



VILLA VICTORIA

2021 *Primitivo* Italy

This Italian Primitivo is a textbook example of bold, expressive winemaking. Juicy and jammy, it offers layers of dark fruit, perfectly balancing smooth richness with a touch of savory intrigue. The aromas of ripe plum, dried cranberry, and a hint of white sage are complemented by subtle notes of white pepper and coffee. On the palate, jammy dark fruit flavors of plum and cranberry take center stage, with a touch of herbaceous savoriness that adds depth. The wine finishes smooth and lingering, leaving an impression that refuses to quit.

FOOD PAIRING:

This Primitivo pairs beautifully with grilled meats, rich stews, and flavorful pasta dishes. Its bold profile also complements aged cheeses and dishes with earthy flavors, making it a versatile choice for a wide range of hearty meals.

APPELLATION:

Italy

COMPOSITION:

94% Primitivo & 6% Aglianico

ALCOHOL:

12.5%

AWARDS:

GOLD 97^{pts}

2023 Harvest Terroir Challenge

Best of Class, Double Gold, Best of Italy

SILVER 92^{pts}

2023 American Wine Society
Commercial Wine Competition



WILD GROVE

Cellars

varietal ROSÉ WINE

vintage 2021

appellation CALIFORNIA

Discover flavors of juicy watermelon, strawberry, and citrus zest in our artfully crafted Wild Grove Rosé. Sourced from fruit in idyllic California vineyards, let your palate explore this floral delight that is everything you could want in a Rosé. Serve chilled and enjoy!

TASTING NOTES:

Enticing aromas of white peach, orange zest, and Acacia flower are present on the nose. Peach, melon, and guava delight the palate with a wonderfully bright acidity that fades into a soft, silky finish of plum, and melon.

FOOD PAIRING:

Fresh bruschetta, shrimp and avocado salad, cupcakes with buttercream frosting for

APPELLATION:

California

COMPOSITION:

94% Zinfandel, 3% Muscat, 3% Sauvignon Blanc

WINEMAKING:

6 months in stainless steel

ALCOHOL:

12.0%

AWARDS:

GOLD 90pts - 2023 Monterey International Wine Competition

SILVER - 2023 The Toast of the Coast Wine Competition

HYACINTH

2021 MERLOT

California

TASTING NOTES:

Our Merlot opens with enticing aromas of fresh berries, vanilla, and a hint of spice, setting the stage for a complex palate. Rich flavors of mocha and blackberry are seamlessly intertwined with toasted oak, creating a smooth, velvety texture. This wine delivers both strength and refinement, leaving a lasting impression with every sip.

FOOD PAIRING:

Pair this Merlot with roasted leg of lamb or smoky grilled tri-tip for a savory main course. For a sweet indulgence, savor it alongside a decadent dark chocolate and raspberry layer cake—a perfect complement to its bold, rich flavors.

APPELLATION:

California

COMPOSITION:

87% Merlot, 5% Colombard, 4% Cabernet Sauvignon, 2% Petite Verdot, & 2% Tempranillo

WINEMAKING:

Aged in stainless with 5% New Oak equivalent

ALCOHOL:

13.0%



Poplin Fields



2024 pinot grigio

TASTING NOTES:

This Pinot Grigio has a bright and lively structure that immediately draws you in. The nose opens with fresh citrus peel and delicate hints of orange blossom, creating an inviting bouquet. On the palate, the wine's crisp acidity is beautifully balanced, with layers of zesty grapefruit adding a refreshing complexity. The finish is clean and vibrant, leaving a lasting impression of citrusy freshness.

FOOD PAIRING:

Pair with light dishes like fresh seafood, crisp salads, or goat cheese. It also complements grilled chicken or vegetable dishes, with its bright acidity and citrus notes enhancing the flavors.

APPELLATION:

California

COMPOSITION:

93% Pinot Grigio, 4% Moscato,
3% Colombard

WINEMAKING:

Crafted with careful attention to
balance and complexity.

ALCOHOL:

12.0%

AWARDS:

Coming Soon

