

BRANCHES ESTATE

2018 Pinot Noir

AWARDS

PLATINUM | 2022 Sommelier Challenge International Wine Competition (**94 points**)

Silver | 2022 American Wine Society Commercial Competition

Silver | 2022 New York World Wine & Spirits Competition

Bronze | 2022-23 San Antonio Stock Show & Rodeo International Wine Competition

Bronze | 2022 Lone Star International Wine Competition

TASTING NOTES

Like a perfectly baked, prize-winning cherry pie, this well-decorated California Pinot Noir is a refined representation of earthy, slightly spicy, ripe fruited elegance. Hints of raspberry jam, forest floor, and vanilla infuse the sleek yet structured body. The oak barrel aging brings everything together for a smooth and silky finish.

SUGGESTED PAIRINGS

Flank steak, tender fillet, roasted lamb, seared duck breasts, spicy pasta dishes, charcuterie plate, French pastries

FLAVORS & AROMAS

Red cherry pie, raspberry, forest floor, mushroom, baking spice

COMPOSITION

97% Pinot Noir, 3% Syrah

APPELLATION

California

WINEMAKING

6 months in neutral oak barrels

ALCOHOL

13.5%

RESIDUAL SUGARS

4.5%



STRATFORD CELLARS

2019 Meritage

AWARDS

GOLD | 2022 Sommelier Challenge International Wine Competition
Silver | 2022 New York World Wine & Spirits Competition
Silver | 2022-23 San Antonio Stock Show & Rodeo International Wine Competition
Bronze | 2022 American Wine Society Commercial Competition

TASTING NOTES

A well-rounded winner with blackberry and baked fruit on the nose transitioning to a rich, earthy palate that feels structured with a medium body and lovely tannins. Spices, cocoa, and touches of vanilla lead to a smooth finish.

SUGGESTED PAIRINGS

Flank steak, tender fillet, roasted lamb, seared duck breasts, spicy pasta dishes, rich tiramisu, and chocolate mousse

FLAVORS & AROMAS

Dark plum, black cherry, vanilla bean, cocoa, baking spice

COMPOSITION

97% Cabernet Sauvignon, 3% Petit Verdot

APPELLATION

California

WINEMAKING

10 months in neutral oak barrels

ALCOHOL

14.3%

RESIDUAL SUGARS

3%



91
points



Halie Jean Vineyards

2019 White Zinfandel

AWARDS

Silver | 2022 Sommelier Challenge International Wine Competition
Silver | 2022 Berlin International Wine Competition
Silver | 2022 Concours d'Vin
Silver | 2022 Lone Star International Wine Competition
Silver | 2022 - 2023 San Antonio Stock Show & Rodeo International Wine Competition
Bronze | 2022 American Wine Society Commercial Competition
Bronze | 2022 New York World Wine & Spirits Competition

TASTING NOTES

Like a bright, warm day overlooking the ocean from a field of diverse wildflowers, this has a variety of fresh, stone fruit characteristics from the intricate variety of grapes in this blend. Richness from the Cabernet and Syrah get paired with zingy notes of White Zinfandel. The rest builds layers of sweet spices while leaving a strawberry and lemon meringue finish!

SUGGESTED PAIRINGS

Nicoise salad, clams, turkey, linguine fettuccine, soft cheeses

FLAVORS & AROMAS

Wildflowers, strawberry, melon, lemon meringue

COMPOSITION

50% White Zinfandel, 18% Petit Syrah, 14% Cabernet Sauvignon, 7% Syrah, 7% Grenache, 4% Tempranillo

APPELLATION

California

WINEMAKING

6 months in stainless steel tanks

ALCOHOL

10%

RESIDUAL SUGARS

8%



TAMARACK CELLARS

2020 Sauvignon Blanc

AWARDS

GOLD | 2022 Sommelier Challenge International Wine Competition
Silver | 2022 New York World Wine & Spirits Competition
Silver | 2022 Berlin International Wine Competition
Silver | 2022 Concours d'Vin
Bronze | 2022 American Wine Society Commercial Competition
Bronze | 2022-23 San Antonio Stock Show & Rodeo International Wine Competition
Bronze | 2022 Lone Star International Wine Competition

TASTING NOTES

Touches of ripe peach, citrus, and honeysuckle reach your nose leading into a luscious but not too sweet palate full of figs, melons, lemongrass, and passion fruit. A bit of minerality brings out some additional hints of California wildflowers before a supple, clean finish leaves your cheeks wanting a few more sips.

SUGGESTED PAIRINGS

Cheese plates, bruschetta, roast chicken, mussels, trout, quiche

FLAVORS & AROMAS

Honesuckle, white peach, passion fruit, lemongrass, green apple

COMPOSITION

96% Sauvignon Blanc, 3% Muscat Alexander, 1% French Colombard

APPELLATION

California

WINEMAKING

6 months in stainless steel tanks

ALCOHOL

12.5%

RESIDUAL SUGARS

4%

