



MIGUEL FLORES

ARGENTINA MALBEC

2021 MALBEC
ARGENTINA

Tasting Notes

Born from the amazing, mineral-laden Andes Mountains, this Malbec exudes grace and depth with hints of plum, cherry, and river stone. Miguel Flores offers a complex yet approachable spin on a varietal known to rival its powerful cousin, Cabernet Sauvignon. This also imparts a lovely floral note on the palate before finishing with a palate-coating wash of baking spice and fruit pie.

Suggested Pairings

Grilled meats, seafood stew, baked casseroles, mushroom risotto, apple pie à la mode

Flavors

Black fruit, cedar, red cherry, hints of spice, cocoa

Aromas

Plum, blueberry, pepper, toast

Composition | 100% Malbec

Winemaking | 8 months in French oak barrels

Appellation | Argentina

Alcohol | 14%

Residual Sugar | 2.2%

Awards

GOLD, 90 pts | 2023 Critics Challenge

SILVER | 2023 Sommelier Challenge

SILVER | 2023 International Women's Wine Competition

SILVER | 2023 Denver International Wine Competition

THREE BARREL CELLAR

2021 RESERVE *Cabernet Sauvignon*

TASTING NOTES:

Three Barrel Cellar Cabernet Sauvignon offers a medium-bodied profile with a rich, juicy palate. Lifted aromas of boysenberry, blackberry, violets, and leather swirl from the glass, complemented by subtle notes of dried lavender that add depth to the bouquet. On the palate, lush flavors of pomegranate and cherry emerge, with a touch of softness from the small amount of blended red grapes. Aging adds complexity, while soft, polished tannins and a flavorful finish make this wine versatile and enjoyable.

FOOD PAIRING:

This Cabernet Sauvignon pairs excellently with grilled meats, hearty stews, and rich pasta dishes. It also complements hard cheeses and dishes with robust flavors, making it a versatile choice for a variety of cuisines.

APPELLATION:

California

COMPOSITION:

77.3% Cabernet Sauvignon, 11.3% Petite Sirah, 11.4% Mixed Red

WINEMAKING:

Aged in French and American oak for 12 months

ALCOHOL:

13.5%



Lavender Valley

2021 Zinfandel

California



TASTING NOTES:

Lavender Valley Zinfandel immediately opens up with black raspberry and white peppercorns on the nose. It's a full-bodied wine with layers of brambly fruit flavors, including light cherry, spiced mocha, and toasted coconut. Velvety, well-integrated tannins provide a plush and soft mouthfeel, enhanced by French and American Oak. This fruit-forward wine boasts good acidity, leading to a long-lasting and flavorful finish.

APPELLATION:

The majority of the grapes for Lavender Valley Zinfandel come from the sun-drenched Lodi region, known for its bright, warm weather character. Additionally, fruit from the slightly cooler Clarksburg region brings structure and enticing briar patch characteristics to this vibrant and flavorful wine.

AROMAS:

The nose of Lavender Valley Zinfandel is vibrant with black raspberry and white peppercorns, inviting you to explore its depths. These primary aromas are complemented by subtle hints of toasted coconut, adding complexity to the bouquet.

FLAVORS:

Lavender Valley Zinfandel reveals layers of brambly fruit flavors, including light cherry and spiced mocha, on the palate. Velvety tannins and the integration of French and American Oak contribute to its plush texture. Balanced acidity enhances its fruit-forward profile, leading to a long-lasting and flavorful finish.

FOOD PAIRINGS:

Lavender Valley Zinfandel pairs wonderfully with grilled meats, such as steak and ribs, where its fruitiness complements the charred flavors. It also pairs well with Portobello mushrooms, offering a satisfying match for vegetarians and meat-eaters alike.

PRODUCTION NOTES:

VINTAGE	2021
APPELLATION	California
BLEND	78% Zinfandel, 12.2% Petite Sirah, 5.6% Merlot, 4.2% Mixed Red
ABV	14.5%

PIGMENTO

2021 Pinot Noir

California



TASTING NOTES:

Our Pigmento California Pinot Noir is a well-structured and darker expression of this classic varietal. The wine opens with rich aromas of ripe plum and dark cherry, followed by subtle layers of toffee and mocha from its light oak aging. On the palate, it offers a smooth, velvety texture with hints of black raspberry and a touch of spice, adding complexity and depth.

The finish is long and satisfying, with a gentle warmth and lingering notes of dark fruit and soft oak.

FOOD PAIRING:

This Pinot Noir pairs beautifully with grilled meats, roasted vegetables, or rich pasta dishes. Its depth of flavor also complements soft cheeses like brie or camembert, making it a versatile choice for a variety of meals.

APPELLATION:

California (Clarksburg & Lodi)

COMPOSITION:

89% Pinot Noir, 2.2% Pet Sirah, 1.7% Merlot,
1.0% Syrah, 6.0% Mixed Red

WINEMAKING:

Ripe fruit and structure shine in this Pinot Noir, crafted from Clarksburg and Lodi vineyards with a touch of oak.

ALCOHOL:

14.5%





VILLA VICTORIA

2021 *Primitivo* Italy

This Italian Primitivo is a textbook example of bold, expressive winemaking. Juicy and jammy, it offers layers of dark fruit, perfectly balancing smooth richness with a touch of savory intrigue. The aromas of ripe plum, dried cranberry, and a hint of white sage are complemented by subtle notes of white pepper and coffee. On the palate, jammy dark fruit flavors of plum and cranberry take center stage, with a touch of herbaceous savoriness that adds depth. The wine finishes smooth and lingering, leaving an impression that refuses to quit.

FOOD PAIRING:

This Primitivo pairs beautifully with grilled meats, rich stews, and flavorful pasta dishes. Its bold profile also complements aged cheeses and dishes with earthy flavors, making it a versatile choice for a wide range of hearty meals.

APPELLATION:

Italy

COMPOSITION:

94% Primitivo & 6% Aglianico

ALCOHOL:

12.5%

AWARDS:

GOLD 97^{pts}

2023 Harvest Terroir Challenge

Best of Class, Double Gold, Best of Italy

SILVER 92^{pts}

2023 American Wine Society
Commercial Wine Competition

HYACINTH

2021 MERLOT

California

TASTING NOTES:

Our Merlot opens with enticing aromas of fresh berries, vanilla, and a hint of spice, setting the stage for a complex palate. Rich flavors of mocha and blackberry are seamlessly intertwined with toasted oak, creating a smooth, velvety texture. This wine delivers both strength and refinement, leaving a lasting impression with every sip.

FOOD PAIRING:

Pair this Merlot with roasted leg of lamb or smoky grilled tri-tip for a savory main course. For a sweet indulgence, savor it alongside a decadent dark chocolate and raspberry layer cake—a perfect complement to its bold, rich flavors.

APPELLATION:

California

COMPOSITION:

87% Merlot, 5% Colombard, 4% Cabernet Sauvignon, 2% Petite Verdot, & 2% Tempranillo

WINEMAKING:

Aged in stainless with 5% New Oak equivalent

ALCOHOL:

13.0%

