



TASTING NOTES

White Wines

2016 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 a smooth mouth feel, notes of apple blossom and a zesty citrus finish. This wine is best served chilled.

- *We recommend serving it with a mild coconut curry, shrimp, or chicken enchiladas. 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 – 55% Riesling, 42% Viognier, 3% Muscato

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 pairing 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

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: 2016 was an amazing year in the vineyards and this rosé of Sangiovese is a great example. Our youngest vintage of Blossom has a light floral and honeydew aroma and is much drier than previous vintages. Notice wonderful mouth feel and how the crisp flavors of tart cherries and currant pop forward on the palate. We recommend serving this wine chilled.

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

2014 Sangiovese

This medium bodied red wine has intriguing aromas of fennel, cloves, and smoke. Notice the intensity of bright flavors of dried currant, blending with an earthy minerality and a surprising leather finish. We recommend serving this at room temperature.

- *We recommend serving with red sauce & pasta, eggplant parmesan, Manchego cheese, and wood smoked meats. Basil, rosemary and oregano 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.*

2014 Syrah – Wine Club Only

This full-bodied Syrah has a beautiful ruby color with deep, fruity aromas of plum and violets. This balanced wine has a wonderfully smooth mouth feel that lends itself to intense flavors of tree-ripened red plums with hints of spicy cloves and cinnamon.

- *We recommend serving this Syrah with pork tenderloin, cedar plank salmon with blackberry chutney, and filet mignon wrapped in bacon. Red wine poached prunes with crème fraîche would also make a delicious dessert.*

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.

- *We recommend serving this with pepper-grilled steak and garlic & rosemary roasted potatoes, braised pork shank, or wild game. For dessert, dark chocolate or bleu cheese complement this wine.*

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.*

2012 Reserve Petite Sirah -Wine Club Only

Our Reserve Petite Sirah is built to last. This wine has a velvety mouth feel and tastes of juicy raspberry and rounded flavors of cherry with a slight hint of licorice. Best served at room temperature.

- *We recommend serving our Petite Sirah with duck and roasted game, as well as, dark chocolate. Herbs, such as anise, clove and thyme compliment this wine.*
- *Winemakers notes ~* Our reserve program is where our winemaker gets to shine! These wines are hand-crafted. Greg might do additional cluster sorting prior to crush or leaving the juice on the lees longer to achieve a more intense and flavorful wine. Then the wines are aged longer, in the case of the Petite Sirah he ages them in French oak for 36 months. Once the wine is bottled it is laid down to rest for an additional 12 months prior to releasing it to the public.

2013 Reserve Petite Sirah

The aromas of Marionberry and violets in this inky purple reserve foreshadow the complexity of this wine. This Petite Sirah has a solid tannic structure that is rounded out by a juicy mouth-feel. Notice the flavors of huckleberry on the mid-palate and the earthy finish of wild mushrooms and white pepper.

- *We recommend serving this wine with leg of lamb, grilled pork or crispy duck with a dark berry sauce. Herbs such as thyme, marjoram, rosemary. Warm spices like cinnamon and cloves complement this wine.*

Red Blends

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.

- *This wine pairs well with smoked elk back strap, prime rib, or Korean barbeque.*

2014 Windmill Red – 50% Sangiovese, 50% Syrah

Our newest red blend has a good balance of juicy fruit and tannins that is preceded by aromas of dried cranberry and plum jam. While the mouthwatering flavors of blackberry and plum compote are most enjoyable, the long, lingering finish of toasted oak and leather is what sets this wine apart.

- *This wine pairs well with pasta with meat sauce, smoked ribs, and saltimbocca. Herbs such as oregano, rosemary and cinnamon complement this wine.*

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.*

2014 Nectar

This delicious wine is created from grapes that have been left on the vine longer, resulting in a rich, sweet wine. Notice the floral aroma of orange blossom followed by hints of honey on the palate.

- *Try pairing with angel food cake, sopapillas or flourless chocolate cake. Best served chilled.*