



## TASTING NOTES

### White Wines

#### **2014 Dry Riesling**

Our Riesling is done in the German tradition making it crisp and sweet all at the same time. This is a very light, fresh white wine with sweet flavors of pear and tropical fruit with a zesty citrus finish. This wine is best served chilled.

- *We recommend serving it with asparagus, shrimp, and crab or cheese fondue. Lime zest, lemon grass, basil and oregano complement this wine.*

#### **2016 Viognier**

Best described as not too sweet and not too dry. This white wine begins dry and crispy and then flows into smooth flavors of peaches and apricots. Note the gentle aroma of roses and stone fruit. This wine shows well when lightly chilled.

- *Best served with turkey, salmon, trout or roast duck. Ginger, lemon grass, rosemary and tarragon complement this wine.*

### White Blends

#### **2016 Lilly White –**

We named this wine after Lillian Williamson Gammon, our ancestor who first homesteaded the farm. Notice the bright apricot aroma with hints pineapple on the nose. This wine sips like summer-time with flavors reminiscent of apple and mango.

- *We recommend paring this wine with Brie, Gouda, and Chèvre and bleu cheese. Asparagus, pork tenderloin, shell fish and spicy ethnic foods are marvelous with it as well. Also complementing this wine is rosemary, dill, clove and basil.*

## Rosé

**2014 Blossom – 100% Sangiovese:** The Blossom is a rosé of Sangiovese. This newer vintage is a dryer style, highlighting the intense floral aromatics of the Sangiovese grape. This wine explodes on the palate with perfumed melon and strawberry flavors and has a lovely lingering finish. Serve cool, but not cold to allow this wine to bloom.

- *We recommend serving with soft cheeses, light chicken or fish dishes and salads. Basil, thyme, lemongrass will complement this wine.*

**2015 Blossom – 100% Sangiovese:** During the first pressing we draw the juice away from the skins so that the juice doesn't steep in the red skins. This is a dry, serious rose with a great round mouth feel, strong strawberry notes and a crisp, clean finish. This is a subtle and elegant wine. Serve cool.

- *We recommend serving with a crisp chicken salad garnished with strawberries. Mild cheeses will also be a great match. Fresh basil and thyme will complement.*

### **2016 Blossom – 100% Sangiovese – Coming Soon!**

**2016 Dry Rosé – Rosé of Syrah:** This dry rosé has brilliant, fuchsia color with pronounced citrus and rose petal aromas. Our traditional rosé of Syrah bursts onto the pallet with flavors of Ruby Red grapefruit, finishing with cranberries and tart cherries. We recommend serving this wine chilled.

- *We recommend serving with turkey, glazed pork and brie cheese.*

## Reds Wines

### **2013 Sangiovese**

This medium-bodied red wine has intriguing aromas of cedar and smoke. Notice the bright flavors of cranberry, raspberry and hints of vanilla that balance against mellow earth tones. We recommend serving this at room temperature.

- *We recommend serving with roasted poultry, grilled pork, and asiago or mozzarella cheese. Basil, rosemary and sage complement this wine.*

### **2013 Syrah**

Our Syrah is a full bodied red wine with flavors of berries and roasted red peppers. This wine has a spicy finish that is quite exciting. Note the flavors of cloves, cinnamon, and black pepper. We recommend serving this at room temperature.

- *We recommend serving our Syrah with pork, lamb, pasta dishes with heavy red sauce, and Gouda. Cinnamon, cloves, oregano, and black pepper complement this wine.*

### **2012 Cabernet Sauvignon-Wine Club Only**

When your winemaker says this is probably the best wine he's made in 20 years you take note! 2012 was a perfect growing season for cabernet which resulted in a beautifully balanced and well-structured red wine. This Cabernet has delicious hints of dark cherry and vanilla that harmonize with the oak notes and tannins.

- *Winemakers Notes:* We aged this wine in neutral French oak barrels for two years which gave our wine light tannins. Then we moved it to new American oak for one year.

- We recommend serving our Cabernet with hearty steak, roast lamb, blue cheese and dark chocolate. Herbs, such as black pepper and garlic complement this wine.

### **2013 Cabernet Sauvignon**

This Cabernet has bright red cherries on the nose with underlying notes of fennel. The delicious flavors of dark cherry, cinnamon and vanilla harmonize with the toasty oak notes and tannins. We recommend serving this wine at room temperature.

