

“Coming Home 3”

Red Zinfandel

California, 2015



In the world of wine snobs, I would get my hand slapped for predicating “Zinfandel” with “Red.” They would insist that Zinfandel is a red grape and has traditionally always been made into a dry red wine. Thankfully, we are not among wine snobs! The reality is that the New World’s creation of White Zinfandel, although introduced only in the last 40 years or so, has made its mark on the wine world. Although the wine snob may feel empowered by wines’ ambiguities, we believe the world of wine could benefit from a bit more clarity.

Step...step...step....(that’s the sound of me stepping off my soapbox)

This wine is red. This wine is dry. This wine is delicious!

Our Red Zinfandel is packed with red fruit—cherries and cranberries in the nose, and strawberries and red plum on the tongue. It is a brilliant red color. Although it is medium bodied, its alcohol content is on the higher side, adding a little heat to the finish. It remains a bit young, and the tannins will continue to soften over the coming months. The finish is dry, with just a touch of cedar.

The label features a photograph by our current Centennial artist, Karen Glosser. Karen’s work studies abstract qualities of nature. Sometimes we need the eye of an artist to help us see the forest through the trees. Sometimes, we can benefit from concentrating less on the details and just step back and enjoy the moment. We hope that you will take a moment to set aside the details around you and enjoy this wine in the moment!

11 cases

Regularly \$16.99

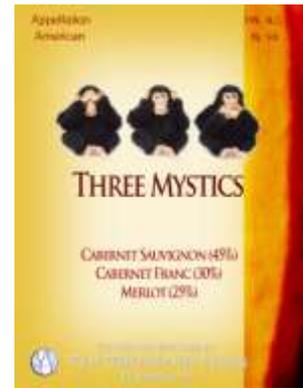
Club price \$15.00

Three Mystics

Meritage Blend

Washington State, 2014

The “Three Mystic Apes” are an Eastern world proverb that originally meant that those who think pure thoughts will remain pure. The three Mystics are a sort of moral foundation. In our little wine world, the three Mystics are grape apes and the three grapes that form the wine’s foundation are Cabernet Sauvignon, Cabernet Franc, and Merlot.



These three grape varieties, all originally from the Bordeaux region of France, have been blended together to make great wines for many, many centuries. In the New World, this blend has been referred to as a Meritage blend, although this name is not used as much as it once was due to Trademark concerns.

You may ask, “what is so special about this particular blend?” One taste of our Three Mystics wine will give you the answer. This powerful, dry red has complexity and elegance. The King Kong of our trio is Cabernet Sauvignon. This grape is the backbone upon which everything else is structured. Cab Sauv gives dark color, dark flavor, and rigid tannins. The dark cassis and plum flavors are derived from the naturally thick skins of the Cab Sauv grapes. Its little brother, Cabernet Franc, is quite different. It gives the wine spicy character with hints of pepper and red plum or cherry. The third grape, Merlot, rounds everything off with its mellow, laid-back nature. It refines the wine with fuller body and softness, as well as a touch of dark plum flavors.

Our Three Mystics has a notably darker complexion than many red wines. The dark fruit dominates the front end, giving way to cedar and spice in the finish. An underlying hint of chocolate lurks just below the surface. All these wonderful flavors and textures are brought together seamlessly by our American oak barrels. The oak aging process allows the young harsh tannins to become softer, while filling in any gaps in the flavor profile with an enduring finish.

This wine rises to new heights when sipped with dark chocolate. But we can’t ignore the gorilla in the room...the mystic apes’ thoughts may stray from purity if paired with a Montreal seasoned ribeye steak on the grill, topped with a slice of bacon.

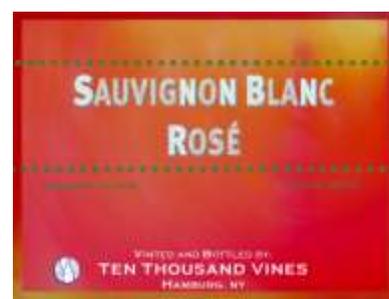
28 cases

Regularly \$19.99

Club Price \$18.00

Sauvignon Blanc Rosé

California, 2015



Last year we released a Sangiovese Rosé and it was a huge success. We thought we would follow up this year with a Sauvignon Blanc Rosé. Your first thought may be, “but Sauvignon Blanc is a white grape?” And you would be correct. To make our Rosé, we included a splash of Pinot Noir grapes to the mix. In our case, it was about 5%--just enough for some color. This process of adding a touch of red grapes to a white wine has been around for centuries. In Germany, the resulting roses were called “Rotgold,” translating to “red gold.”

The pale salmon color of this wine is so inviting! It is almost as if the wine still holds some of the California sunshine that ripened the grapes in the vineyard. As we should expect from a Sauvignon Blanc, the nose is citrusy and bright also.

