



CHAMBRAY
CABERNET SAUVIGNON

Artisan Collection

bluejean **CHEF**

PRODUCT OF: CALIFORNIA

VINTAGE: 2020

bluejean **CHEF**

CHAMBRAY

CABERNET SAUVIGNON

Artisan Collection

I have always loved cooking and my Chambray wines are the perfect complement to any meal or occasion. Whether you are trying a new recipe, bringing it as a gift, or just hanging out with loved ones, grab some Chambray wines, get comfortable, and have some fun!

ENJOY

VINTAGE: 2020

COMPOSITION: 87% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot, 3% Tempranillo

WINEMAKING: Aged 8 months in neutral oak barrels

PRODUCT OF: California

ALCOHOL: 13.5%

RESIDUAL SUGAR: 4.5 g/L

TASTING NOTES

The most widely known red, my Chambray Cabernet Sauvignon does its varietal proud. Aromas of cherry, ripe black currants and fresh blackberries balance perfectly with vanilla oak undertones creating a wine complex enough for the most special occasions and easy drinking enough for everyday enjoyment.

FOOD PAIRINGS

Chambray Cabernet Sauvignon enhances any meal. It pairs perfectly with vegetarian moussaka (which uses portobello mushrooms instead of ground beef), an open-faced steak sandwich with Béarnaise sauce, or just a really good brisket.

AWARDS

- DOUBLE GOLD, 98^{PTS}** | 2022 International Women's Wine Competition
- SILVER** | 2022 Toast of the Coast Wine Competition
- SILVER** | 2022 Winemaker Challenge International Wine Competition
- SILVER** | 2022 Great American International Wine Competition
- SILVER** | 2022 OC Fair Commercial Wine Competition
- SILVER** | 2022 North of the Gate Wine Competition

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CHAMBRAY

PINOT NOIR

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VINTAGE: 2020

COMPOSITION: 75% Pinot Noir, 10% Zinfandel,
10% Syrah, 5% Carignane

WINEMAKING: Aged 6 months in neutral oak barrels

PRODUCT OF: California

ALCOHOL: 13.5%

RESIDUAL SUGAR: 3.5 g/L

TASTING NOTES

I selected this easy-drinking Chambray Pinot Noir to pair with a wide variety of foods and be relaxing enough to enjoy all on its own. A beautiful light-bodied red, this Pinot is mellow in style without missing an ounce of flavor. Juicy flavors of raspberry and pomegranate mix with baking spices to create a long, food-friendly finish.

FOOD PAIRINGS

This Pinot Noir is so versatile it can be enjoyed with balsamic BBQ salmon, creamy ham and asparagus pasta, spicy fish street tacos, or even your favorite burger. Chambray Pinot Noir is a tried and true favorite, just like Blue Jean Chef favorites Hazel and Loulou!

AWARDS

GOLD, 91^{PTS} | 2022 Toast of the Coast Wine Competition

GOLD, 90^{PTS} | 2022 Winemaker Challenge International Wine Competition

SILVER | 2022 Great American International Wine Competition

SILVER | 2022 North of the Gate Wine Competition

BRONZE | 2022 International Women's Wine Competition

BRONZE | 2022 OC Fair Commercial Wine Competition





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CHAMBRAY

CHARDONNAY

Artisan Collection

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ENJOY *Alvarez*

VINTAGE: 2021

COMPOSITION: 94% Chardonnay, 4% Muscat, 2% French Colombard

WINEMAKING: Aged 4 months in neutral oak barrels

PRODUCT OF: California

ALCOHOL: 13.0%

RESIDUAL SUGAR: 4.5 g/L

TASTING NOTES

Next to my blue jeans, Chardonnay has always made me feel comfortable! This California classic is perfect to enjoy with any meal yet delicious enough to sip on its own. Crisp, refreshing, and full, aromas of baked apple pie and vanilla fan from the glass and onto the palate. Allspice, and nutmeg, combine with floral notes to perfectly balance out the back end for a creamy finish.

FOOD PAIRINGS

Chambray Chardonnay is best when served slightly chilled and is perfect alongside chicken paillard with burrata and roasted cherry tomatoes, sheet pan fish and chips, or any shellfish dish.

AWARDS

PLATINUM | 2022 Great American International Wine Competition

BRONZE | 2022 International Women's Wine Competition

BRONZE | 2022 OC Fair Commercial Wine Competition

BRONZE | 2022 North of the Gate Wine Competition

CHAMBRAY

CHARDONNAY

Artisan Collection

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PRODUCT OF: CALIFORNIA

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CHAMBRAY

CHEF'S SWEET BLEND

Artisan Collection

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ENJOY



VINTAGE: 2021

COMPOSITION: 45% Sauvignon Blanc, 36% Muscat, 17% Pinot Grigio, 2% French Colombard

WINEMAKING: Aged 4 months in stainless steel tanks

PRODUCT OF: California

ALCOHOL: 12.0%

RESIDUAL SUGAR: 10 g/L

TASTING NOTES

California-crisp, this sweet white blend is jumping with life! Energetic tropical aromas of honeysuckle and florals are reminiscent of long, sunny days. Succulent, yet perfectly balanced flavors of honey and cherry soda give this sweet wine plenty of impact as its sugary, floral tones coat the mouth. Crisp acidity and a long thirst-quenching finish make this perfect for your next party or a great everyday white wine.

FOOD PAIRINGS

As for me, I'll be serving this Chambray Sweet White Wine slightly chilled with salty dishes such as Quiche Florentine, tomato cucumber salad, my stir-fried zoodles and vegetables with tofu, and enjoying it all on its own while watching Hazel and Loulou play!

AWARDS

GOLD, 91^{PTS} | 2022 Winemaker Challenge International Wine Competition

GOLD, 90^{PTS} | 2022 North of the Gate Wine Competition

SILVER | 2022 Great American International Wine Competition

SILVER | 2022 OC Fair Commercial Wine Competition

BRONZE | 2022 International Women's Wine Competition

CHAMBRAY

CHEF'S SWEET BLEND

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