



# GORDON CREEK

## 2021 Syrah

### **TASTING NOTES:**

Gordon Creek Syrah delivers a bold yet polished profile, opening with aromas of black plum, blueberry, and cracked pepper. The palate is dense and flavorful, showcasing dark berry preserves, cocoa, and a whisper of smoked herbs. A touch of Grenache adds lift and red fruit brightness, while Mourvèdre contributes a savory, earthy depth. Fine tannins and balanced acidity lead to a long, spice-tinged finish with lingering notes of black licorice and toasted oak.

### **FOOD PAIRING:**

Pairs beautifully with grilled lamb, smoked brisket, or hearty mushroom dishes. A natural fit for bold cheeses and charcuterie as well.

### **APPELLATION:**

California

### **COMPOSITION:**

85% Syrah, 10% Grenache, 5% Mourvèdre

### **WINEMAKING:**

Cold-soaked for enhanced extraction, then fermented in stainless steel and aged 10 months in French and American oak, 20% new, for added structure and spice.

### **ALCOHOL:**

13.8%

### **AWARDS:**

**GOLD** - 2026 Fort Worth Stock Show & Rodeo  
International Wine Competition

**SILVER** - 2025 Beverage Testing Institute Awards

**SILVER** - 2025 America's Wine Cup



# 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, 3% Pet Sirah, 2% Merlot,  
1% Syrah, 5% 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%

## AWARDS:

**GOLD** - Craft Competition 2025

**SILVER** - Critics Challenge

**BRONZE** - New York International Wine Competition





# SERENE HILLS

ESTATE WINERY

2023 CHARDONNAY

*california*

## TASTING NOTES:

This California Chardonnay dazzles with its vibrant pale yellow to golden hue, reflecting its balanced aging. On the palate, it offers a rich and creamy texture, harmoniously balanced with bright acidity that enhances its juicy tropical pineapple, mango, and zesty lemon flavors, complemented by hints of vanilla, baking spices, and toasted oak. Subtle buttery nuances and notes of honey and dried fruit emerge from the aging process. The wine's fresh acidity and smooth, rich texture make it remarkably versatile, perfect for pairing with a variety of foods or enjoying on its own.

## FOOD PAIRING:

Pair with fresh seafood, roasted chicken, or creamy pasta dishes to highlight its rich texture and bright acidity. It also complements light cheeses and vegetable-based dishes, enhancing the flavors of both the wine and the food.

## APPELLATION:

California

## COMPOSITION:

100% Chardonnay

## WINEMAKING:

Stainless Steel tank fermented with a full secondary (ML) fermentation

## ALCOHOL:

13.5%

## AWARDS:

**SILVER** - 2025 Beverage Testing Institute Awards

**BRONZE** - 2025 West Coast Wine Competition

**BRONZE** - 2025 Portland Seafood & Wine





# WILD WINGS ROSÉ

## TASTING NOTES:

Wild Wings 2022 Sweet Rosé enchants with its pale, rose-hued color and inviting aromas of ripe strawberries, red cherries, and a bouquet of roses. The palate is a harmonious blend of fresh strawberries, watermelon, citrus undertones, and a whisper of white jasmine tea. Crisp acidity and a touch of minerality lend this light- to medium-bodied wine a refreshing, versatile character.

## FOOD PAIRING:

This versatile Rosé complements a variety of dishes, from charcuterie boards and light salads to grilled seafood. Its vibrant flavors and refreshing finish also make it a delightful choice to enjoy on its own for any occasion. Serve slightly chilled.

## APPELLATION:

California

## COMPOSITION:

66% Tempranillo, 6% Zinfandel, 6% Petite Sirah, 6% Cabernet Sauvignon, 4% Syrah, 3% Pinot Noir, 2% Petit Verdot and 7% Mixed Varietals

## WINEMAKING:

6 months stainless steel tank fermented

## ALCOHOL:

13.0%

## AWARDS:

- GOLD 90<sup>pts</sup>** - 2025 Beverage Testing Institute Awards
- SILVER** - 2025 Los Angeles Invitational Wine & Spirits Challenge
- BRONZE** - 2025 West Coast Wine Competition