

### Goru Verde Monastrell

Black cherry with purple violet hues. Clean, fragrant with a bouquet of spice box, violets, and blueberry. Smooth texture, with savory red fruits, soft round tannins, well-balanced acidity and a pure finish. Pairs well with paella, braised meats, burgers, and BBQ.

### Cline Cashmere Black Magic Red Blend

An alluring blend of grapes from ancient vines with notes of dark berries, chocolate, hints of black pepper and plum, pairs well with grilled meats, rich sauces

### Marquis de Caceres Rioja

Aromas of ripe red fruit, dry forest leaves and strawberry, Palate has big hints of raspberry and red currant, undertones of cranberry. Grippy tannins, elevated acidity and bits of black pepper. End notes of chalky minerals, vanilla bean, and cherry-tomato, medium-long finish, pairs well with Spanish food, lamb and pork, red peppers, pimento, garlic and saffron

### Eppa Red Sangria Suprafruta

Crisp citrus notes with pomegranate and berry overtones. Its natural, subtle sweetness is a result of its blend of real fruit juices, which bring a brightness of flavor, pairs well with smoky foods, hard cheeses

### Mija Sangria

Gluten-free, made with 100% real fruit juice, Packed with antioxidants from the juice of popular super fruits including pomegranate, açai and blood orange, pairs well with spicy appetizers, finger foods

### Steele Pacini Vineyard Red Zinfandel

Aged in American oak barrels for 12 months. Aromas of ripe cherry and blueberry with undertones of toasted hazelnut and vanilla. The palate is full of ripe wild berries, spice, and cherry cola, with dusty cocoa and light tannin on the finish, pairs well with BBQ, roast duck, lamb, cheeses such as Parmigiano Reggiano or aged Gouda

### Ruffino Chianti

Aromas of sweet cherry and red berry, hints of tobacco, leather, cedar, white pepper and a touch of flint. Balanced palate, velvety tannins, firm acidity, lingering finish of rosemary and figs, pairs well with brisket, grilled cheese, tomato soups & sauces

### Mark West Pinot Noir

Strong floral aromas over hints of black cherry, wild red and black berries, and smoky oak. Flavors of ripe red and black berry fruits into a medium tart finish of oak and toasty vanilla, pairs well with heavy meats and sauces, burgers, oily fish like salmon or trout, ribs

### Angeline Pinot Noir

Aromas such as fresh cranberries, maraschino cherries, and orange zest. The palate is round and juicy with lively acidity, and a touch of sweet, toasty oak, pairs well with lamb, duck, veal

### Copper Ridge Cabernet Sauvignon

Medium-bodied with flavors of blackberry, plum and cherry fruit; a hint of spice. Soft and supple tannins, pairs well with roasted meats, prime rib, grilled vegetables

### 337 Cabernet Sauvignon

Aromas of black cherry, ripe currant, fresh herbs and lightly roasted coffee. Supple tannins and balanced acidity, core flavors of blackberry, black cherry and toasty oak, intertwined with black pepper, pairs well with grilled meats, BBQ ribs, bleu cheeses

### Josh Cabernet Sauvignon

Aromas of plum and blackberry fruit, violet, dried fig, vanilla bean and Chinese Five-Spice. Plum and blackberry flavors prominent, layered with smoky maple wood, roasted almonds and hazelnuts, finishes long with fine, firm tannins, pairs well with well-seasoned meat, beef, pork, or lamb, indulgent desserts, espresso

### Colores Del Sol Malbec

Argentinian Malbec grapes, rings a good bit of raspberry, dried cherries, a hint of florals, touch of leather and oak, pairs well with grilled meats

### Alamos Malbec

Heavy plum, dark cherry, and blackberry flavors, well-integrated brown spice and vanilla. Firm tannins and a long finish, pairs well with cracked pepper, red meats, spicy marinades

### Copper Ridge Merlot

Complex nose of red fruit and dark cherry, supported by caramel, vanilla and hints of spices. On the palette, round and sweet tannins give way to red fruit with a cherry-vanilla finish, pairs well with roasted red meats, tomato sauces

# RED WINES