



TASTING MENU: \$25

1 COMPLIMENTARY TASTING W/ 2+ BTL. PURCHASE
COMPLIMENTARY FOR WINE CLUB (4)

2023 Reserve Rosé CLUB

Varietals: 44% Grenache, 44% Mourvèdre, 12% Zinfandel,

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

Oak Profile: Fermented in Neutral Oak & aged in Stainless

Tasting Notes: Strawberry crème, cantaloupe, white peach & fresh minerality.

Food Pairing Ideas: Baked brie w/ pepper jelly!

Retail: \$30.00 • SCV Club: \$24.00 • Plus/Heritage Club: \$22.50

2022 Zinfandel Native

Appellation: Arroyo Grande Valley

Vineyards: Young vines from Estate & neighboring vineyards

Alcohol: 14% | **PH:** 3.41 | **Cellared:** 10 months

Oak Profile: Aged in 15% New Hungarian Oak

Tasting Notes: Juicy cherry, boysenberry pie & notes of cola.

Food Pairing Ideas: Margherita pizza, Capellini Pomodoro or pork tacos with pineapple salsa

Retail: \$38.00 • SCV Club: \$30.40 • Plus/Heritage Club: \$28.50

2023 Zinfandel Dos Ranchos CLUB

Varietals: 100% Zinfandel

Vineyards: 50% Saucelito Canyon Estate & 50% Big Baldy

Appellation: Arroyo Grande Valley

Alcohol: 14.6% | **PH:** 3.42 | **Cellared:** 11 months

Oak Profile: Aged in 15% New Hungarian Oak

Tasting Notes: Aromas of boysenberry, purple plum & blackberry. Flavors of fresh raspberry, pomegranate & brown sugar.

Food Pairing Ideas: Anything Americana! Think ribs, burgers, steaks or even apple pie!

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

2021 Muchacho CLUB

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

Alcohol: 13.8% | **PH:** 3.4 | **Cellared:** 10 months

Oak Profile: Aged in 18% New American Oak

Tasting Notes: Tart cherry, strawberry candy & light tannins.

Food Pairing Ideas: Shrimp & grits or anything spicy!

Retail: \$35.00 • SCV Club: \$28.00 • Plus/Heritage Club: \$26.25

2021 Tempranillo CLUB

Varietal: 100% Tempranillo

Vineyard: Laetitia Vineyard | **AVA:** Arroyo Grande Valley

Alcohol: 14.4% | **PH:** 3.75 | **Cellared:** 10 months

Oak Profile: Aged in 24% New American Oak

Tasting Notes: Violet, fresh fig, elderflower & coffee beans. Hint of smokiness in the finish.

Food Pairing Ideas: Classic tri-tip with BBQ sauce; Wood fired pizza with chili oil.

Retail: \$38.00 • SCV Club: \$30.40 • Plus/Heritage Club: \$28.50