



## 2017 SIERRA TRAILS OLD VINE ZINFANDEL

Coming to us from some of the oldest Zinfandel plantings in California, 2017 Sierra Trails Old Vine Zinfandel is a complex and fruity red with a lingering finish.

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### FLAVORS:

- Blackberry
- Raspberry
- Baker's Spice

### PAIRING GUIDE:

- Cheese – Manchego, Aged Cheddar
- Protein – Pork, Turkey, Lamb
- Vegetables – Roasted Tomatoes, Squash, Onions
- Spices – Ginger, Black Pepper, Rosemary

### APPELLATION:

California

### ALCOHOL:

14.5% by volume

### VARIETAL:

Zinfandel

### OUR PAIRING RECOMMENDATION:

- Turkey Bacon Cheddar Burgers
- Slow-cooked Barbeque Short Ribs
- Lamb Curry
- Pasta Arrabiata

### RECENT AWARDS:



Silver Medal – 2018 Sommelier Challenge International Wine Competition  
2017 Sierra Trails Old Vine Zinfandel





## 2017 FAIR OAKS RANCH CABERNET SAUVIGNON

This classic California Cabernet Sauvignon is dark, luscious, and easy to drink, whether you're sipping it with friends, a rich meal, or a lovely combination of the two.

### FLAVORS:

- Blackberry
- Black Currant
- Fresh Herbs
- Cedar

### PAIRING GUIDE:

- Cheeses – Gruyere, Gorgonzola, Cheddar
- Protein – Beef, Lamb
- Vegetables – Tomatoes, Mushrooms
- Spices – Smoked Paprika, Rosemary

### APPELLATION:

California

### ALCOHOL:

12.5% by volume

### VARIETAL:

Cabernet  
Sauvignon

### OUR PAIRING RECOMMENDATION:

- Grilled Skirt Steak with Corn Tortillas and Spicy Red Salsa
- Bacon-Wrapped Dates
- Broiled Barbecue Ribs with Cheesy Mashed Potatoes





## 2016 STONE & GLASS CHARDONNAY

This is a classic, rich California Chardonnay with mellow fruit flavors and a zesty overlay. You've struck gold.

### FLAVORS:

- Golden apple
- Asian pear
- Citrus

### PAIRING GUIDE:

- Cheeses – Camembert, Fontina, Goat Cheese
- Protein – Poultry, Heavier White Fish, Ham, Macadamia Nuts
- Vegetables – Squash, Carrots, Potatoes
- Spices – Turmeric, Tarragon, Curry

### APPELLATION:

California

### ALCOHOL:

12.8% by volume

### VARIETAL:

Chardonnay

### OUR PAIRING RECOMMENDATION:

- Buttery Poached Salmon with Tarragon
- Curried Pumpkin Soup
- Herbed Roast Chicken and Root Vegetables

### RECENT AWARDS:



Silver Medal – 2018 Sommelier Challenge International Wine Competition  
2016 Stone & Glass Chardonnay





## 2017 SPENCER FAMILY VINEYARD WINEMAKER SELECT SAUVIGNON BLANC

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:

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:



Silver Medal – 2018 Winemaker Challenge International Wine Competition (2016 Vintage) Spencer Family Vineyard Winemaker Select Sauvignon Blanc

