

Peirano Estate Chardonnay 2018

Lodi, California

Retail: \$15.95 | Sale: \$14.36

In 1992, Lance Randolph, the fourth generation of Peirano family to farm the 300 acre estate, began making Peirano wine simply for his own pleasure and to prove Lodi could produce desirable wines. After considerable praise for his ability to make elegant wines, he decided to start bottling and selling Peirano wine using his estate grown grapes. The chardonnay is barrel aged in French and American oak barrels, 15% of which is new wood. Lees were stirred every two weeks once fermentation was complete, allowing the wine to gain complexity and structure. The vibrant color and aromas of fresh picked Asian pears, ripe Meyer lemons, pineapple and lemon curd instantly fill your senses and are complemented by hints of honeysuckle and butterscotch. The mouth fills with complex flavors of sweet, rich, Asian pears, butterscotch, caramel apples and juicy, sweet yellow peaches. Soft hints of lemon meringue and melons round out the wine to produce a very seductive, lingering finish. **100% Chardonnay**

Lone Birch Syrah 2020

Yakima, Washington

Retail: \$15.95 | Sale: \$14.36

The Miller family has been farming in the Yakima Valley for over four generations. One of the pinnacle landmarks on their farm is the 70 year old Lone Birch Tree that resides amongst our vineyard. This tree not only provides shade to workers and direction to lost travelers, but most importantly, it provides inspiration to our family. The birch tree was planted by the first generation on the land, Lloyd Miller. This symbolic tree serves as a reminder of his commitment to care for the environment, reduce our carbon footprint, utilize sustainable farming practices, and ensure our farm lives on for generations to come. All of the Lone Birch Wines are sourced from fruit on their 830 acre estate vineyard located in the Yakima Valley. The warm days and the cool nights provided by the high desert environment allow the vines to produce exceptional balance with ripe fruit flavors and plenty of natural acidity. The wine was then sent to French oak barrels (10% new French oak, 25% 1-2 year old French oak and 65% neutral oak) Overall, the wine was aged for approximately 11 months in oak. This Syrah boasts a gorgeous dark color with aromatics of blackberry puree, black olive, and pomegranate. The flavors are rich and bountiful. Undertones of smoked meats, anise, white pepper, and exotic spices add interest and complexity to the palate. The finish is smooth with lush tannins and a perfect balance of oak and dark fruits.

100% Syrah

Craftwork Estate Cabernet Sauvignon 2018

Monterey, California

Retail: \$13.95 | Sale: \$12.56

These Cabernet grapes are farmed sustainably and sourced from our estate Hames Valley and San Lucas Vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, where a variation of up to 50°F is quite common. San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights. A small amount of Malbec and Petit Verdot from Hames Valley add to the complexity of this balanced, Bordeaux-style Cabernet Sauvignon. A mouth-filling Cabernet Sauvignon with ripe berry aromas and a hint of cedar, followed by rich flavors of blackberry and cassis and a smooth, long finish. The firm tannins make it a terrific pairing with steaks, chops, and juicy burgers. **Cabernet Sauvignon blended with a small amount of Malbec and Petit Verdot**