



# Happy Dance

CABERNET SAUVIGNON

CALIFORNIA 2019

David Venable's signature Happy Dance started nearly a decade ago when something made his taste buds spark with joy! Now he's created a signature label for some of his favorite flavorful and food-friendly wines. Enjoy with friends and family, paired along-side your favorite David recipes. CHEERS, FOODIES!

## TASTING NOTES

This Cabernet has a deep, inviting color and enticing layers of dark cherries, fresh blackberry, plum and star anise. On the palate, lush fruit flavors are framed by an orchestra of spice layers and hints of dark chocolate. You will have no trouble finding a foodie favorite to pair this rich wine with!

## RECOMMENDED FOOD PAIRING

David's Bacon-Wrapped Blue Cheese Stuffed Dates, Ultimate Game Day Chili, Prime Rib Crusted with Roasted Garlic & Crushed Peppercorn, or Beignets with Chocolate Bourbon Sauce for a decadent southern dessert.

## AWARDS

**GOLD** 2021 Lone Star International Wine Competition

**DOUBLE GOLD** San Antonio Stock Show & Rodeo International Wine Competition

## COMPOSITION

75% Cabernet Sauvignon, 5% Zinfandel, 10% Pinot Noir, 10% Syrah

## ALCOHOL

14%

## R/S

2.9



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CHARDONNAY  
CALIFORNIA 2020

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## TASTING NOTES

This Chardonnay highlights flavors of green apple, tropical fruits, and lemon while rounding them out with slight seasonal notes of vanilla, candied cinnamon and nutmeg. This wine is as refreshing as it is comforting and perfect to pair with your favorite David recipes.

## RECOMMENDED FOOD PAIRING

David's Butternut Squash Soup, Buffalo Chicken Dip, Air Fried Fish & Chips, and Butterscotch Crème Brûlée.

## AWARDS

**SILVER** 2021 Lone Star International Wine Competition

**SILVER** San Antonio Stock Show & Rodeo International Wine Competition

## COMPOSITION

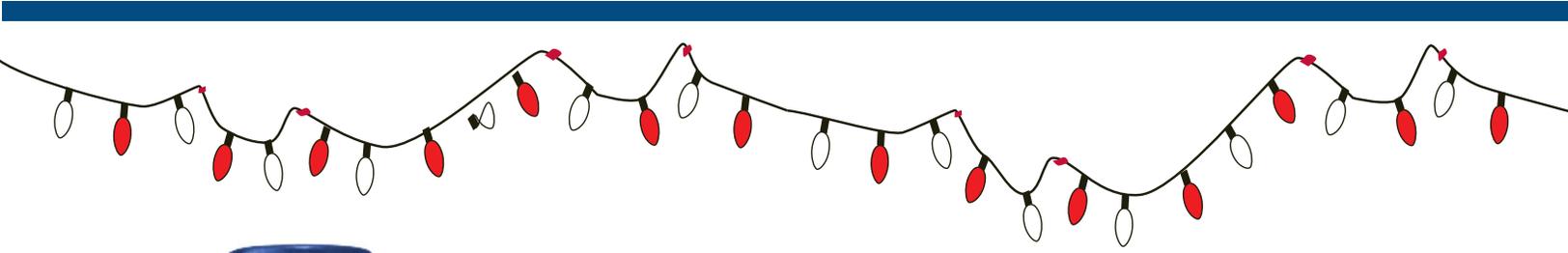
95% Chardonnay, 3% Pinot Grigio, 2% Muscat

## ALCOHOL

12.5%

## R/S

2.8



# Happy Dance

MERLOT  
CALIFORNIA 2019

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## TASTING NOTES

This Merlot bursts with juicy fruit flavors with hints of vanilla and slight earthy undertones. Dark, ripe plum and bright raspberries linger around the palate rounded out by mocha and spice. This wine leaves a velvety smooth feel in the mouth and a long finish. One sip will have you spinning with joy as you try to find that perfect foodie recipe to pair this with.

## RECOMMENDED FOOD PAIRING

David's Grilled Maple-Glazed Bacon Sliders, Cranberry Cocktail Meatballs, Butternut Squash and Sausage Casserole and Blueberry Panna Cotta for a delicious dessert.

## AWARDS

GOLD San Antonio Stock Show & Rodeo International Wine Competition

BRONZE 2021 Lone Star International Wine Competition

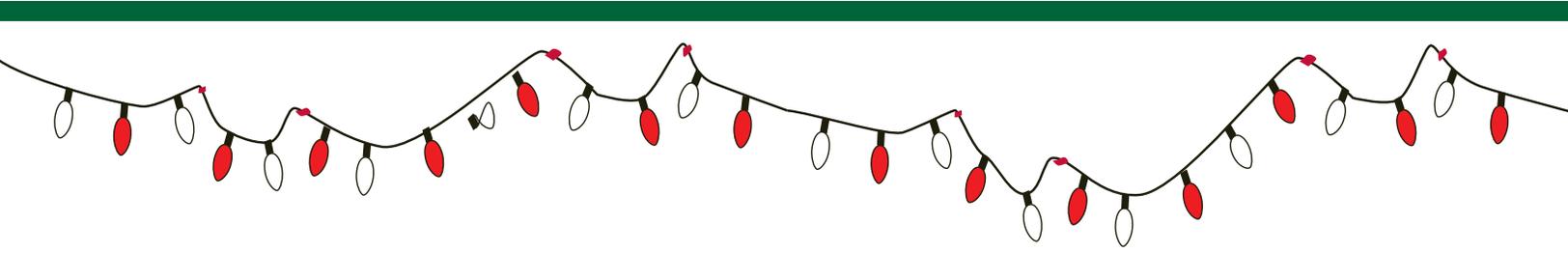
## COMPOSITION

90% Merlot, 5% Syrah, 5% Pinot Noir

## ALCOHOL

13.5%

R/S  
3



# Happy Dance

WINTER ROSÉ  
CALIFORNIA 2019

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## TASTING NOTES

A Rosé for the holidays and winter — slightly sweet, crisp & fruity. Aromas of citrus blossoms and sun-ripened strawberries. Bright and zesty flavors of raspberries, juicy watermelon and key lime. This wine has a youthful zip and is great for the start of any party as well as pairing with your favorite foodie appetizers.

## RECOMMENDED FOOD PAIRING

David's Bacon Jam Bruschetta, Chicken & Sausage Gumbo, Baked Salmon with White Beans, and finish with Cherries Jubilee for dessert.

## AWARDS

**BRONZE** 2021 Lone Star International Wine Competition

**BRONZE** San Antonio Stock Show & Rodeo International Wine Competition

## COMPOSITION

40% Petite Sirah, 20% Cabernet Sauvignon, 10% Rubired, 10% Syrah, 8% Syrah, 7% Zinfandel, 3% Pinot Grigio, 2% Muscat

## ALCOHOL

12%

R/S

3.8

