



**CHEESE & WINE PAIRING \$10: WINE CLUB MEMBERS \$5  
(\$5 CREDIT TOWARDS WINE PURCHASE)**

**WINE**

**CHEESE**

**2016 Sauvignon Blanc**- \$22, Wine Club \$17.60

**Cheese Pairing: Honey Chevre**

*A creamy & delicately sweet honey chevre beautifully balances the bright acidity and grapefruit, passion fruit, citrus notes of our estate grown Sauvignon Blanc. Let this cheese melt on your tongue as you sip.*

**2016 Rosé**- \$22, Wine Club \$17.60

**Cheese Pairing: Bellavitano Raspberry**

*The 2016 Rose of Syrah is a light bodied, dry Rose with soft strawberry, guava, peach notes in addition to the hint of angel food cake on the finish. This wine pairs easily with a variety of foods and cheeses, but tastes especially crisp & clean paired with the saltiness of the raspberry beer soaked Parmesan-style cheese.*

**2013 Affinity**- \$32, Wine Club \$25.60

**Cheese Pairing: Somerdale Cheddar**

*This popular blend is made up of 40% Merlot, 40% Cabernet Sauvignon, & 20% Zinfandel. It is soft & fruit forward with a dry finish. The ripe plum & cherry fruit of the wine balances the sharp bite of the cheddar & naturally- formed salt crystals.. you just might develop an Affinity !*

**2013 Tempranillo** \$35, Wine Club \$28

**Cheese Pairing: Manchego**

*Paso Robles Tempranillo: Rich, with an earthy spice, & notes of cranberry & currant. Manchego is a Spanish sheep's milk cheese that has been aged to salty & nutty perfection. The flavor & texture of the cheese balance the bold fruit & dryness of this sultry Spanish varietal.*

**2012 Cabernet Sauvignon**- \$36, Wine Club \$28.80

**Cheese Pairing: Ewenique**

*The estate Cabernet Sauvignon has a bright fruit character, with big cherry notes & smooth, moderate tannins. Ewenique is a sheep's milk cheese (hopefully ewe already guessed that ;) with intricate caramel & vanilla bean notes, which pairs brilliantly with the oak & bright cherry notes of our Cab.*

**2014 Twilight**- \$18, Wine Club \$14.40

**Cheese Pairing: Kokos Coconut Gouda**

*Twilight began in our vineyard as Zinfandel. Grape brandy was added to stop fermentation, leaving behind residual sugar and creating a fortified dessert wine. It's a lighter dessert wine, slightly sweet, with coconut aromas that play perfectly with the creamy blend of coconut milk and cow's milk.*