

	CHARDONNAY	ROSÉ OF PINOT NOIR	PINOT NOIR	CABERNET SAUVIGNON
VARIETAL	100% Chardonnay	100% Pinot Noir	100% Pinot Noir	100% Cabernet Sauvignon
VINTAGE	2017	2017	2017	2016
APPELLATION	California	California	California	California
ALCOHOL	13.5%	12.5%	13.8%	13.9%
BRIX AT HARVEST	23.4°	21.7°	22.7°	24.8°
TOTAL ACIDITY	5.7 g/L	6.0 g/L	5.6 g/L	5.7 g/L
PH	3.41	3.35	3.57	3.82
FERMENTATION	Barrel fermented with select yeast and malolactic strains. Sur lie aged for complexity. Full malolactic fermentation.	Whole-cluster press & saignee method with 6-8 hours of skin contact for color and flavor extraction; Stainless steel fermented with Rhone yeasts.	Three day cold soak, then fermented at moderate temperatures to build body and maintain bright fruit character.	Three day cold soak, then fermented warm with Bordeaux yeast strains to maximize body and color. Pressed early for fruit intensity and tannin management.
VINEYARDS	Select coastal vineyards from Santa Barbara, Sonoma and Mendocino Counties.	Sourced from our premium Pinot Noir vineyards located in Coastal California, Mendocino County and Ryer Island	Select Pinot vineyards from classic Central and Northern coast viticultural areas.	Exceptional warm climate vineyards located in California's North and Central Coast AVA's.
AGING	6 months in 30% new French oak & American oak	Stainless steel	9 months in 35% new French oak	12 months in 40% new French & American oak
WINEMAKER NOTES	Aromas of fresh Granny Smith apple and lemon custard, balanced by wildflower honey. Rich, textured palate with notes of bananas foster and a bright finish.	Mouthwatering peach, dried apricot, and madarin zest, with floral and citrus notes, and concise acidity.	Abundant aromas of fresh cranberry, dark cherry cordial and fresh tart raspberry. Round, juicy, and fruit forward with a touch of sweet, toasty oak.	Intense aromas of maraschino cherries, elderberry, and cassis. Medium bodied with soft tannins, vanilla and light mocha.
FOOD & WINE PAIRING	Fresh fish tacos with mango cabbage slaw	Banh Mi inspired Hot Dog with pickled ginger	Spicy Tan Tan ramen with duck egg	Grilled Flank Steak with maple soy caramelized onions



	SAUVIGNON BLANC	CHARDONNAY	PINOT NOIR	MERLOT
VARIETAL	100% Sauvignon Blanc	100% Chardonnay	100% Pinot Noir	100% Merlot
VINTAGE	2017	2017	2017	2016
APPELLATION	Sonoma County	Monterey County	Mendocino County	Paso Robles
ALCOHOL	13.8%	13.8%	13.9%	13.9%
BRIX AT HARVEST	23.1°	23.6°	24.2°	25.2°
TOTAL ACIDITY	6.3 g/L	5.9 g/L	6.0 g/L	5.2 g/L
PH	3.38	3.44	3.69	3.82
FERMENTATION	Long, cool fermentations in stainless steel tanks with select yeast strains chosen for tropical and floral aromatics.	Barrel fermented with select yeast and malolactic strains to promote tropicality. Sur lie aged for complexity.	Three day cold soak, then fermented at moderate temperatures to build body and maintain bright fruit character.	Three day cold soak, then fermented warm with Bordeaux yeast strains to maximize fruit, body and color. Ten day extended maceration.
VINEYARDS	Vineyards within the Russian River Valley to accentuate cool climate brightness and Dry Creek Valley	Foothill vineyards from cool, coastal Monterey County.	Hand selected coastal blocks from Mendocino County and Sonoma County.	Exceptional warmclimate vineyards sourced from Paso Robles AVA.
AGING	4 months in stainless steel	7 months in 30% new French oak	9 months in 40% new French oak	14 months in 50% new French and American oak
WINEMAKER NOTES	Fresh tropical aromas of passionfruit and guava, juicy green apple and gooseberry. Juicy and fruit-forward with savory notes of lemongrass, bright citrus acidity and a clean finish.	Aromas of ripe golden pear, fresh pineapple and sweet honeydew melon, along with aromatic honeysuckle and marzipan. Luscious, fruit-driven palate balanced by fresh citrus acidity and moderate oak influence.	Dense bouquet of black cherry, marionberry and spicy cherry cola. Smooth resolved tannins, with touches of nutmeg, and well-balanced acidity and a mild caramel finish.	Aromas of fresh blackberry, and deep black cherry, with chicory and clove. Fruity and medium-bodied with unobtrusive, structured tannins and a finishing touch of cocoa dust.
FOOD & WINE PAIRING	Spicy galangal chicken soup with vermicelli noodles	Grilled Mahi with coconut rice and tomatillo, avocado salsa	Balsamic fig glazed pork roast	Braised Korean beef shortribs

