



2019 Michael David 'Lust' Zinfandel

APPELLATION:

Lodi, California

VARIETALS:

83% Zinfandel, 15% Petite Sirah, 2% Petite Verdot

VINEYARD:

Michael David Estate

WINEMAKER:

Jeff Farthing

ALCOHOL:

15.5%

BEST FROM:

2024 through 2029

ULTIMATE FOOD PAIRING:

Barbecue Pulled Pork -or- aged gouda

ORDERING INFO:

SKU 1052494 | \$69.95

DESCRIPTION:

Michael David Winery is a 6th Generation Family-Owned Winery in the heart of Lodi, California. It is named after the 5th-generation brothers Michael and David Phillips. The winery is certified sustainable, under the Lodi rules of grape growing. The Lust is comprised of the best Zinfandel that Lodi has to offer, sourced from outstanding small lots from the Michael David Estate. This Zinfandel always has a very limited production.

TASTING NOTES:

Beautiful aromas of fresh and dried violets, fresh blackberry, blueberry, and boysenberry, black plum jam and chocolate, vanilla bean and flower, and toasted wood. Delicate and subtle elegance with a long lingering finish.





2020 Bernard Boudry 'Les Clos Guillet' Chinon

APPELLATION:

Chinon, Loire Valley, France

VARIETAL:

100% Cabernet Franc

VINEYARD:

Les Clos Guillot

WINEMAKERS:

Matthieu & Bernard Baudry

AGING:

Neutral French Oak

ALCOHOL:

13.0%

BEST FROM:

Now through 2028

ULTIMATE FOOD PAIRING:

Grilled Double Cut Pork Chops with a red wine glaze

ORDERING INFO:

SKU 1052513 | \$44.95

DESCRIPTION:

Bernard Baudry is unquestionably one of Chinon's most outstanding producers. Not only does he have the talent to make delicious and consistent wines, vintage to vintage, but he is also fortunate enough to have vineyard land that showcases many of the varied soil types of the appellation. After completing his studies at the viticultural school in Beaune, Bernard returned to the Loire Valley to consult in Tours. By 1975, he had purchased his first two hectares of land in Cravant-les-Côteaux, a village from which almost half of the production of AOC Chinon is sourced.

TASTING NOTES:

The 2020 Le Clos Guillot shows off bright aromas of sour cherries, red fruits, and a note of spiced pepper. The palate is round, yet still polished and refined. Offering tart red fruits, wonderful minerality with a layer of spice on the end. One of the best value wines in Chinon.





2020 Charles Joguet Les Varennes du Grand Clos Chinon

APPELLATION:

Chinon, Loire Valley, France

VARIETAL:

100% Cabernet Franc

VINEYARD:

Les Varennes du Grand Clos

WINEMAKER:

Kevin Fontaine

AGING:

15 Months French Oak (Neutral)

ALCOHOL:

13.5%

BEST FROM:

Now through 2028

ULTIMATE FOOD PAIRING:

Herb-Crusted Rack of Lamb

ORDERING INFO:

SKU 1052511 | \$74.95

DESCRIPTION:

Charles Joguet, a young painter and sculptor, abandoned a budding art career to assume direction of the family domaine in 1957. He began to question the common practice of selling grapes to négociants, as his family had done for years. The Joguets owned prime vineyard land between the Loire and Vienne Rivers with distinct variations in the soils. To sell the grapes off or vinify the individualized plots together would have been madness. Separate terroirs, Charles believed, necessitate separate vinifications. He took the risks necessary to master single-vineyard bottling with an artistry that Chinon had never before seen.

TASTING NOTES:

To say the least, the 2020 Charles Joguet Les Varennes du Grand Clos is AMAZING! Showcasing deep concentrated aromas of dark fruits, Herbes de Provence with a slight note of peppercorn. The palate is full-bodied with red fruit flavors and quite savory with a zesty acidity. The finish is long and well-balanced with savory notes and ripe tannins.





2020 Fine Disregard 'Mule Plane' Vineyard Carignane

APPELLATION:

Lodi, Mokelumne River, California

VARIETAL:

100% Carignane

VINEYARD:

Mule Plane Vineyard

WINEMAKER:

Mike Schieffer

AGING:

14 Months Neutral Burgundy Barriques

ALCOHOL:

12.8%

BEST FROM:

2026 through 2031

ULTIMATE FOOD PAIRING:

Spicy Lamb Meatballs -or- Manchego

ORDERING INFO:

SKU 1052514 | \$64.95

DESCRIPTION:

Fine Disregard Wine Company is the personal project of Mike Schieffer and Kara Maraden, whose focus is making wines that reflect California and its rich viticultural history. They seek out compelling vineyards, often old vines that are planted in unique soil types and are farmed organically. The Carignane vines were planted in the 1920s in the sandy Tokay soils near the Mokelumne River.

TASTING NOTES:

A California hidden gem! The 2020 Carignane offers a beautiful dark ruby to garnet color. Fresh aromas that showcase bursts of red fruits, and spice with hints of dried herbs. The palate is bold, and well-balanced. Offering layers of red currant with notes of blood orange and minerals on the backend. Less than 70 cases were produced.





2020 Thierry-Germain “Terres Chaudes” Saumur Champigny

APPELLATION:

Saumur-Champigny, Loire Valley, France

VARIETAL:

100% Cabernet Franc

VINEYARD:

Les Poyeux

WINEMAKER:

Thierry Germain

AGING:

12 Months French Oak (Neutral)

ALCOHOL:

13.5%

BEST FROM:

Now through 2028

ULTIMATE FOOD PAIRING:

Roasted Whole Chicken with cipollini onions and dried herbs

ORDERING INFO:

SKU 1052512 | \$55.95

DESCRIPTION:

Thierry Germain is dedicated to the art of farming biodynamically. He started in Bordeaux and relocated to the Loire Valley in the early 1990s. He soon fell under the influence of his spiritual father, Charly Foucault of Clos Rougeard. Thierry would ultimately convert his entire domaine to biodynamic viticulture and has become one of the foremost authorities in biodynamic farming. Today, Thierry produces 8 different Cabernet Francs with the vine aging from 10 years old to 112.

TASTING NOTES:

Beautiful, bright ruby color with purple to violet highlights. The youthful aromas express ripe blackcurrants and dark blueberry with hints of dried herbs and cedar. A finish that will make you say WOW! Long and elegant, nicely polished with just the right amount of tannins and acidity.





2021 Oak Farm Chardonnay Estate

APELLATION:

Lodi, Mokelumne River, California

VARIETAL:

100% Chardonnay

VINEYARD:

Oak Farm Estate Vineyards

WINEMAKER:

Marilia Nimis-Schrader

AGING:

American Oak, 8% New

ALCOHOL:

14.5%

BEST FROM:

Now through 2025

ULTIMATE FOOD PAIRING:

Grilled Halibut or Cod -or- Mt Tam Triple Cream

ORDERING INFO:

SKU 1052499 | \$45.95

DESCRIPTION:

Oak Farm is a family-owned and operated winery that is committed to showcasing the essence of Lodi and all it can offer. The Panella family has created the ultimate showplace and experience for guests that is unrivaled. Their Estate Chardonnay grows in a 1.5-acre area which limits their annual Chardonnay production.

TASTING NOTES:

“The 2021 Estate Chardonnay offers a beautiful golden to straw color. Bright and refreshing aromas of delicious apple and peach with a note of lemon zest. The palate is medium-bodied offering core fruit flavors with just a touch of vanilla.”
— Marilia Nimis-Schrader, Winemaker

