



2019 Kautz and Kramer Chardonnay Lodi

APPELLATION:

Lodi

VARIETAL:

100% Chardonnay

WINEMAKERS:

Steve Millier

BEST FROM:

Enjoy now

ULTIMATE FOOD PAIRING:

Grilled White Fish with Meyer Lemon – Cheese – Crumbled Fet

ORDERING INFO:

1050748 | \$29.95

DESCRIPTION:

Hand-selected by Winemaker, Steve Millier, the grapes were harvested at night, so the grapes would arrive at the winery cool to start fermentation. They were brought to the winery for a gentle pressing. Only free-run juice was selected for this bottling. When finished fermenting this wine was aged on lees with stirring for three months to enhance texture and mouthfeel.

Aromas of apricots, honey, butterscotch, and a touch of lime integrate into flavors of vanilla beans, hazelnuts, coriander, and bananas. The mid-palate and length is full and lingering.





2020 Michael David 'Rapture' Cabernet Sauvignon Lodi

APPELLATION:

Lodi

VARIETAL:

Cabernet Sauvignon

VINEYARD:

Estate

WINEMAKERS:

Adam Mettler

AGING:

16 Months, French Oak; 33% New

BEST FROM:

Now through 2028

ULTIMATE FOOD PAIRING:

Grilled Pork Tenderloin – Cheese – Aged Cheddar

ORDERING INFO:

1050755 | \$58.95

DESCRIPTION:

Rapture is the most select offering of Cabernet Sauvignon by Michael David Winery, and is only produced on exceptional vintage years. The grapes come from Michael Phillips' own vineyard, which are then rotary fermented and aged in 100% French Oak barrels. The biblical name of "Rapture" gives the wine its creative identity; a play at the limited production- "Don't be left behind!"

Michael David Winery's most select Cabernet Sauvignon offering, the 2020 Rapture presents tempting layers of baked blackberry cobbler, coffee bean, nutmeg and clove on the nose. Full bodied on the palate, complex flavors of ripe summer berries, Mission fig, dark chocolate truffle and cedar are carried through by a pleasantly, long finish that will have you reaching for another sip.





NV Harmony Winelands 'Pipe Dreams' Zinfandel Lodi

APPELLATION:

Lodi

VARIETAL:

100% Zinfandel

WINEMAKERS:

Shaun Mackay

AGING:

36 Months, French Oak

BEST FROM:

Enjoy through 2026

ULTIMATE FOOD PAIRING:

BBQ Pork loin – Cheese Sharp Cheddar

ORDERING INFO:

1050830 | \$64.95

DESCRIPTION:

Owner, Linda Hartzel, was born and raised in Canada and is a third generation farmer and the co-owner of Harmony Wynelands. The name came from the Hartzell's journey to South Africa years back. There they discovered that 'wynelands' is a word many used to describe South Africa's grape vineyards.

A non-vintage Estate Old Vine Zinfandel with layers of ripe black cherry, licorice, wild blackberry and bittersweet cocoa. Silky tannins lead to a rich mouth feel with sweet oak finish. Aged 24-36 months in French Oak.

