Our Merlot is packed with layers of complexity, making this wine a crowd-pleaser to pair with a variety of foods. Juicy fruit flavors of plum, black cherry and ripe blackberry are accented by a silky-smooth finish, with notes of cocoa and a hint of vanilla from oak aging. Mellow tannins and a lingering cherry finish with accents of black tea leaves.

**Recommended Food Pairing**
Grilled tri-tip roast, hamburgers, pasta with marinara sauce

**Composition**
98% merlot, 1% cabernet sauvignon, 1% syrah

**Alcohol**
12.5% by volume
Lush on the palate with balanced tannins perfect for pairing, our Cabernet Sauvignon 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.

Recommended Food Pairing

New York steak with cracked pepper, boneless leg of lamb, grilled cheeseburgers

Composition

85% cabernet sauvignon, 10% petite sirah, 4% merlot, 1% petite verdot

Alcohol

13.5% by volume

2017 Cabernet Sauvignon
California
Tasting Notes
The flavorful palate showcases deliciously juicy flavors of honeydew melon, and yellow apples. Sourced from prized vineyards throughout idyllic Sonoma County with warm, sunny days and cool, foggy nights which allow for slow ripening and optimal flavors.

Recommended Food Pairing
Gourmet cheeses with crusty French bread, fresh seafood such as scallops or halibut

Composition
98% pinot grigio, 1% riesling, 1% muscat alexandria

Alcohol
13% by volume
Flights of Fancy
ARTIST SERIES

2018
WHITE ZINFANDEL
CALIFORNIA

TASTING NOTES
Sweet aromas and essences of raspberry, strawberry and cherry with lovely citrus blossoms. Fresh fruit mingles on the palate with notes of cranberry and key lime pie. Lively and subtly sweet on the finish, make this a wonderful sipper for warm weather.

RECOMMENDED FOOD PairING
Pasta salad, shrimp pad thai, or serve with lemon bars for dessert

COMPOSITION
99% zinfandel, 1% muscat

ALCOHOL
12.5% by volume