



2018 SIERRA TRAILS OLD VINE ZINFANDEL

This zinfandel comes from some of the oldest vines in California. These vines produce less grapes but with more concentrated, full flavors. This robust red features complex aromas of ripe berries and red currant. Its palate is full in body with rich flavors of plum and undertones of oak and tobacco that meet savory hints on the palate for a long, lingering finish.

FLAVORS

- Berries
- Plum
- Tobacco
- Black pepper

PAIRING GUIDE

- Cheeses – Pepper Jack, Asiago, Parmesan
- Protein – Pork, Spare Ribs, Spicy Italian Sausage
- Vegetables – Tomatoes, Bell Peppers, Collard Greens
- Spices – Paprika, Barbecue Sauce, Chili Powder

APPELLATION

California

ALCOHOL

14.5% by volume

VARIETAL

Zinfandel

OUR PAIRING RECOMMENDATION

- Barbecue Spare Ribs
- Spiced Three-Bean Chili
- Italian Sausage Pizza

RECENT AWARDS:



Silver Medal – 2020 Critics Challenge International Wine Competition
2018 Sierra Trails Old Vine Zinfandel





2018 FOG HARBOR RED BLEND

This beautiful medium-bodied red blend wine is perfect for everyday enjoyment and has all of the characteristics you've come to expect from a California red. Inky purple in the glass, powerful aromas of rich dark berries overflow on the nose before your first sip. On the palate, jammy dark fruit flavors of cherry, currant, and berries are complemented by a mellow hint of vanilla on the finish.

Best served on the cooler side for a red wine, Fog Harbor pairs well with a sunny barbeque, but can also work with a heavier tuna or glazed salmon dish.

FLAVORS

- Cherry
- Currant
- Berry
- Vanilla

PAIRING GUIDE

- Cheeses – Cheddar, Asiago, Smoked Gouda
- Protein – Beef, Lamb, Salmon
- Vegetables – Tomatoes, Eggplant, Scallion
- Spices – Sage, Chipotle, Nutmeg

APPELLATION

California

ALCOHOL

13.5% by volume

VARIETAL

Red Blend

OUR PAIRING RECOMMENDATION

- BBQ Ribs
- Garlic Basil Chicken with Tomato Sauce
- Eggplant Parmesan





2019 VOL DU FLAMANT ROSÉ

A brilliant ruby-hued rosé with aromas of pink flower and apricot that mingle with flavor notes of wild ripe strawberry, blood orange, and fragrant hibiscus. This dry, medium-bodied wine has crisp acidity, so serve it cold to keep it zesty and refreshing. For a perfect pairing, think of uncorking this on a late summer evening while enjoying dinner alfresco and Greek gyros with dill tzatziki.

Grace your next gathering with grenache rosé, inspired by the beauty and elegance of the flamingo. This statement-making rosé elevates any occasion.

FLAVORS

- Strawberries
- Red Currant
- Hibiscus
- Blood Orange

PAIRING GUIDE

- Cheeses – Havarti, Aged Gouda, Goat's Milk Cheeses
- Protein – Salmon, Chicken, White Fish
- Vegetables – Mushrooms, Asparagus, Cauliflower
- Spices – Herbs de Provence, Dill, Saffron

APPELLATION

I.G.P. Aude, France

ALCOHOL

12.5% by volume

VARIETAL

Grenache

OUR PAIRING RECOMMENDATION

- Soupe Au Pistou
- Bouillabaisse
- Spicy Indian Cuisine





2019 BAYSHORE VINTNERS PINOT GRIGIO

Zesty pinot grigio is one of the most refreshing white wines you can drink and the perfect companion to a hot, late summer day. This wine is clean with delicate citrus and tropical aromas of lemon, peach, and apricot to mango and white flower. It's crisp, light-bodied, and has hints of chalky minerality that linger on the finish. This easy-drinking wine is excellent on its own as a poolside cocktail but also pairs well with lighter dishes such as summer salad, chilled seafood, and sushi.

FLAVORS

- Citrus
- Melon
- Apricot
- White Blossoms

PAIRING GUIDE

- Cheeses – Havarti, Aged Gouda, Goat's Milk Cheeses
- Protein – Clams, Prawns, Garbanzo Beans
- Vegetables – Eggplant, Bell Peppers, Cucumber
- Spices – Basil, Oregano, Thyme

APPELLATION

California

ALCOHOL

12% by volume

VARIETAL

Pinot Grigio

OUR PAIRING RECOMMENDATION

- Pasta Primavera
- Sushi and Sashimi
- Hummus and Veggie Sandwiches

