

# Viña del Sur Malbec 2021

## TASTING NOTES:

Viña del Sur Malbec 2021 is a bold and fruit-driven red that captures the essence of Argentina's high-altitude vineyards. It opens with aromas of blackberry and blueberry, with subtle undertones of spice. The palate is rich and structured, offering layers of dark plum, cocoa, and a hint of black pepper. Smooth texture and integrated oak lead to a long, velvety finish with a touch of earthiness.

## FOOD PAIRING:

Pair with grilled meats, chimichurri steak, roasted vegetables, or aged cheeses. A natural fit for hearty dishes and bold flavors.

## APPELLATION:

Argentina

## COMPOSITION:

95% Malbec, 5% Cabernet Franc

## WINEMAKING:

Cold-soaked for enhanced extraction, then fermented in stainless steel and aged 8 months in French oak to build structure and complexity.

## ALCOHOL:

14.4%

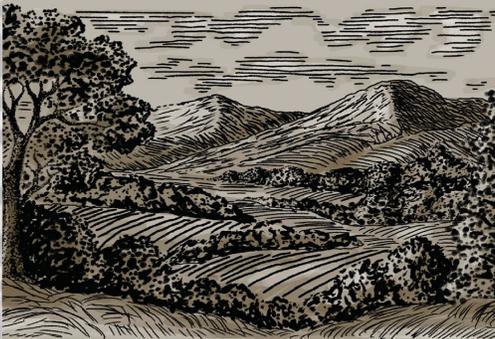
## AWARDS:

LA Invitational - Silver  
Competing Corks - Silver  
San Diego Wines and Spirits - Silver  
Portland Seafood & Wine - Bronze





## SCENIC RIDGE



MERITAGE  
2022  
CALIFORNIA  
RED WINE

# SCENIC RIDGE

## Meritage 2022

### TASTING NOTES:

Scenic Ridge Meritage 2022 is a smooth, expressive red blend with layers of ripe fruit and savory spice. Aromas of blackberry, plum, and toasted vanilla rise from the glass, followed by hints of clove and dried herbs. The palate is full of dark cherry, cocoa, and baking spice, with a supple mouthfeel and a polished, medium-bodied finish. A balanced and versatile wine, perfect for both casual sipping and dinner pairings.

### FOOD PAIRING:

Delicious with grilled meats, roasted vegetables, or aged cheddar. Also pairs well with hearty pasta dishes or flatbreads with caramelized onions and mushrooms.

### APPELLATION:

California

### COMPOSITION:

48% Cabernet Sauvignon, 32% Merlot, 20% Malbec

### WINEMAKING:

Each varietal was fermented separately in stainless steel, then blended and aged 9 months in French and American oak.

### ALCOHOL:

13.5%

### AWARDS:

LA Invitational - Silver  
Competing Corks - Silver



# BLOOM & BURROW

chardonnay

## TASTING NOTES:

Boom & Burrow Chardonnay opens with inviting aromas of ripe apple, golden pear, and citrus blossom layered with subtle hints of vanilla and toasted almond. The palate is medium-to-full bodied with a smooth, rounded texture, showcasing flavors of orchard fruit, tropical notes, and a touch of creamy oak balanced by fresh acidity.

## FOOD PAIRINGS:

It pairs beautifully with roasted chicken, seafood in butter or cream sauces, creamy pastas, and soft cheeses such as Brie or triple-cream varieties.

## APPELLATION:

California

## COMPOSITION:

90% Chardonnay, 7% Muscat, 3% Viognier

## WINEMAKING:

Fermentation took place in stainless steel tanks at cool temperatures to preserve bright fruit character before blending and bottling.

## ALCOHOL:

12.5%

## AWARDS:

LA Invitational - Gold    San Diego Wines & Spirits - Silver  
Competing Corks - Silver    Portland Seafood & Wine - Bronze



# Misty Horizons



## TASTING NOTES:

Bright and aromatic, this Moscato offers expressive notes of orange blossom, honeysuckle, ripe peach, and sweet citrus. On the palate, it is fruit-forward and softly sweet, with flavors of juicy stone fruit, melon, and a delicate honeyed lift balanced by refreshing acidity. The finish is smooth and inviting.

## FOOD PAIRINGS:

Enjoy slightly chilled alongside fruit-based desserts, lemon tarts, spicy Asian dishes, fresh goat cheese, or as an easy-sipping brunch companion.

## APPELLATION:

California



## COMPOSITION:

92% Moscato, 5% Chardonnay, 3% Muscat

## WINEMAKING:

Fruit was gently pressed and fermented in stainless steel to maintain vibrant aromatics. Fermentation was stopped early to retain natural sweetness.



## ALCOHOL:

12.5%



## AWARDS:

LA Invitational - Gold  
Competing Corks - Gold  
Portland Seafood & Wine - Bronze