

2023 Chardonnay, CA

VARIETAL: 100% Chardonnay.

APPELLATION: Coastal growing regions of Napa Carneros, Sonoma Carneros, and Monterey.

WINEMAKING: Barrel aged for 10 months in American Oak barrels

WINEMAKER'S TASTING NOTES

- Aroma: Ripe Asian pear, green apple, honeydew melon, and pink grapefruit; with nectarine notes.
- Palate: Lemon curd and balanced flavors of guava with white peach. The acidity is mouthwatering.
- Style: Vibrant & complex. Finishes with flavors of crème brûlée and vanillin notes. Long-lasting mouthfeel.

PAIRING:

- Poultry, Rich fish (Salmon, Tuna, etc.), Pork, and Vegetarian dishes

2023 Sauvignon Blanc, Napa Valley (Wine Enthusiast: 90 points)

VARIETAL: 100% organically certified Sauvignon Blanc grapes

APPELLATION: Napa Valley

WINEMAKING: Stainless steel, American Oak, & concrete tank fermentation and aging.

WINEMAKER'S TASTING NOTES

- Aroma: Complex & ripe; aromas of nectarine, green apple, & candied lemon lead into ginger & pineapple.
- Palate: Round and lush, fresh flavors of lemon curd, pear, and ripe citrus
- Style: Refreshing acidity that leads to a long and smooth finish of grapefruit.

PAIRING:

- Fish, Shellfish and Vegetarian dishes; even tuna tartar.

2022 Pinot Noir, Carneros (Wine Enthusiast: 90 points)

VARIETAL: 100% certified organic Pinot Noir grapes

APPELLATION: Napa Carneros and Sonoma Carneros

WINEMAKING: Barrel aged for 10 months in French Oak barrels

WINEMAKER'S TASTING NOTES

- Aroma: Ripe raspberries & fresh picked strawberries blend with hints of baking spice & black tea notes.
- Palate: Full and lush with mingling flavors of berry jam with hint of toasted oak nuances.
- Style: Garnet rose color to the rim of the glass. Silky, palate-stimulating structure gives balance to the zest and spice of this wine, culminating in a persistent finish.

PAIRING:

- Veal, Pork and Poultry dishes. Braised short ribs. Grilled salmon or with roast duck breast.

2022 Cabernet Sauvignon, Napa Valley (Wine Enthusiast: 92 points)

VARIETAL: 88% Cabernet Sauvignon, 12% Petit Verdot.

APPELLATION: Napa Valley

WINEMAKING: Each vineyard lot was fermented separately Barrel aged for 2 years in American Oak barrels

WINEMAKER'S TASTING NOTES

- Aroma: Deep ruby color with nuanced aromas blending cassis, anise, cola, black cherry pie, and subtle hints of baking spices complemented with cedar and vanilla.
- Palate: Red and dark fruits are forward. Fine, well-integrated tannings that give it an unctuous mouthfeel.
- Style: Hints of blackberry, cocoa and toasty vanilla round out the long, lush finish.

PAIRING:

- The richness of this wine, combined with American Oak character, makes it a perfect pairing for steak, BBQ rib, or other beef dishes. Can also be paired with lamb and poultry dishes.