

Comte de la Chevalière (2024 Sancerre)

VARIETAL

- 100% Sauvignon Blanc

APPELLATION

- France/Loire Valley/Upper Loire/Sancerre

WINEMAKING

- Sourced from vineyards planted on Sancerre's limestone & clay-rich soils, which lend energy and structure to the finished wine. The 2024 vintage offered ideal conditions for producing wines with aromatic intensity & crisp definition. Fermentation and aging take place in stainless steel to preserve freshness & varietal purity.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** A fresh nose of white flowers and white fruits and green apples.
- **Finish:** The same notes are found on the palate, with fine minerality and freshness. Delivers a crisp, vibrant palate with layers of grapefruit, lime zest, & flinty undertones that reflect the terroir. Each sip offers impeccable balance, lively acidity, and a long, clean finish.
- **Ratings:**
 - 92 Points - Wine Enthusiast (11/1/2025): "This wine is fresh and springy. Crisp green apple & crushed-shell aromas billow from the glass along with lemon rind. Citrus-spritzed green pear opens the palate that is buttressed by snappy acidity that pops in the glass."
 - 90 Points - Decanter Magazine (6/11/2025): "Airy aromas of dried white flowers, sea salt, mandarin pith, & a note of salted lemon wedge. The palate is a touch austere, as a crushed chalk mouthfeel frames salty lemons, smoky flint & a ripe macerated nectarine note."

PAIRING

- Seafood and fish, goat cheese.



Comte de la Chevalière (Rose)

VARIETAL

- 100% Pinot Noir

APPELLATION

- From the Sancerre region in France's Loire Valley.

WINEMAKING

- For their Comte de las Chevalière rosé, the Cave de Sancerre harvests Pinot Noir at the perfect time—with enough acidity to be vibrant on the palate but ripe enough that there's beautiful, soft fruit to balance—then they ferment and ages the wine in stainless-steel tanks to preserve brightness and purity of flavor.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** Fresh strawberries, raspberries, white peach, nectarine, and a touch of honeysuckle or citrus
- **Finish:** Crisp and mineral-driven with a creamy texture, balanced acidity, & flavors of tart red berries, apricot, and crushed chalk.
- **Ratings:**
- 93 Points (Wine Enthusiast Editors' Choice, 12/1/2024): "This wine wants to show you what a serious, mature rosé can be. The orange-hued wine opens with a complex nose of nectarine, stewed apples, orange marmalade, honeysuckle & dried apricot. Rich & creamy in texture, the wine boasts well-integrated fruit kissed by golden apple and strawberry puree. Serve with a cheese plate or enjoy by itself."

PAIRING

- Lighter poultry or pork dishes
- Soft cheeses and charcuterie boards



Benmar Sand Dune (2023 Chardonnay)

VARIETAL

- 100% Chardonnay

APPELLATION

- A medium-bodied white wine from the Dundee Hills AVA in Oregon's Willamette Valley.

WINEMAKING

- It is aged for 14 months in 20% new French oak, offering a dry, bright profile with 13% alcohol.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** Lime and lemon pith, white flowers, orange oil, juicy apple, ripe pear, and toasted almonds.
- **Finish:** Lemon curd, green apple, white peach, and a creamy texture balanced by grippy acidity and mineral tension. A long and clean finish with a lingering touch of minerality and subtle oak spice.
- **Ratings:**
 - 94 points Decanter
 - 91 Wine Enthusiast (upcoming issue 10/01/2026):
"The rich aroma of a lemon tart with a butter crust is counterpointed by clean notes of clothes emerging from the dryer and saline. There's some energizing acidity here to accompany flavors of lemon, grilled pineapple and honeycomb. There's some weight here, with a smooth texture that comes close to being creamy."

PAIRING

- Sushi, Seafood, Shellfish, hard cheeses



Method “Black Label” (2023 Cabernet Sauvignon)

VARIETAL

- Primarily Cabernet Sauvignon with small additions of traditional Bordeaux varieties like Merlot and Petit Verdot.

