



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 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.





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