In the mouth, your first reaction to this wine is the fruit. Tart pineapple, sweet peach, and creamy pear present themselves in layers. The Sauvignon Blanc grape builds its structure around its natural acidity. In this case, the acidity highlights the pineapple and lemon notes. This wine is off dry. We maintained just enough residual sugar to temper the tartness. The finish is soft in texture and just long enough for us to savor the underlying pear and melon flavors. Among the fruit is a floral component, with a hint of red roses in the finish.

Rosé s have long enjoyed a place of honor in many European wine areas. In American, however, Rosé s are just recently regaining popularity and respect. They are equally amenable to accompanying seafood or red meat. In the case of an off dry Rosé such as this, it also can be successfully paired with spicy foods. Furthermore, Rosé s can be enjoyed any time of day. They are refreshing with a casual lunch on a hot day. They are less filling with supper, and they can provide a romantic touch in the evening while watching the sunset. If you cannot enjoy our Sauvignon Blanc Rosé with lobster on the beach at sunset, try it on the patio with grilled salmon.

10 cases

Regularly \$17.99

Club Price \$15.00

Vantage

Pinot Grigio/Verduzzo

Veneto Region, Italy 2015

Every once and a while we experience a wine that challenges our expectations and changes our viewpoint of other wines in its class. Our new blend of Pinot Grigio and Verduzzo may just be such a wine. If you are like me, your expectation of Pinot Grigio is a light crisp wine. Hold on to your hat because your vantage point is about to change.

Admire the wine in your glass before your first sip. Its rich golden color hints at a powerful wine. Swirl it in the glass and see how it clings to the side. Its “legs” suggest the wine will have body and longevity. Give it a second swirl, and smell the wine. The nose exhibits a bushel of fruit, including kiwi, honeydew, apples and pears. Now that the sight and smell of this wine has stimulated your senses, go ahead and take a sip. Roll it around on the tongue and coat the inside of your mouth. The fruit character bursts forward with flavors of green apple, pear, and pineapple.

This wine is a blend of Pinot Grigio grapes with a lesser known Italian varietal, Verduzzo. The Verduzzo grape is quite versatile and is used to make both dry wines and sweet dessert wines. As a full bodied dry wine, Verduzzo often exhibits high acidity and citrus notes. In the Veneto region, the Verduzzo grapes are often sun dried into raisins and then made into a complex dessert wine known for its rich honey flavors. Perhaps the most intriguing part of Vantage is that the Verduzzo grape has contributed both the citrus qualities of its dry character, and the soft honey flavors of its sweeter side.

The first thing we tasted was the fresh fruit character, but at this wine lingers on the palette, it also offers a hint of lemon and honey. The mouthfeel of this wine is spectacularly round and soft. Once the fruit has faded, we are left with a soft and full texture and just a tiny touch of green pepper flavor in the finish. The wine’s acidity strikes a near perfect balance of creaminess and zest. The wine finishes dry, but without any bite or edge.

Winemakers strive for balance in their wines. Sometimes this means balancing sweetness and acidity, or astringency and alcohol percentage. A wine that successfully balances multiple dimensions will typically receive higher ratings. We hope that once you can experience the well rounded balance this wine achieves, you will enjoy an improved vantage point!

This wine is great to accompany food. I often adhere to the old adage, “What grows together, goes together.” Italian wines are often best enjoyed with Italian foods. Try this wine with Shrimp Scampi, Calamari, or Chicken Pesto.

27 cases

Regular **\$19.99**

Club Price **\$ 18.00**



Pink Moscato

California, 2015

Sweet wine lovers should be excited to see this new release. As our traditional Moscato continues to grow in popularity, we thought it only right to introduce a second Moscato, with a twist! The Moscato grape variety is actually a family of closely related grapes. Although most of them are green skinned grapes, some are darker than others, with a few types being almost red in color. These grapes can be used to make a Moscato that is pink in color.



Our Pink Moscato is still made in a refreshingly sweet style. The darker skins of these particular grapes not only lend color, but a touch more astringency as well. The astringency balanced nicely with the residual sugar, allowing the wine to remain bright and fruity.

Sweet wines are often paired with slightly spicy dishes. Try this wine with hot Thai food or sushi with wasabi.

20 cases

Regularly ***\$12.99***

Club Price ***\$12.00***

Decadence

Chocolate Caramel Dessert Wine

We have been past due in including a Port-style dessert wine in our club wines. Port wines tend to be relatively high in alcohol, making them thick like syrup, and high in residual sugar, leaving them sweet.

Our latest Port-style wine raises the dessert bar with chocolate and salted caramel. One swirl in the glass and you see it clinging to the sides like molasses. The aroma releases immediately...close your eyes and you are transported across the street to Highland House chocolate shop. This wine serves up flavors of chocolate covered blackberries on the front with layers fading away revealing raisins, pretzels, coffee latte, and butterscotch.



Bask in the luxury of Decadence after a meal as dessert, or perhaps as a nightcap. Typically, you don't need to pair dessert wines with foods, however, a simple shortbread or biscotti make great accompaniments.

12 cases

Regularly ***\$26.99***

Club Price ***\$23.00***