APPELLATION

- Napa Valley, California. Drawn from main two parcels: one in western Oakville and another a mile north of St. Helena just east of Highway 29.

WINEMAKING

- A collaboration between Master Sommelier Ian Cauble and Vintner Trevor Sheehan of Precision Wine Co. In the cellar, they keep things classic but with modern precision: 100% destemmed fruit, small-lot fermentations, and élevage in French oak—typically 10–15% new—to frame the Cabernet without overwhelming it.

WINEMAKER’S TASTING NOTES

- **Flavor notes:** Ripe black cherry, graphite, warm sage, cocoa dust, dark cassis, blackberry, & blueberries layered with aromatic violets, dark chocolate, & savory spices.
- **Finish:** Medium-to-full-bodied featuring smooth, velvety tannins, a rich core of dark fruit, and subtle touches of toffee, mocha, and oak on a structured finish.
- **Ratings:**
 - 95-point score from critic James Suckling.

PAIRING

- Pairs wonderfully with grilled ribeye, roasted lamb, or hard aged cheeses.



Bodegas Olarra “Cerro Anon” Reserva (2020 Rioja)

VARIETAL

- Mainly Tempranillo blended with varieties like Mazuelo

APPELLATION

- Bodegas Olarra is located on the outskirts of Logroño, right in the heart of the DOC Rioja (Spain); within the prestigious Rioja Alta sub-district.

WINEMAKING

- On the outskirts of Logroño, right in the heart of the DOC Rioja; within the prestigious Rioja Alta sub-district.

WINEMAKER’S TASTING NOTES

- **Flavor notes:** Plum, cedar wood, dried cherry, licorice, dried herb and spice, with light, firm tannins and orange peel acidity.
- **Finish:** The palate is round & well structured. Stays lively & graceful through the spicy finish. Cranberry, raspberry, & black cherry with soft cocoa & clove on the finish.
- **Ratings:**
 - 94 Wine Enthusiast (05/01/2026): “Deep ruby in the glass. Enticing dark fruit aromas join flavors of cedar & sweet tobacco with a savory, lightly earthy finish. Tannins are finely corded & lengthy, creating a smooth mouthfeel. Sophisticated, layered, & enjoyable with both the approachability to drink now, & the hutzpah to hold years in cellar.”
 - 88 Wine Spectator (03/03/2025): “Aromas and flavors of black cherry coulis, dark chocolate, loamy earth & dried mint up front are initially appealing in this thickly textured red, but they lose momentum through the creamy finish.
 - 96 Decanter: “Thriving with fragrant blossom, rosehip/fresh cranberries & a sultry seam of cigar box oak. Furnished with broad structure & opulent tannin.”

PAIRING

- Roasted pork, Mushroom risotto, Aged hard cheeses



Cartuxa Evora Tinto Reserva (2018 Blend)

VARIETAL

- Mostly 70% Alicante Bouschet, 30% Aragonez (Tempranillo)

APPELLATION

- The Cartuxa winery is a leading estate in Portugal's Alentejo region, regarded as amongst Portugal's finest. Uniquely, Cartuxa is owned by a charity, the Eugénio de Almeida Foundation. Proceeds from winemaking are used to promote cultural, educational, & social development in the region.

WINEMAKING

- Made from old grape vines at the Quinta de Valbom estate in Évora, Portugal.
- Aged for 15 months in new French oak barrels, then kept in the bottle for an extra 15 months before release.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** Black plum, dark cherry, blackberry, chocolate, vanilla, & tobacco.
- **Finish:** Long & complex with spicy oak tannins and balanced acidity. Smooth tannins & well-judged oak give it shape, with a fresh lift on the finish that keeps it focused & drinkable.
- **Ratings:**
 - 94 Wine Enthusiast: "Praised as ripe, dense, and structured with dark black fruit, licorice, and cinnamon aromas."
 - 90 James Suckling: "Noted for powerful dark fruit, tar, cedar notes, & broad mouth-coating tannins."

PAIRING

- Great with grilled meats, rich barbecue, roasted pork, or mature cheeses.

