

Spring 2018 Wine Club



2015 Sauvignon Blanc

Happy Canyon of Santa Barbara

Profile & Aging:

Aromas of lemongrass, creme fraiche, plantain and hints of oak. Crisp attack with a long mouthfeel and finish. Aged 6 months in 60% neutral French oak barrels and 40% in stainless steel barrels.

12.8% alc.

Food Pairing:

This wine pairs best with seafood- especially shellfish. As it ages and richens it can be prepared with grilled fish accompanied by flavorful sauces.



2016 Chardonnay

Sta. Rita Hills

Profile & Aging:

Aromas of golden apple, bright lemon zest and guava. At first, it is crisp and then finishes with a full and luscious mouthfeel. Aged one year in neutral French oak barrels and racked only once.

14% alc.

Food Pairing:

This wine pairs best with local grilled seafood. Our favorites include grilled scallops, local Spot Prawn, and Lobster with a lemon-butter sauce.



2016 Mrs. B Grenache Blanc

Santa Ynez Valley

Profile & Aging:

Aromas of apples, ripe pear, lemon zest, and chamomile spices. Partial malolactic fermentation softened the wine and balanced acidity. Aged in neutral French oak barrels and stainless steel barrels.

13.9% alc.

Food Pairing:

This wine pairs best with slow roasted and well seasoned whole chicken, grilled fish like halibut, wild striped bass and spicy Asian dishes.



2014 Pinot Noir

Sta. Rita Hills

Profile & Aging:

Aromas of Rainier cherry, fresh cracked black pepper and round tannins. This wine is plush, soft and mouthwatering. Aged 10 months in a combination of new, one year and neutral French oak barrels.

13.6% alc.

Food Pairing:

This wine pairs best with dark fowl, grilled pork or grilled oily fish like salmon. The real magical pairing is with mushrooms or French Brie.



2014 Lozier

Santa Ynez Valley

36.5% Syrah, 32% Mourvedre, 31.5% Grenache

Profile & Aging:

Aromas of juicy raspberry, red peppercorns and cola. The Grenache and Syrah are co-fermented and blended with Mourvedre. Aged 10 months in neutral 500L puncheons.

13.5% alc.

Food Pairing:

This wine pairs best with grilled meats and veggies cooked over wood. On a warm evening, try this wine with a slight chill.



2016 Grenache

Santa Ynez Valley

98% Grenache, 2% Mondeuse

Profile & Aging:

Aromas of bright strawberry, grapefruit zest and cracked pepper. This wine is zippy on the tongue with subtle tannins. Aged 10 months in neutral French oak with a touch of Mondeuse for verve.

14% alc.

Food Pairing:

This wine will be your new favorite wine to serve with weekend BBQ's. Or on a more romantic evening with a rack of lamb or braised short ribs.



2014 Apex

Santa Ynez Valley

44% Malbec, 22% Cabernet Sauvignon, 22% Merlot, 12% Cabernet Franc

Profile & Aging:

Aromas of blue and black fruit with purple flowers, this wine has mocha and cocoa on the finish. Aged for 30 months in new and neutral French oak barrels.

13.6% alc.

Food Pairing:

This wine pairs best with grilled skirt steak or lamb with rosemary and lavender. Over summer, enjoy this wine with roasted sweet red peppers.



2013 Super Tuscan

Santa Ynez Valley

49.5% Cabernet Sauvignon, 49.5% Sangiovese, 1% Malbec

Profile & Aging:

Aromas of red cherry with notes of coffee beans and dark chocolate. Aged 21 months in new and neutral French oak barrels and neutral 500L puncheons.

14% alc.

Food Pairing:

This wine pairs best with eggplant parmesan or slow cooked short ribs served over polenta. If you're in a seafood mood, pair it with a cioppino.



2013 BoRific

Happy Canyon of Santa Barbara

60% Merlot, 22% Cabernet Franc, 15% Cabernet Sauvignon, 2% Malbec, 1% Petit Verdot

Profile & Aging:

Aromas of dark fruits, red plums and chocolate dust, this wine has silky tannins and a long finish. Aged for 21 months in new and Neutral French oak barrels.

14% alc.

Food Pairing:

This wine pairs best with a juicy blue cheese burger. We also have been enjoying this wine with roasted pork, filet and NY steak.



2013 DUO Cabernet Sauvignon Reserve

Happy Canyon of Santa Barbara

98% Cabernet Sauvignon, 2% Petit Verdot

Profile & Aging:

This {Reserve} wine has aromas of red plum, blackberry and mocha with a textured and rich mouthfeel. Aged for 24 months in new and neutral Taransaud French oak barrels.

14% alc.

Food Pairing:

This wine pairs best with a rib eye topped with garlic butter or roasted duck. One of our favorite dishes to eat with this is macaroni and cheese.



2012 Cabernet Sauvignon

Happy Canyon of Santa Barbara

80% Cabernet Sauvignon, 9% Merlot, 9% Cabernet Franc, 1% Malbec, 1% Petit Verdot

Profile & Aging:

Aromas of blackberry, dark cherry, vanilla and coffee bean. This wine is concentrated, and powerful with integrated tannins. Aged 24 months in new and neutral French oak barrels.

13.5% alc.

Food Pairing:

This wine pairs best with pork loin seasoned with rosemary and thyme. For vegetarians, this wine is delicious with grilled radicchio and brussel sprouts.



2014 P1 Red Blend

Santa Ynez Valley

66% Cabernet Sauvignon, 34% Syrah

Profile & Aging:

Aromas of bright cherry, worn leather and pipe tobacco. This is a racy wine with a beautiful concentrated color and subtle tannins. Aged 30 months in new and neutral French oak barrels.

13.9% alc.

Food Pairing:

This wine pairs best with grilled sausages and peppers. On cooler evenings, drink this wine with a hearty duck cassoulet or spare ribs.