## **Red Reserve Wines**

### **2012 Reserve Cabernet Sauvignon – Wine Club Only**

This reserve wine is a prime example of what a perfect growing season and a top-notch wine maker can achieve. The nose on this wine is reminiscent of dark fruit pastries. The big flavors of Bing cherry are balanced with notes of vanilla, Amaretto and oak.

- *Winemakers Notes:* We aged this wine in young French oak barrels for two years which gave our wine light tannins. Then we moved it to new American oak for one year.
- We recommend serving our Reserve Cabernet with hearty steak, roast lamb, sharp cheddar and dark chocolate. Herbs, such as nutmeg, clove, thyme, and garlic complement this wine.

### **2011 Reserve Petite Sirah**

Our Reserve Petite Sirah is built to last. High levels of tannins with dense blackberry, blueberry and plum flavors allow this wine to age very well. The black pepper notes, licorice, and a hint of smoke just get better and better. Best served at room temperature.

- *Winemakers notes ~* Barreled in 100% French oak for three years.
- We recommend serving our Petite Sirah with steak, roast, game and dark chocolate. Herbs, such as black pepper, clove, thyme, and garlic complement this wine.

### **2012 Reserve Petite Sirah -Wine Club Only**

Wines in our reserve program are hand crafted and finely aged. This wine has a velvety mouth feel and tastes of juicy raspberry and rounded flavors of cherry with a slight hint of licorice. We recommend serving this at room temperature.

## **Red Blends**

### **2013 Homestead Red – 50% Cabernet Sauvignon, 50% Syrah**

This wine is named in honor of our 100<sup>th</sup> year anniversary. The original homestead & our relative “Aunt Lilly” are pictured on the label. This creamy-rich red wine has influences of bright blackberry & plum. It’s warm, cinnamon spice finish just keeps going.

- *We recommend serving this wine with prime rib or pulled pork. Spices such as cinnamon, cumin, and cloves complement.*

### **2012 Harvest Moon Red – 40% Mouvedre, 40% Syrah, 15% Petite Sirah, 5% Viognier**

Our Harvest Moon is a medium bodied red wine. Mouvedre gives our wine a big pepper flavor and aroma while the Syrah balances the pepper with round juicy plum flavor. The Petite Sirah adds a long spicy finish and the Viognier helps to brighten the fruit notes.

- Enjoy this wine with nutty or spicy cheeses to bring out the earthy flavors. Try pairing with a German sausage, roasted lamb, and seasoned elk or anything with a Bolognese sauce.

### **2013 Harvest Moon Red – 40%Mouvedre, 40%Syrah, 15%Petite Sirah, 5%Viognier**

This deep garnet red wine has a soft mouth feel with aromas of candied pecan and dried cherries. This red blend is an easy sipper with flavors of juicy cherries and plum on the mid-palate. We recommend serving this at room temperature.

## **Dessert Wines**

### **Doce Dessert Wine**

We wanted to honor the Portuguese tradition of making Port by using the Portuguese word for sweet. We use Syrah grapes, topped with Cabernet Sauvignon and fortify the wine with Idaho grape brandy. This silky wine has an enticing aroma of plum jam and almonds. A deep ruby color with warm flavors of honey, vanilla, and cinnamon make this wine a perfect after dinner wine.

- *We recommend serving this with German Chocolate cake, roasted wine walnuts, Stilton or Gorgonzola cheese, dark chocolate or cherry tarts.*

### **2012 Late Harvest Viognier**

Our Late Harvest Viognier is a delightful dessert wine with an array of tropical fruit flavors of mango and grapefruit. The experience is enhanced with the aroma of cantaloupe. Best served chilled.

- *Winemakers note:* In an attempt to make an ice wine we left some of our Viognier grapes on the vine to gain more sugars. By the time we hit 31° brix the clusters were starting to drop and we decided to go for a “Late Harvest” instead. To keep the alcohol content low we used mild yeast that was packaged in a “tea bag” so that we could control fermentation. If the sugars got too low or the alcohol got too high we removed the yeast and started over.
- We recommend serving this dessert wine with grilled pineapple, poached peaches, angel food cake and light cheese cake.

### **2012 Late Harvest Riesling**

Our Late Harvest Riesling is a delicious dessert wine with strong flavors of honey and a refreshing aroma of honeysuckle. Best served chilled.

- *Winemakers note:* Grapes were starting to shrivel like raisins and showed signs of botrytis. Fermentation in steel tanks using encapsulated yeast. By containing the yeast in a cheesecloth bag the winemaker can stop fermentation with the desired sugar content has been reached.
- We recommend serving this dessert wine with crème Brûlée, baklava and over ice cream.