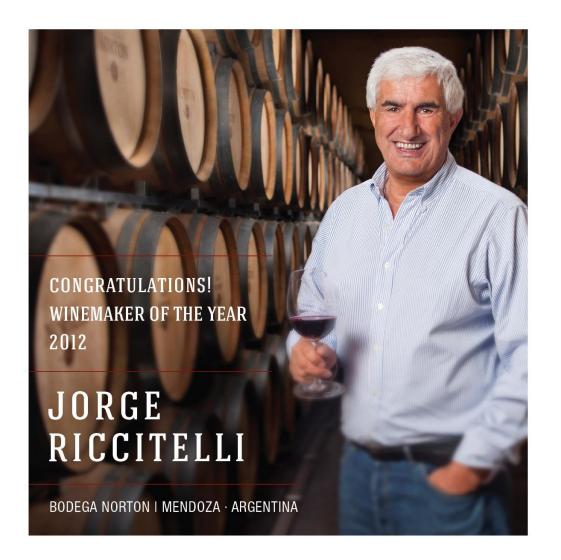






Monday November 11, 2013 St. Georges Golf & Country Club

★ WINE ENTHUSIAST WINE STARS AWARDS 2012 ★



· 117 YEARS PRODUCING PREMIUM WINES IN ARGENTINA



www.norton.com.ar | 👔 /bodeganorton | 📵 /BodegaNorton







