



# Bramble & Stone

FAMILY VINEYARDS

## Cabernet Sauvignon

*California*

Bramble & Stone Cabernet Sauvignon is sourced from our prized vineyards throughout California, including Napa, Sonoma, and Monterey counties. Each lot is handcrafted using both old world and new world winemaking styles that allow the terroir and climate of each region to shine through to this California wine and into your glass.

### TASTING NOTES:

Our Cabernet is boldly aromatic with notes of ripe cherry, blackberry, and dark chocolate. This fruity, full-bodied wine bursts with dark fruits, cassis, and baking spice. The wine was oak barrel-aged to create a finish that is soft and smooth, with complex flavors and balanced tannins.

### RECOMMENDED FOOD PAIRING:

Bold and flavorful, this wine is a great pairing to hearty fare such as Bolognese pasta, grilled ribeye, or roasted portabella mushrooms.

### COMPOSITION:

81% Cabernet Sauvignon  
11% Petite Sirah  
5% Merlot  
3% Petite Verdot

### ALCOHOL:

13.5% by volume

### RESIDUAL SUGAR:

.4%

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**GOLD**, 93 points *2019 Sommelier Challenge*

**SILVER** *2019 Dan Berger's International Competition*

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# BOLEYN

V I N E Y A R D S

*White Zinfandel*  
CALIFORNIA

## TASTING NOTES

The Boleyn White Zinfandel delights on the nose with the fresh-picked strawberries and floral jasmine. Aged completely in stainless steel barrels, the tangy raspberry and cherry flavors burst on the palate and leave a sweet and mouth-watering finish.

## RECOMMENDED FOOD PAIRING

This sweet wine is perfect for parties, and can be enjoyed alongside a variety of dishes. Enjoy with grilled shrimp, soft brie cheese, or key lime pie for dessert.

## COMPOSITION

90% White Zinfandel, 5% Barbera, 5% Syrah

## ALCOHOL

11% by volume

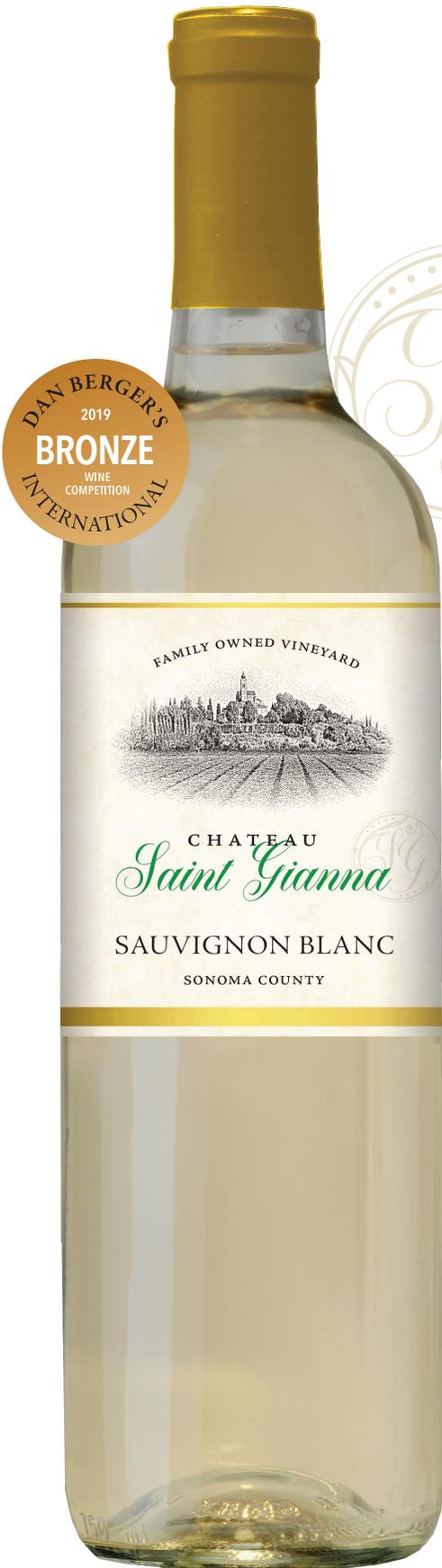
## RESIDUAL SUGAR

2.25%

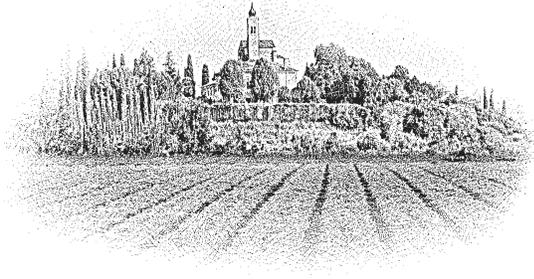
## AWARDS

Silver - 2019 Sommelier Challenge





FAMILY OWNED VINEYARD



CHATEAU

*Saint Gianna*

SAUVIGNON BLANC

SONOMA COUNTY

Chateau St. Gianna's vineyards are set in the lush wine valleys of Sonoma County, California, with ideal growing conditions for growing world-class grapes. The vineyards experience long, warm summers complemented by cool nights from the ocean breeze. 2018 was a wonderful growing year, with moderate, consistent temperatures, resulting in both high quality and quantity fruit.

#### TASTING NOTES

Our Sauvignon Blanc is refreshing and crisp, bursting with bright tropical fruits. Zesty flavors of fresh limes and pineapple mingle on the palate, leaving a vibrant, clean finish. This wine is perfect wine to sip on its own or with your favorite appetizers.

#### FOOD PAIRINGS

- ♦ Herbed goat cheese stuffed mushrooms with balsamic reduction
- ♦ Seared scallops with citrus butter
- ♦ Heirloom caprese salad

#### ALCOHOL

13.5% by volume

#### RESIDUAL SUGAR

.4%

#### AWARDS

- ♦ 2019 Dan Berger's International Wine Competition- Bronze



# SLOW DANCER

2018 PINOT NOIR

*California*

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## WINEMAKING NOTES

2018 was a fantastic growing year for all of California. The growing season was longer, thanks to the moderate spring and summer and little to no frost damage during the cold winter months. These temperatures throughout the state allowed the grapes to mature slowly and created yields of high quantity as well as high quality fruit.

## TASTING NOTES

Our Slow Dancer Pinot Noir greets you with ripe red fruit aromas, with accents of earthy forest floor. Bright fresh fruits burst on the palate with flavors of raspberry, cranberry, and strawberry. Oak barrel aging highlights accents of vanilla, leaving a lingering, soft finish.

## RECOMMENDED FOOD PAIRING

This soft, supple Pinot Noir is the perfect complement to earthy foods such as goat cheese stuffed mushrooms, pork tenderloin with fig glaze, or creamy seafood risotto.

## COMPOSITION

98% Pinot Noir, 2% Merlot

## ALCOHOL

13.5% by volume

## RESIDUAL SUGAR

.34%

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