

TASTING MENU: \$25 1 COMPLIMENTARY TASTING W/ 2+ BTL. PURCHASE

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2022 Reserve Rosé

Varietals: 33% Grenache, 37% Zinfandel, 30% Mourvèdre

Alcohol: 12.7% | PH: 3.18 | Cellared: 6 months

Oak Profile: Fermented in Neutral Oak & aged in Stainless Tasting Notes: Notes of blood orange, melon and citrus. Food Pairing Ideas: Goat cheese & fig jam on crackers!

Retail: \$28.00 • SCV Club: \$22.40 • Plus/Heritage Club: \$21.00

2021 Dos Mas

Varietals: 47% Grenache, 42% Zinfandel, 11% Petite Sirah

Alcohol: 14.5% | PH: 3.1 | Cellared: 10 months
Oak Profile: Aged in 15% New American Oak

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Tasting Notes: Cranberry compote & plum on the palate followed by light herbaceous notes and youthful tannins.

Food Pairing Ideas: Mac 'n' cheese or classic hamburgers!
Retail: \$32.00 • SCV Club: \$25.60 • Plus/Heritage Club: \$24.00

2022 Zinfandel *Limekiln*

Vineyard: 100% Enz Vineyard, Limekiln Valley

Alcohol: 14.9% | PH: 3.3 | Cellared: 10 months Oak Profile: Aged in 15% New American Oak

Tasting Notes: Pomegranate, acai and bright cranberry.

The palate is lively, playful and filled with tart red fruit & acidity. Food Pairing Ideas: Cheese & charcuterie board!

Retail: \$40.00 • SCV Club: \$32.00 • Plus/Heritage Club: \$30.00

2022 Zinfandel Estate

Vineyard: 100% Estate Saucelito Canyon Vineyard

Alcohol: 14.2% | PH: 3.41 | Cellared: 10 months Oak Profile: Aged in 15% New Hungarian Oak

Tasting Notes: Lilac, blueberry & baking spice aromas. Juicy

plum, brown sugar and pink peppercorn on the palate. **Food Pairing Ideas:** All things Greek! Moussaka or lamb

kabobs with turmeric rice!

Retail: \$45.00 • SCV Club: \$36.00 • Plus/Heritage Club: \$33.75

2022 Elodie Estate

Vineyard: 100% Saucelito Canyon Estate

Alcohol: 14.2% | PH: 3.1 | Cellared: 11 months

Oak Profile: Aged in 25% New French Oak

Blend: 34% Zinfandel|33% Cabernet Sauvignon|33% Cab. Franc

Tasting Notes: Plum compote, warm berry pie & savory spices.

Food Pairing Ideas: Traditional Beef Bourguignon or fresh pasta with chanterelle mushrooms.

Retail: \$60.00 • SCV Club: \$48 • Plus/Heritage Club: \$45.00