

## John Clark Winemaker Biography Corbett Canyon Vineyards and Winery



John Clark, a native of La Jolla, CA, discovered he had a future in the wine industry while dating his wife. Her father was associated with Arizona's first research vineyard through the University of Tucson. John produced his first wine, a Sauvignon Blanc, from this 5,000 foot elevation vineyard, which fueled his interest in fine wines and the art of winemaking. After receiving his BA from UC San Diego in biochemistry, John worked as a research immunologist at the prestigious Scripps Clinic and Research Foundation for several years prior to attending California State University Fresno to gain his Masters Degree in Enology.

In 1985, after receiving his master's degree, John joined the winery with a vision—introduce America to Corbett Canyon's outstanding value. Until this point, Corbett Canyon had been a small, San Louis Obispo winery with a strong California following, but no national presence. Over the past 18 harvests, John has created a more flavorful mid-priced wine by bringing small winery techniques to Corbett Canyon's national audience. This caused a revolution in winemaking practices that showered the winery with over 150 awards at prestigious national and international wine competitions and awarded John "Central Coast Winemaker of the Year."

"We can wine awards, but it still just comes down to how the consumer likes our wines," comments John. "I craft wines to be enjoyed with life's everyday pleasures—cooking dinner, connecting with family and friends or just relaxing with a loved one."

John's natural winemaking talent was evident from early on and he quickly grew in responsibilities as the winery grew in size. Under John's leadership, the Corbett winemaking team continues to create award-winning wines even while increasing case production to over 3,000,000 9-litre cases in 2002, which makes Corbett Canyon a Top 15 wine brand in the US. Corbett Canyon introduced the 3L Premium Cask and is taking the market by storm. The new packaging guarantees the wines freshness and ability to keep wine fresh for up to 6 weeks.

While John's technical skills are well trained, it's the hands-on part of winemaking that gives him the most satisfaction. "Winemaking starts with attention to details in the vineyard. Over the years, I have changed my way of thinking about the art and science of winemaking. As a trained chemist, I used to look at sugar levels and acidity and use those to guide my decisions, now I use a more sophisticated piece of equipment to judge

what I think...my sense of taste. No matter what the numbers say, if my taste buds say the grapes are ready, then they are coming in," says John.

John is enthusiastic about the 3L Premium Wine Cask, too. "I'm a big believer in everyday, moderate wine consumption. I think the Premium Cask format allows the consumer to be in control of how much, or how little wine they want to enjoy, without the nagging burden of 'should I or shouldn't I open a bottle,'" says John, "now, all the consumer needs to do is open, pour, shut the fridge door...at least until they want another glass of premium wine."

For more information or interview opportunities with John Clark, please contact the Marketing Department at [customerservice@corbettcanyon.com](mailto:customerservice@corbettcanyon.com).