

2017	2017	2016	2016	2017
Pinot Blanc	Chardonnay	Pinot Noir	Cabernet	Hybrid Red
			Sauvignon	
1,000 cases	2,500 cases	2,000 cases	2000 cases	1500 cases
A beautiful pale lemon yellow, with aromas of lychee fruit, white peach, mandarin orange and zesty lemon marmalade. Its entry is crisp and lively, followed by an ample, mediumbodied mid palate. It finishes with an invigoratingly lively crispness that is at once quenching, while leaving you wanting more! Fermented for 22 days at a cool 55 F in 100% stainless steel, and no malolactic fermentation in order to preserve the delicate fruitiness and firm	Pale yellow in color, this bright and sunny Chardonnay draws you in with its aromas of lemon verbena, peach, white nectarine and baked pear. It is crisp and refreshing, with flavors of citrus and lime zest and ripe	Aromas of ripe Queen Anne cherries, licorice, fresh cranberry, and a hint of cinnamon rise to greet the expectant taster, followed by flavors of old-fashioned cola candy, forest floor in the fall, and ripe red fruit preserves. This is a delicate Pinot Noir, not at all overpowering, and can quite easily	The 2016 Cabernet Sauvignon has a bouquet that is rich with fresh black cherries, rhubarb, roasted almonds, and subtle oak aromas. On the palate you will find flavors of blackberries and mocha wrapped in a smooth texture that carries through for a lingering finish. 88 points - Wine Enthusiast/91 points - North Coast Wine Challenge/Gold - Mendocino County Wine Competition	A blend of Cabernet, Merlot, Zinfandel and Petite Sirah, it is deep and rich in color. Aromas of plum, dark cherry and coffee. On the palate, the sweet herbs and firm structure of Cabernet is rounded and deepened by the ripe, brooding Petite Sirah and the soft Merlot. Abundant flavors of Italian spices and dried fruit carry into the long, luxurious finish. (60% Cabernet / 14% Merlot / 14% Zinfandel / 12% Petite Sirah)
acidity. 90 points & 8-18808-00204 -7	8-18808-00201-6	8-18808-00200-9	8-18808-00205-4	8-18808-00208-5
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