Barker’s Ridge was crafted in honor of the family’s Golden Retriever Tucker, who was often seen perched on the hilltop overlooking the vineyard ridge. The Cabernet is bold and fruit-forward, laden with dark fruit notes that is characteristic of iconic California wines. This wine will have you basking in the same joy and excitement as you toast with friends and loved ones.

TASTING NOTES:
Lush on the palate with smooth tannins perfect for pairing, our Barker’s Ridge Cabernet opens with aromas of ripe red cherry and flavors of dark fruit, cassis and raspberry. A rich, robust finish with well-balanced tannins complete this delectable wine.

PAIRING SUGGESTIONS:
Portabella and goat cheese tarts, roasted prime rib, or blackberry cobbler a la mode for dessert.

VARIETAL COMPOSITION:
- 80% Cabernet Sauvignon
- 15% Petite Sirah
- 3% Merlot
- 2% Petit Verdot

ALCOHOL: 13.5%
RESIDUAL SUGAR: 0.3%

AWARDS:
GOLD 2020 Hilton Head Wine and Food Festival
SILVER 2020 East Meets West Wine Challenge
Our medium-bodied Meritage red blend is comprised of vineyards from throughout California, including Paso Robles, Lodi, and the North Coast. Aged in American oak barrels, our Meritage is fruit-forward and smooth across the palate.

**TASTING NOTES**
Montante Meritage packs flavors of black cherry, fresh plums, and subtle notes of crushed peppercorn. Smooth and velvety, this red blend is well-balanced to enjoy with a variety of meals.

**FOOD PAIRINGS**
Enjoy paired with spaghetti marinara, mushroom burgers, or rack of lamb.

**COMPOSITION**
39% Cabernet Sauvignon, 21% Zinfandel, 12% Petite Sirah, 11% Pinot Noir, 6% Barbera, 6% Syrah, 5% Merlot

**ALCOHOL**
13.5 % by volume

**RESIDUAL SUGAR**
0.2 %

**AWARDS**
Silver / 2020 WINEMAKER CHALLENGE
Bronze / 2020 EAST MEETS WEST WINE CHALLENGE
Laetitia Vineyard and Winery is passionate about producing premium wines that showcase the distinctive qualities of the Arroyo Grande Valley. Located in Southern San Luis Obispo County, the coastal property overlooks the Pacific Ocean, with sweeping vineyard views. The vineyards were first planted 1982 when French viticulturists found ideal growing conditions in the Arroyo Grande Valley for producing wines of similar character to those of their homeland in Epernay, France.

Tasting Notes:

Our Rosé opens with lively aromatics of sun-ripened strawberries, melon, and fresh jasmine. Bright flavors of watermelon and nectarine mingle across the palate, with a slightly-sweet finish. Serve this beauty paired with good company.

Recommended Food Pairing:

Juicy fried chicken, savory mushroom gouda quesadilla, and strawberry cheesecake
The 2018 California harvest was a winemaker’s dream, with a long, warm summer and consistent temperatures, allowing for extended hang times and even ripening. The result was an abundance of high-quality fruit that shows great expression. The Verdelle Vineyards Chardonnay showcases the flavors and fruit that are characteristic of this fantastic vintage in California.

TASTING NOTES
A light treatment of French oak aging results in enticing aromas of vanilla and toasted coconut, with a juicy flavor, and well-balanced acidity. Ripe flavors of Pink Lady apples, Asian pear, and mango burst on the palate, with a lingering crisp, clean finish.

PAIRING SUGGESTIONS
Pan-seared scallops, creamy brie or goat cheese, or butterscotch crème brûlée for dessert

VARIETAL COMPOSITION
99% Chardonnay, 1% Moscato

ALCOHOL
12.5%

RESIDUAL SUGAR
0.04%

AWARDS
Silver 2020 East Meets West Wine Challenge
Silver 2020 Hilton Head Wine and Food Festival