MIGUEL FLORES

2021 MALBEC
ARGENTINA

"Nature is in our name, and like beautiful flowers, we nurture our vineyards to bring our wonderful wines to you."

Miguel Flores

TASTING NOTES:

From the heart of Argentina, the 2021 Miguel Flores is a bold yet balanced Malbec. Aromas of blackberry, plum, and violet rise from the glass, followed by notes of baking spice and a hint of cocoa. The palate is full-bodied and smooth, with concentrated dark fruit, a velvety feel, and a touch of toasted oak. A hint of black pepper and earthiness adds depth, leading to a long, satisfying finish.

FOOD PAIRING:

Ideal with grilled steaks, empanadas, roasted vegetables, or sharp cheeses. Also excellent with smoky barbecue or rich stews.

APPELLATION:

Argentina

COMPOSITION:

95% Malbec, 5% Bonarda

WINEMAKING:

Cold macerated for aromatic intensity, then fermented in stainless steel and aged 10 months in French oak (20% new) to enhance texture and structure.

ALCOHOL:

14.4%

AWARDS:

GOLD 90^{pts} 2025 Critics Challenge

SILVER - 2025 Sommelier Challenge International Wine Competition

SILVER - International Women's Wine Competition

SILVER - 2025 Denver International

Darling

2021 MERLOT

California

TASTING NOTES:

Darling Merlot is a smooth, fruit-forward red with generous character and charm. Aromas of black cherry, plum, and baking spice rise from the glass, joined by subtle notes of mocha and cedar. The palate is soft and rounded, showcasing ripe red berries, cocoa, and a hint of vanilla. A silky finish makes this wine easy to enjoy on its own, or with a meal.

FOOD PAIRING:

Pairs beautifully with roasted chicken, mushroom risotto, grilled pork, or pasta with tomato-based sauces. Also lovely with sharp cheeses or dark chocolate.

APPELLATION:

California

COMPOSITION:

92% Merlot, 6% Petite Sirah, 2% Cabernet Sauvignon

WINEMAKING:

Fermented in stainless steel with gentle pump-overs for soft extraction. Aged 8 months in a mix of French and American oak to enhance structure and complexity.

ALCOHOL:

13.7%

AWARDS:

GOLD 90^{pts} - 2026 Fort Worth Stock Show & Rodeo International Wine Competition

GOLD - 2025 Harvest Challenge

SILVER - 2025 America's Wine Cup

Montemira Estate

CHARDONNAY

2022

TASTING NOTES:

Montemira Estate is a bright and refined California Chardonnay that strikes a perfect balance between freshness and richness. Aromas of pear, yellow apple, and lemon curd lead into a palate of ripe stone fruit, citrus zest, and a gentle hint of vanilla. A touch of creaminess rounds out the mouthfeel, with subtle oak and crisp acidity bringing focus to the finish.

FOOD PAIRING:

Pair with roasted chicken, creamy pasta, grilled scallops, or butternut squash risotto. Also delicious with brie or a simple arugula salad.

APPELLATION:

California

COMPOSITION:

96% Chardonnay, 4% Viognier

WINEMAKING:

Fermented in stainless steel and partially aged in French oak. Partial malolactic fermentation and brief lees contact add depth and texture without overwhelming freshness.

ALCOHOL:

13.5%

AWARDS:

GOLD 93^{pts} - 2025 America's Wine Cup
SILVER - 2026 Fort Worth Stock Show & Rodeo International Wine Competition
SILVER - 2025 Harvest Challenge

Lavender Fields

2022 Pinot Grigio

California

TASTING NOTES:

Lavender Fields Pinot Grigio offers a bright, vibrant structure that captures the senses from the first sip. The nose is a fragrant blend of fresh citrus peel and subtle lavender, creating an aromatic bouquet that's both refreshing and inviting. On the palate, the wine's crisp acidity is beautifully balanced, with lively notes of green apple and a hint of lemon zest. The finish is clean and smooth, leaving a lingering touch of floral freshness and citrus brightness.

FOOD PAIRING:

Pair with light dishes like fresh seafood, crisp salads, or goat cheese. It also complements grilled chicken or vegetable-based dishes, with its bright acidity and citrusy notes enhancing the flavors.

APPELLATION:

California

COMPOSITION:

93% Pinot Grigio, 4% Moscato, 3% Riseling

WINEMAKING:

Crafted with careful attention to balance and complexity.

ALCOHOL:

12.0%

AWARDS:

GOLD - 2025 Craft Competition

SILVER - 2025 New York International Wine Competition

Balloon VOYAGE

2024 MOSCATO | CALIFORNIA

TASTING NOTES:

Balloon Voyage 2024 Moscato is a vibrant California wine that delights the senses. Its bouquet unfolds with sweet apricots, lychee, peaches, and orange blossoms, complemented by subtle hints of Meyer lemons and honeysuckle. On the palate, tropical fruit and floral notes blend harmoniously, offering a refreshing sweetness balanced by soft acidity. The result is a silky, satisfying finish that keeps you coming back for more.

FOOD PAIRING:

This Moscato is a versatile companion to many dishes. It shines alongside spicy Asian cuisine, fresh fruit salads, and light desserts like sorbet or fruit tarts. Its balanced sweetness and refreshing acidity make it the perfect choice for welcoming guests, and serving at casual gatherings and celebratory occasions

APPELLATION:

California

COMPOSITION:

100% Moscato

WINEMAKING:

4 months stainless steel tank fermented

ALCOHOL:

13.0%

AWARDS:

GOLD 92^{pts} - 2025 Toast of the Coast Wine Competition

SILVER - 2025 Los Angeles Invitational Wine & Spirits Challenge

SILVER - 2025 Portland Seafood & Wine

RELEVÉ

2022 White Zinfandel
California

TASTING NOTES:

A delightfully fresh and lightly sweet rosé-style wine, the Relevé White Zinfandel has charm in every sip. Aromas of ripe strawberry, watermelon, and white peach rise from the glass, followed by soft floral hints of rose petal and citrus blossom. On the palate, it's juicy and smooth, offering layers of raspberry, honeydew, and a gentle splash of pink lemonade. Balanced by a clean finish and just enough acidity to keep it lively, this wine is easy-drinking and irresistibly fun.

FOOD PAIRING:

Perfect with summer salads, spicy barbecue, or fruit-forward desserts like strawberry shortcake or peach cobbler. Also great chilled on its own.

APPELLATION:

California

COMPOSITION:

85% Zinfandel, 10% Muscat, 5% Grenache

WINEMAKING:

Cold fermented in stainless steel, then aged briefly on fine lees to preserve freshness and enhance texture. Crafted for fruit-forward balance and an easy, off-dry finish.

ALCOHOL:

12.5%

AWARDS:

SILVER - 2025 America's Wine Cup
SILVER - 2026 Fort Worth Stock Show & Rodeo International Wine Competition
SILVER - 2025 Harvest Challenge