



TASTING NOTES:

This Primitivo is a bold yet refined Italian red that captures the sun-soaked warmth of southern Italy. Aromas of ripe black cherry, blackberry, and plum are layered with notes of dried fig, sweet spice, and a hint of cocoa. On the palate, it is smooth and medium-to full-bodied, offering rich flavors of dark berries and black cherry accented by subtle earth and gentle oak. Soft, rounded texture with balanced acidity lead into a long, warming finish, making this Primitivo both expressive and irresistibly approachable.

FOOD PAIRING:

Versatile and food-friendly, Via Dorata pairs beautifully with dishes like braised short ribs or beef ragu, pasta with tomato-based sauces, wood-fired pizza and aged cheeses like Asiago or aged Provolone.

APPELLATION:

Italy

COMPOSITION:

Primitivo

WINEMAKING:

Crafted from sun-soaked vineyards in South East Italy, this Primitivo was aged with subtle oak influence to enhance its structure and complexity while preserving its fresh fruit character.

ALCOHOL:

13.5%

AWARDS:

Beverage Testing Institute - Platinum
Competing Corks - Silver
San Diego International Wine & Spirits Challenge - Silver
Portland Seafood and Wine Festival - Bronze

MAROON COWBOY

2022 Cabernet Sauvignon
California



TASTING NOTES:

Maroon Cowboy Cabernet Sauvignon offers a bold yet approachable expression of California Cabernet. Aromas of dark cherry, ripe plum and subtle mocha rise from the glass layered with whispers of cedar and crushed sage. On the palate, luscious flavor of blackberry and blackcurrent unfold, complemented by gentle hints of vanilla and baking spice from oak aging. Medium bodied with supple mouthfeel and a lingering, savory finish, this Cabernet is versatile enough for both casual sipping and pairing with hearty fare.

FOOD PAIRING:

This Cabernet Sauvignon pairs perfectly with grilled ribeye, slow-roasted lamb, or rich mushroom risotto. Strong, aged cheeses like Gouda or sharp cheddar also complement its bold fruit and oak notes.

APPELLATION:

California

COMPOSITION:

100% Cabernet Sauvignon

WINEMAKING:

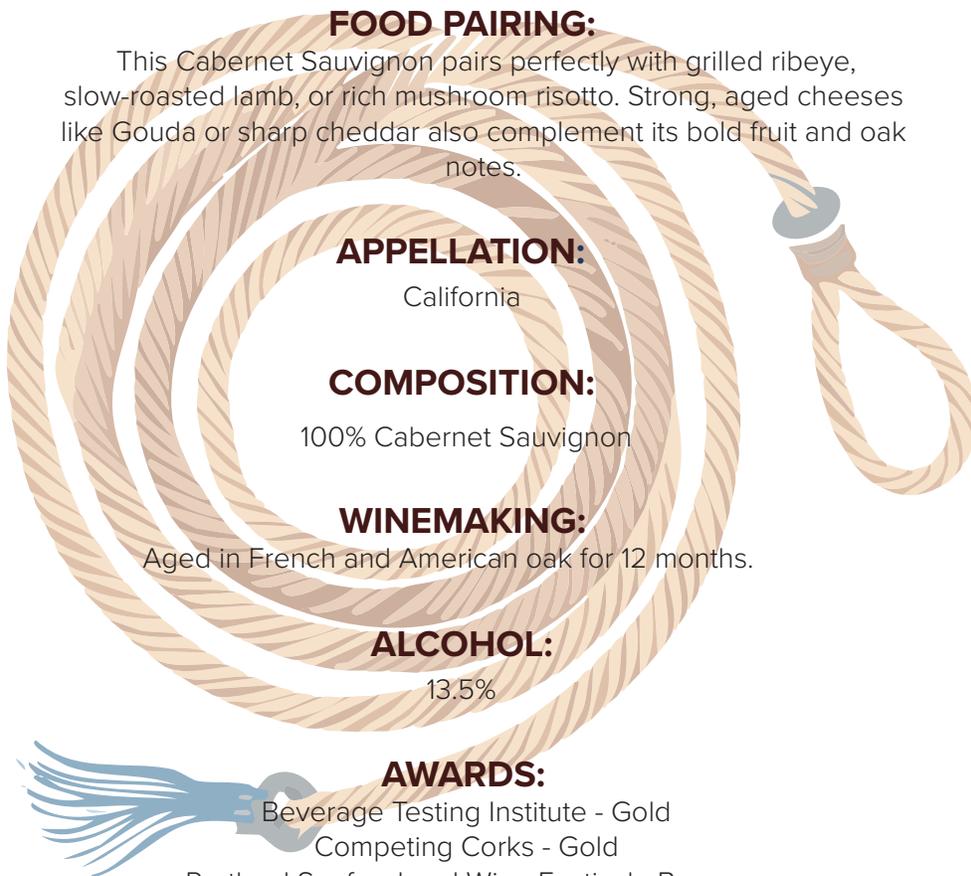
Aged in French and American oak for 12 months.

ALCOHOL:

13.5%

AWARDS:

Beverage Testing Institute - Gold
Competing Corks - Gold
Portland Seafood and Wine Festival - Bronze





MEADOWLINE

2022 SAUVIGNON BLANC

TASTING NOTES:

Meadowline Sauvignon Blanc is crisp and refreshing. Bright aromas of golden apple, pear, and citrus blossom lead into a smooth, fruit-forward palate. Notes of melon and ripe peach are balanced by a soft acidity and a hint of vanilla on the finish. This easy-drinking Sauvignon Blanc offers a clean texture that makes it ideal for everyday enjoyment.

FOOD PAIRING:

Enjoy this Sauvignon Blanc with a light grilled fish or creamy pasta dishes. It also pairs well with mild cheeses, summer salads, or as a crisp sip on its own.

APPELLATION:

California

COMPOSITION:

100% Sauvignon Blanc

WINEMAKING:

Fermented in stainless steel to preserve fruit roundness.

ALCOHOL:

12.5%

AWARDS:

Competing Corks - Silver
Beverage Testing Institute - Bronze



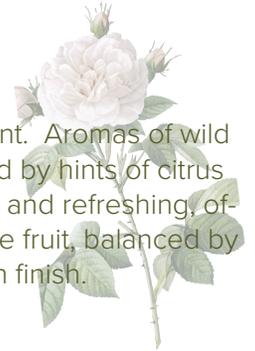


ÉCLAT

2022 Rosé

TASTING NOTES:

Eclat Rosé is vibrant, fresh, and effortlessly elegant. Aromas of wild strawberry, white peach and watermelon are lifted by hints of citrus blossom and fresh herbs. On the palate, it is crisp and refreshing, offering flavors of raspberry, blood orange, and stone fruit, balanced by bright acidity and clean, mineral-driven finish.



FOOD PAIRING:

Pairs beautifully with a variety of fare—from grilled shrimp to creamy cheeses and fruit-based desserts. It also complements sushi or poké bowls.

APPELLATION:

California

COMPOSITION:

94% Zinfandel, 3% Muscat, 3% Sauvignon Blanc

WINEMAKING:

Fermented at cool temperatures and aged for 8 months in stainless steel to retain its fresh fruit profile, vibrant aromatics, and balanced sweetness.



ALCOHOL:

12.5%

AWARDS:

Beverage Testing Institute - Silver
Competing Corks - Silver
Portland Seafood and Wine Festival - Bronze