

# SPRING 2024 WINEMAKER'S CHOICE



**Silver medal winner: Toast of the Coast San Diego**

**Silver medal winner: OC Fair**

## 2023 SAUVIGNON BLANC 'OLD GROVE'

*Crisp and tropical, this Bordeaux Clone Sauvignon Blanc expresses notes of ripe pineapple, white peach, nectarine, grapefruit, and Meyer lemon.*

**\$28.90**

**\$34**

**Gold medal winner: OC Fair | 91pts**

**Silver medal winner: Toast of the Coast San Diego**

## 2023 COBECK

*Aromas of jasmine and yellow peach. The palate brings flavors of ripe nectarine, apricot, lemon zest, and a finish of honeydew.*

**\$30.60**

**\$36**



## 2023 ROSATO DI PRIMITIVO

*An acidic fruit-driven wine comprised of green apple, cranberry, pomegranate seeds, and key lime. An extremely food-friendly rosé wine.*

**\$23.80**

**\$28**

**91pts Wine Enthusiast**

**Gold medal winner: International Women's Wine Comp. | 93pts**

**Gold medal winner: Toast of the Coast San Diego | 90 pts**

## 2023 ROSÉ OF TEMPRANILLO

*Fruity and fun aromas of watermelon and dried strawberry meet flavors of marachino cherry, lemon zest, and hibiscus.*

**\$26.35**

**\$31**



## 2020 MON TRÉSOR

*Translating to "My Treasure" in French, this Bordeaux blend consists of 56% Merlot and 44% Cabernet Sauvignon, features include deep red cherry, pomegranate, and plum on the mid palate leading to slight herbaceous notes on the finish.*

**\$39.10**

**\$46**

## 2021 SYRAH

*Elegant notes of mulberry, plum, blackberry bramble, red currant, toasted vanilla, cinnamon, clove, cedar, and dark chocolate.*

**\$51**

**\$60**

