2013

PRIVATE RESERVE

VINTAGE NOTES:
California winegrowers celebrated the 2013 vintage after a long, sunny year. Temperatures were consistent and resulted in very healthy vines throughout the ripening process. 2013 produced fruit with excellent structure as well as an abundance of ripe fruit, not often found together.

TASTING NOTES:
Both the nose and the flavors of this gorgeous deep-purple Cabernet Sauvignon are consistent. Aromas begin with plum, blackberry, black currant with a soft earthiness. The flavors grow with black currant and a bit of tobacco. The finish is soft and inviting.

PAIRING GUIDE:
Vegetarian: Slow Cooker Vegetable Ragout with Polenta, Black-Bean Burgers
Meats: Bacon-wrapped Filet Mignon, Prime Rib Roast
Seafood: Salmon Wellington, Southwest Tilapia
Cheeses: Bleu, Extra Sharp Cheddar

TECHNICAL NOTES:
Appellation: California
Varietal Composition: 84% Paso Robles Cabernet Sauvignon, 16% Merlot
Alcohol: 12.5%

ABOUT WINDSOR VINEYARDS:
Founded by vintner Rodney Strong, Windsor Vineyards has been the home of prized wines for over 50 years. We get to pick and choose from the best vineyards in California. Each wine is expertly crafted by our team of award-winning winemakers and artisans just for you.
Vintage Notes:
The 2016 growing season was very even with mostly normal yield. The winter rains helped to alleviate the drought throughout the state. The quality of the 2016 fruit was stellar, marked by even ripeness and balanced flavors making this another exceptional vintage.

Tasting Notes:
This beautiful Rosé is bright fuschia in color. The flavors are fresh cut watermelon, strawberry and citrus blossom. These crisp fruit flavors accompany a tangy and slightly sweet-fruity finish. The balance between fruitiness and acidity is precise and delicious. This Rosé is enjoyment sip after sip. Serve it slightly chilled.

Pairing Guide:
Vegetarian: Spicy Vegetable Stir Fry, Curries
Meats: Sweet and Spicy Chicken, Asian-Spiced Roast Duck
Seafood: Blackened Red Snapper, Cajun-Spiced Shrimp
Cheeses: Muenster, Pepper-Jack

Technical Notes:
Appellation: California
Varietal Composition: 65% Zinfandel, 35% Barbera
Alcohol: 11.0%

About Ray’s Station:
John Ray, former Army Captain and Bear Flag Republic Leader, was an early founder to California’s Wine Country. Ray’s Station celebrates John Ray’s search for great wines and his thirst for discovery.
2016 Pinot Noir
Winemaker’s Select

Vintage Notes:
The 2016 vintage was another excellent vintage for California. It started early and finished early as a result of another mild winter. The rains did bring some much needed hydration to the vines. The earlier-harvested Burgundian varietals like Pinot Noir are well structured and layered. All in all, 2016 was a near perfect vintage.

Tasting Notes:
This Pinot Noir is pleasant and inviting and pairs well with many foods. It is ruby garnet in color. The aromas of fresh raspberries and cranberries lead to ripe red cherries and black-cherry cola. The delightful finish is soft and appealing. Its versatility makes it perfect on any holiday table or buffet.

Pairing Guide:
Vegetarian: Mushroom and Cheese Pizza, Roasted Root Vegetable Salad
Meats: Brown Sugar-Glazed Ham, Roast Turkey
Seafood: Salmon Filets, Bacon-wrapped Sea Scallops
Cheeses: Gruyere, Sharp Cheddar

Technical Notes:
Appellation: California
Varietal Composition: 94% Pinot Noir, 4% Merlot; 2% Zinfandel
Alcohol: 13.5%

About SCV:
Wines inspired by our affinity for the Pacific Ocean and surrounding landscapes. Our tasting room, located on Highway 1 in Bodega Bay, is stunning with its panoramic water views and spectacular sunsets.
The 2016 harvest for the Burgundian varietals finished more than a week before the Bordeaux varietals. There were some cooler temperatures in mid-September that allowed the fruit to ripen longer on the vines. The drought was far from over, leading to tight clusters and ripe fruit flavors.

Pale straw in color, this Chardonnay greets you with aromas of honeysuckle and orchard fruit. The nose gives way to flavors of ripe Asian pears and Pink Lady apples. The mouth-feel is juicy and balances the fruit layers. It leaves you with a delightful and elegant finish.

Vegetarian: Fettucine Alfredo, Baked Brie
Meats: Holiday Turducken, Turkey Burgers
Seafood: Crab Cakes, Lobster Tails
Cheeses: Triple-Cream, Mild White Cheddar

Appellation: California
Variatel Composition: 97% Chardonnay, 3% Pinot Grigio
Alcohol: 12.5%