



July

TASTING MENU: \$25

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

2024 Dry Rosé *New Release*

Varietals: 55% Zinfandel, 33% Grenache, 12% Tempranillo

Appellation: SLO Coast **Alcohol:** 12.9%

Cellared: 6 months in stainless steel

Tasting Notes: White peach, strawberry & tangerine

Food Pairing Ideas: Watermelon & feta salad with fresh mint!

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

2021 Grenache *July Wine Club*

Vineyard: Morro View Vineyard | **Appellation:** Edna Valley

Alcohol: 13.9% | **PH:** 3.42 | **Cellared:** 11 months

Oak Profile: Aged in 20% New American Oak

Tasting Notes: Aromas of dried lavender, fig & rhubarb. A perfect summer red to chill slightly before serving.

Food Pairing Ideas: A perfect partner to Summer tomato season! Margherita pizza, pasta Pomodoro or heirloom tomato caprese salad!

Retail: \$45.00 • SCV Club: \$36 • Plus/Heritage Club: \$33.75

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 peppercorn on the palate.

Food Pairing Ideas: Greek gyro with fresh Tzatziki sauce!

Retail: \$45.00 • SCV Club: \$36 • Plus/Heritage Club: \$33.75

2021 Field Blend *July Wine Club*

Varietals: 50% Carignan, 25% Zin, 15% Alicante Bouschet, 10% Mourvedre

Vineyard: Sandy Lane Vineyard | **Appellation:** Contra Costa Co.

Alcohol: 14.5% | **PH:** 3.50 | **Cellared:** 10 months

Oak Profile: Aged in 15% New American Oak

Tasting Notes: Tart cherry, cranberry, pepper & red plum.

Food Pairing Ideas: All things summer BBQ – think baby back ribs & potato salad or chargrilled hamburgers!

Retail: \$35.00 • SCV Club: \$28 • Plus/Heritage Club: \$26.25

2022 Rabble Rouser *July Wine Club*

Vineyard: French Camp Vineyard | **Appellation:** Paso Robles

Alcohol: 14.9% | **PH:** 3.75 | **Cellared:** 10 months

Oak Profile: Aged in 20% New American Oak

Tasting Notes: Flavors of blackberry syrup, sweet tobacco & raspberry Chambord.

Food Pairing Ideas: Perfect with a hearty appetizer like bacon wrapped dates, or end the meal with Rabble Rouser and brownies à la mode!

Retail: \$35.00 • SCV Club: \$28 • Plus/Heritage Club: \$26.25