

SUMMER 2024 WINEMAKER'S CHOICE



2021 OAKED FALANGHINA

Ripe golden pear, honey, and creamy vanilla on the palate allow this wine to stand up to a wide variety of dishes ranging from rich french toast, to sharp cheddar & turkey paninis

\$28.90

\$34

**Gold Medal Winner: 2024 OC Fair Wine Competition | 91pts,
Editor's Choice: Wine Enthusiast**

2023 VIOGNIER

A floral-forward wine of honeysuckle, lemongrass, white grapefruit, and key lime, provide a soft palate and smooth finish.

\$34.85

\$41



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

2023 SAUVIGNON BLANC MUSQUÉ

This wine expresses bright and tropical notes of ripe passionfruit, mango, lemongrass, and fennel, accomandied by a sharp acidic finish.

\$32.30

\$38



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 CABERNET SAUVIGNON

Spicy yet fruity notes of red currant, black cherry, anise, and green peppercorn. A silky body with integrated tannins and a sharp finish.

\$51

\$60

