

2007 Zinfandel \$20.95

Made from Primitivo Zinfandel grapes, grown in Suisun Valley, Calif. Has a raspberry bouquet with hints of leather and gentle vanilla oak aromas. Black pepper at the close of the nose. Palate follows nose with more raspberry and black pepper flavors. Juicy mouthfeel with a jammy finish.

pH: 3.84

Alcohol Content: 14.8%

Residual Sugar: .02%

Total Acidity (TA): .51gms/100ml

FOOD PAIRINGS – Creamy Blue Cheese, Asiago Cheese, Spicy Meats, Pizza, Pasta, Chicken Romano, BBQ Pork.



2007 Cabernet Sauvignon \$20.95

Bright cherry flavors open the bouquet with additional raspberry jam aromas. Sweet spices with an earthy quality envelop the senses; vanilla and nutmeg. Very smooth mouthfeel. The balanced palate follows the bouquet. More rich raspberry and cherry flavors continue all the way to the lingering finish.

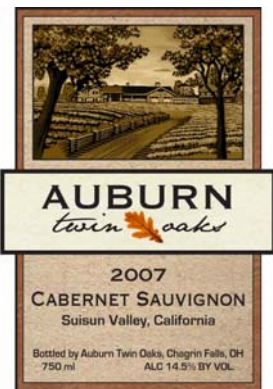
pH: 3.70

Alcohol Content: 14.5%

Residual Sugar: .02%

TA: .56 gms/100ml

FOOD PAIRINGS – Sharp Cheddar Cheese, Dry Jack Cheese, Grilled Beef & Lamb, Dark Chocolate.



2008 Riesling \$15.95

Figs and fresh grass lead the aromas. Additional fragrance of lilies and lychee nut continue to end the bouquet. Palate displays honey and fig upfront that evolves into a juicy honeydew flavor. Lingering velvet finish of fresh mangoes.

pH: 3.6%

Alcohol Content: 11.5%

Residual Sugar: 6.2%

TA: .51gms/100ml

FOOD PAIRINGS –Goat Cheeses, Soft-ripened Cheese (Brie, Camembert), Asian-inspired foods and Sushi, Roast Pork, Pastries with nuts, Spicy Poultry.



2008 Rose \$15.95

A custom blend made just for our customers featuring the Suisun Valley Riesling and Pinot Grigio, with a hint of Primitivo Zinfandel, this lovely wine features lighter aromas of honey, fig, and elegant orange blossom, which is followed by a palate that combines peach, tropical fruit, and lingering passion fruit. The rich rose color adds to the complex nature of this special blend.

pH: 3.6%

Alcohol Content: 10.9%

Residual Sugar: 4%

TA: .54gms/100ml

FOOD PAIRINGS – Spicy Goat Cheese, Gruyere Cheese, Fried/Breaded Foods, Ham/Prosciutto, Roasted Veggies.



*****5% discount on case quantities (mixed or one varietal)**

To schedule a private wine tasting or to purchase wine please contact Sue Hurd or Jay Schabel

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