



Sauvignon Blanc

2016 California ~ A medium bodied, dry white wine. Hints of lemon, apricot and tropical fruit aromas on the nose and palate. Great paired with seafood and chicken dishes, yet well rounded enough to drink on it's own. *ABV 13.5% - pH 3.48 - Total Acidity 0.60%*

Chardonnay

2017 California ~ Cold fermentation brings out citrus characteristics to complement the underlying depth. This complex white wine has notes of pear and fig. Fruit forward, pairs well with aged cheeses or roasted chicken. *ABV 13.6% - pH 3.82 - Total Acidity 0.625%*

Barrel Chardonnay

2016 California ~ Full bodied with complex tropical fruit and robust oak flavors that linger on the palate. Primary barrel fermentation and malolactic secondary fermentation create a buttery mouthfeel. Pairs well with smoked fish, spicy Asian cuisine, or Thanksgiving dinner. *ABV 13.9% - pH 3.65 - Total Acidity 0.56%*

Luna

2017 White blend ~ Washington/Ohio ~ Soft and approachable, this year's blend features 65% Washington grown Sauvignon Blanc grapes with 35% Ohio grown Vidal Blanc grapes to add a crisp balance. This easy drinking wine is the first exploration of white wine blending, expect our Luna to evolve yearly as we explore various sources and growers. *ABV 12.9% - pH 3.65 - Total Acidity 0.60%*

Riesling

2018 Washington ~ Citrus and light floral aromas on the nose. Solid but balanced acidity on the tongue, with just enough sweetness to bring out some fruit; pear, apricot and apple. Pairs well with fish, curry or lemon meringue pie. *ABV 13.7% - pH 3.31 - Total Acidity 0.67%*

Syrah

2016 California ~ This rich, full bodied wine with jammy fruit and subtle aromatic spices has complex character from the small, dark skinned berry. These complex fruit flavors will build over the next 5-10 years. Pairs well with darker meats and exotic spices to bring out the fruit notes. *ABV 15.5% - pH 3.7 - Total Acidity 0.62%*

Cotes du Grove

2016 California ~ Rhone Blend ~ 75% Syrah and 25% Grenache are blended together for this year's Rhone style wine. The rich flavors of the Syrah form a firm yet supple background for the berry notes of the Grenache. This blend creates a full bodied and fruit forward wine that leaves a finish of moreishness. *ABV 14.9% - pH 3.58 - Total Acidity 0.58%*

Cuvée

2016 California ~ This "Left Bank" Bordeaux style blend is Cabernet Sauvignon based. A fruit forward, well structured wine with medium tannins and a long finish. Merlot and Petit Verdot add complexity and balance, with slight vanilla notes from barrel aging. This wine pairs well with standing rib roast, grilled lamb, or with a friend while sharing a sunset. *ABV 15.3% - pH 3.66 - Total Acidity 0.7%*

Cuvée II

2016 California ~ This "Right Bank" Bordeaux style blend is Merlot based. A fruit forward wine showing rounded plum and dark fruit flavors. Added Cabernet Sauvignon, Cabernet Franc and Petit Verdot create a wine of soft tannins. Drinking well now, this wine will age gracefully for many years to come. Pairs well with hearty soups and stews, meat dishes, or a good cigar. *ABV 14.9% - pH 3.66 - Total Acidity 0.7%*

Zinfandel

2016 California ~ A well balanced wine with bright fruit aromas and sweet, rich blackberry and raspberry flavors. The thin skin of this varietal shows different characteristics each year, with this single vineyard vintage proving amazingly smooth for a wine over 15% alc/vol. *ABV 15.2% - pH 3.68 - Total Acidity .64*

Cabernet Sauvignon

2016 California ~ Bright fruit and toasted oak on the nose and early palate, with soft smooth ripe cherry and plum flavors persisting. This wine pairs well with roasted root vegetables, grilled pork loin, or wild game. Not bad on a Saturday night either. *ABV 15.2% - pH 3.7 - Total Acidity 0.60%*

Merlot

2016 California ~ Smooth, well rounded, easy drinking with black plum, red fruits, tobacco and firm oak. This wine pairs well with roasted potatoes, prime rib or standing rib roast, mac and cheese, and sautéed spinach. *ABV 14.5% - pH 3.58 - Total Acidity 0.63%*

Grenache

2016 California ~ A lighter red with floral and fruit aromas, flavors of fresh berries, and lingering oak notes. Aged half in oak and half in stainless steel, then blended, to create a bold fruit expression. *ABV 13.9% - pH 3.60 - Total Acidity 0.55%*

Cherry Grove

2017 - A red wine blend of Grenache and Cab Franc, aged with tart Michigan cherries, then sweetened and bottled. Serve chilled in the summer or at room temperature for winter enjoyment. *ABV 13.5% - pH 3.93 - Total Acidity 0.81%*