

Wines (and pricing)

bottle (full price / wine club price)
by the glass ~ red \$10 (\$9) : white \$8 (\$7)

Whites

- ✦ 2019 Sauvignon Blanc (\$25 / \$20)
Creamy green apple and lemon. Lightly acidic.
- ✦ 2019 Verdejo (\$25 / \$20)
Bright, crisp, dry, slightly tart with light acids.
- ✦ 2023 Viognier (\$25 / \$20)
Violets & lavender nose; soft, dry floral finish.

Rosé and Blends

- ✦ 2025 Carménère Rosé (\$25 / \$20)
Peach nose and flavors; creamy citrusy finish.
- ✦ 2016 "Vionillo" (\$30 / \$24)
Medium body; ripe cherries, pepper & vanilla.

Reds

- ✦ 2016 Tempranillo (\$35 / \$28)
Cranberry, raspberry spice and dark chocolate.
- ✦ 2017 Malbec (\$35 / \$28)
Deep dried cherry and a hint of black pepper.
- ✦ 2016 Mourvèdre (\$35 / \$28)
Light - medium; dry rustic juicy currant taste.
- ✦ 2018 Carménère (\$35 / \$28)
Medium bodied; spicy, earthly, cherry flavors.
- ✦ 2017 Tannat (\$35 / \$28)
Rich layers of dried fruits and dark chocolate.

Dessert ~

- ✦ 2018 Late Harvest Viognier (\$32 / \$25⁶⁰)
Juicy ripe peaches and honey. Not too sweet.
- ✦ 2016 Tempranillo Dessert Wine (\$40/\$32)
Port-style; rich, smooth and velvety.



BUY WINE
ON- LINE

