



2015 BEAR HUG WINEMAKER SELECT CABERNET SAUVIGNON

We suggest letting this wonderful wine sit for half an hour after opening to let the flavors open up. Even if you can't wait, you are certain to enjoy complex dark fruit flavors.

FLAVORS:

- Blackcurrant
- Black Cherry
- Dried Herbs
- Vanilla

PAIRING GUIDE:

- Cheeses - Pecorino, Toscana, Gorgonzola, Roquefort
- Protein - Beef, Venison, Lamb
- Vegetables - Beans, Squash, Peppers
- Spices - Pepper, Garlic

APPELLATION:

California

ALCOHOL:

13.3% by volume

VARIETAL:

100% Cabernet Sauginon

OUR PAIRING RECOMMENDATION:

- Filet Mignon with Balsamic Reduction
- Bacon Cheddar Burgers with Fries
- Leg of Lamb with Rosemary

RECENT AWARDS:



Bronze Medal – 2017 San Francisco International Wine Competition
2015 Bear Hug Cabernet Sauvignon





2016 BEAR HUG WINEMAKER SELECT CHARDONNAY

Bear Hug Winemaker Select California Chardonnay is a remarkably crisp and refreshing white wine. From the first sip, you will be tantalized by delicious fruit flavors, all in perfect, harmonious balance.

FLAVORS:

- Yellow Apple
- Tropical Fruits
- Lemon Meringue

PAIRING GUIDE:

- Cheeses - Brie, Manchego, Parmesean
- Protein - Chicken, Shrimp, Salmon
- Vegetables - Sweet Corn, Mushrooms, Root Vegetables
- Spices - Rosemary, Basil, Mint

APPELLATION:

California

ALCOHOL:

12.8% by volume

VARIETAL:

100% Chardonnay

OUR PAIRING RECOMMENDATION:

- Lemon & Herb Roasted Chicken with Root Vegetables
- Spaghetti Carbonara
- Caesar Salad with Grilled Chicken

RECENT AWARDS:



Silver Medal – 2017 Sommelier Challenge International Wine Competition
2016 Bear Hug Chardonnay





2016 MONARCH GLEN MERLOT

This tasty Merlot grabs your attention with tangy notes of red fruit, leading into a satisfying, dry finish. One sip and you'll know why this is our most critically acclaimed wine.

FLAVORS:

- Blackberry
- Raspberry
- Vanilla

PAIRING GUIDE:

- Cheeses - Gouda, Aged Cheddar, Blue Cheeses
- Protein - Poultry, Pork, Beef, Lamb
- Vegetables - Tomato, Bell Peppers, Eggplant, Root Vegetables
- Spices - Five Spice, Chipotle, Sage

APPELLATION:

California

ALCOHOL:

13.2% by volume

VARIETAL:

100% Merlot

OUR PAIRING RECOMMENDATION:

- Turkey Chili with Cheddar and Sour Cream
- Blue Cheese and Mushroom Burgers
- Five Spice Roasted Duck
- Stuffed Bell Peppers

RECENT AWARDS:



Double Gold Medal, 97pts. – 2017 San Francisco International Wine Competition
2016 Monarch Glen Merlot



Silver Medal – 2017 Critic's Challenge International Wine Competition
2016 Monarch Glen Merlot





2016 SPENCER FAMILY VINEYARD SAUVIGNON BLANC WINEMAKER SELECT

Produced in a century-old vineyard, the grapes in this wine provide marvelous complexity and balance to this fruity, crisp Sauvignon Blanc.

FLAVORS:

- Grapefruit
- Green Apple
- Nectarine

PAIRING GUIDE:

- Cheeses - Mozzarella, Cotija, Feta
- Protein - Seabass, Clams/ Oysters, Pork
- Vegetables - Avocado, Broccoli, Kale, Garlic
- Spices - Dill, Cilantro, Tarragon

APPELLATION:

California

ALCOHOL:

13.0% by volume

VARIETAL:

100% Sauvignon Blanc

OUR PAIRING RECOMMENDATION:

- Blackened Fish Tacos with Napa Cabbage and Cilantro Aioli
- Seared Sesame Crusted Ahi Tuna
- Penne Pesto with Asparagus

RECENT AWARDS:



Gold Medal, 92pts. – 2017 Monterey International Wine Competition
2016 Spencer Family Vineyard Sauvignon Blanc



Silver Medal – 2017 West Coast Wine Competition International Wine Competition
2016 Spencer Family Vineyard Sauvignon Blanc



Silver Medal, 88pts. – 2017 Toast of the Coast International Wine Competition
2016 Spencer Family Vineyard Sauvignon Blanc

