The Reserve Series of wines is my new favorite. Each as a unique blend of delicious fruit from some of the finest vines in Walla Walla Valley.

CABERNET SAUVIGNON WALLA WALLA VALLEY

An award winning wine from the acclaimed Walla Walla growing region, my Cabernet is a perfect accompaniment to any meal or shared with family and friends. The Walla Walla Cabernet is well structured with dark fruit and layered with nuances of oak and baking spice.

AWARDS:
• Gold: 2019 Asia International Wine Competition
• Silver: 2019 USA Wine Ratings
• Silver: 2019 Los Angeles International Wine Competition
• Silver: 2019 Monterey International Wine Competition
• Bronze: 2019 Sunset International Wine Competition

AROMAS:
Cherry, blackberry, toasted oak

FLAVORS:
Red currant, boysenberry, figs, baking spices

PAIRING GUIDE:
• Cheese: Goat, Gouda, cheddar, Gruyere
• Protein: Lamb, roasted prime rib, duck
• Vegetables: Eggplant, cauliflower, artichokes
• Spices: Black pepper, ginger-sesame, Cajun

APPELLATION:
Walla Walla Valley

ALCOHOL:
14.3% by volume

COMPOSITION:
88% Cabernet Sauvignon, 12% Merlot

KEVIN’S PAIRING RECOMMENDATIONS:
French Onion Soup, Cast-Iron Skillet Porterhouse Steak, Asian Duck Wraps with Hoisin Dipping Sauce
My Chardonnay is sourced from the finest vineyards in sunny California. Ripe tropical fruit with light oak aging makes my Chardonnay well-balanced and versatile to enjoy with any meal.

**AWARDS:**
- Double Gold & 92 points: 2020 West Coast Wine Competition
  - International East Meets West
- Gold: 2019 Sunset International Wine Competition
- Silver: 2020 Winemaker Challenge International Wine Competition

**AROMAS:**
Ripe yellow apples, Asian pear, toasted caramel

**FLAVORS:**
Mango, pineapple, vanilla

**PAIRING GUIDE:**
- Cheese: Goat cheese, blue cheese, swiss cheese
- Protein: Chicken, salmon, oysters
- Vegetables: Yellow squash, peas, zucchini, sunchokes
- Spices: Tarragon, parsley, thyme, lemon zest

**APPELLATION:**
California

**ALCOHOL:**
12.5% by volume

**COMPOSITION:**
86% Chardonnay, 9%, Pinot Grigio, 5% Riesling

**KEVIN’S PAIRING RECOMMENDATIONS:**
Butternut Squash Pasta, Salmon with Lemon Sauce, Pork Chops, Crème Brûlée
Sourced directly from the Maipu region in Mendoza, Argentina, this world class vineyard produces exceptional, concentrated fruit. My Malbec is packed with dark fruit flavors and a rich mouthfeel with a smooth finish.

**AWARDS:**
- Gold & 92 points: 2020 West Coast Wine Competition
  International East Meets West
- Silver: 2020 Hilton Head Wine & Food Festival
- Silver: 2020 Texas International Wine Competition
- Silver: 2019 Los Angeles International Wine Competition

**AROMAS:**
Blackberry, leather, plums

**FLAVORS:**
Fresh blueberries, bing cherry, dark chocolate, white pepper

**PAIRING GUIDE:**
- Cheese: Cheddar, bleu, manchego
- Protein: Lamb, pork, beef
- Vegetables: Red peppers, tomato, asparagus
- Spices: Clove, allspice, cinnamon

**APPELLATION:**
California

**ALCOHOL:**
12.5% by volume

**COMPOSITION:**
100% Argentinian Malbec

**KEVIN’S PAIRING RECOMMENDATIONS:**
Grilled Chorizo Sausages, Skirt Steak with Chimichurri Sauce, Pepper-Seared Tuna Steaks
Experience a rich, beautiful mouthful of sweetness balanced with bright acidity that makes this wine sweet - not sugary. This Moscato will certainly leave you wanting more.

**AWARDS:**
- Gold & 91 points: 2019 Sommelier Challenge International Wine Competition
- Gold: 2019 Oklahoma State Fair Wine Competition
- Gold: 2019 Asia International Wine Competition
- Silver: 2019 Hilton Head Wine & Food Festival
- Silver: 2019 USA Wine Ratings

**AROMAS:**
Honeysuckle orange blossoms, white peach, Pink Lady apples

**FLAVORS:**
Pear, mandarin orange

**PAIRING GUIDE:**
- Cheese: Muenster, pepper jack, brie
- Protein: Salmon, tilapia
- Vegetables: Carrots, celery, cucumbers
- Spices: Turmeric, saffron, cardamom

**APPELLATION:**
California

**ALCOHOL:**
11% by volume

**COMPOSITION:**
100% Muscat

**KEVIN’S PAIRING RECOMMENDATIONS:**
Walnut and Goat Cheese Salad, Spicy Flank Steak, Grilled Scallops, Vanilla Cupcakes