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|  | **Wine:** *Cabernet Sauvignon 2015* | **Vineyard:** *Particular vineyard* |
| **Cellar notes:** *Enjoy by 2020* | **Notes:** *Only 232 cases produced* |
| **Fruit:** *Black cherry, black currant and blackberry*  **Other:** *Black pepper, tobacco, licorice, vanilla and violet*  **Aging:** *12 months French oak* | **Food pairing:** *Braised beef short ribs, garlic chicken wings, tomato roasted garlic and goat cheese tart*  **Degustation:** *Open 2 hours before drinking, use a decanter* |
| **Tanin:** *Medium*  **Acidity:** *Medium* | **Did you know:** *Cabernet Day is held on the Thursday before Labor day.* |

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|  | **Wine:** *Chardonnay 2016* | **Vineyard:** *Particular vineyard* |
| **Cellar notes:** *Enjoy by end of 2018* | **Notes:** *A particular favorite!* |
| **Fruit:** *Lemon and green apple*  **Other:** *Orange peel and honey*  **Aging:** *Left to mature on the lees for 1 month (batonnage technique)* | **Food pairing:** *Tuscan bean soup with squash and kale, Dijon-tarragon cream chicken, strawberry and rosemary tarte tatin*  **Degustation:** *Chill beforehand* |
| **Tanin:** *Medium*  **Acidity:** *Medium-high* | **Did you know:** *Our winery first started producing this wine in 1982.* |

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|  | **Wine:** *Blanc de Blancs NV* | **Vineyard:** *Particular vineyard* |
| **Cellar notes:** *Enjoy by 2019* | **Notes:** *Perfect for celebrations of any kind* |
| **Fruit:** *Fresh with dominant notes of citrus and exotic fruits*  **Other:** *Touch of jasmine, white peaches and pink peppercorns*  **Aging:** *18 months* | **Food pairing:** *Poached eggs with parmesan and smoked salmon toasts, mustard-glazed black cod with fingerlings, chilled peach soup*  **Degustation:** *Chill beforehand, keep in ice-bucket in between pourings* |
| **Tanin:** *Medium*  **Acidity:** *High* | **Did you know:** *This is a traditional blend of multiple varieties and vintages of wine.* |