



# VJB CELLARS

## *Tasting Notes*

### **Prosecco**

Produced in the Valdobbiadene district near Veneto, we import our Prosecco directly from Italy to share with you. This delicious sparkling wine is made using the Charmat method, whereby the wine undergoes a secondary fermentation in stainless steel tanks before being filtered and bottled at 26 degrees F. The result is a dry, light-bodied, sparkling wine with a refreshing aroma of apples, citrus and flowers and well-balanced acidity. Serve this wine chilled as an aperitif, an invigorating compliment to fish and vegetarian fare, or during the holidays - it is sure to be a hit.

### **2016 Gabriella Ranch Chardonnay**

Our 2015 Chardonnay offers crisp green apple flavors with vanilla undertones. Medium spice reminiscent of allspice with balanced acidity. This wine will pair well with all of the light foods of summer. Try with chicken breast, cheeses, or a lighter fish such as sole, flounder or halibut. Also a perfect pairing with crisp green and Caesar salads.

### **2015 Reserve Chardonnay**

Grown in the southernmost corner of our estate vineyards, this barrel fermented chardonnay is rich with flavor. With notes of peach, melon and vanilla on the pallet, a luscious buttery mouthfeel and just a hint of acidity, this wine's complexity allows it to be paired with poultry, lighter pork dishes and fatty fish such as salmon.

### **2015 Rosso Family Blend**

Our ever-popular Rosso is made from a blend of 50% Zinfandel, 25% Barbera 25% Cabernet Sauvignon. Our Rosso starts out with a little caramel on the nose. An opulent bold red raspberry flavor, has some cinnamon-spice with cocoa in the middle of the taste and then finishes with a lush caramel. This wine is the ultimate backyard BBQ and "tailgating wine". It pairs great with burgers, pizzas, grilled meats, chicken wings and BBQ. It is a very pleasantly-priced wine that goes with many occasions, or no occasion at all!

### **2015 Colorino**

Another new, exciting member of our Italian Portfolio. Colorino offers a deep, dark and intense color in the glass. Big, dark berry fruit; notes of blueberry, boysenberry & huckleberries. The deep fruit flavors are, in a word, Juicy! Juicy! Juicy! Add a little baking spice and it is reminiscent of grandma's berry cobbler. Your mouth will be filled with lingering & satisfying flavors with light tannins that round it out. Our Colorino will pair beautifully with assorted hard & soft dry cheese, mushroom dishes, marinated pork tenderloin, lamb and stewed meats.

### **2015 Freisa**

Our New Freisa is a lesser known Italian varietal, we are proud to include it with our family of small-production Italian varietals! The initial beautiful deep ruby hues make this new VJB varietal stand out. Notes of deep juicy plum aromas with dry cherry and fresh violets. This wine offers a solid tannin structure to support the bold flavors. The deep fruit carries through from the first taste to the finish. Suggested pairings include pork, chicken, venison and turkey. A sure winner for Thanksgiving Dinner!

**2015 Barbera**

Our brand-new release of Barbera is a crowd pleaser! This vintage showcases spiced cherry and vanilla spice upfront with a lushness and depth of flavor on the pallet, finishing with notes of caramel, licorice with some dried cranberry. This will be a great compliment to any and all tomato based pasta dishes as well as spicy chicken and sausages from the grill. It has also been said that our Barbera pairs best with "another glass of Barbera".

**2015 Montepulciano**

Our new vintage of our ever-popular Montepulciano is a big wine. Deep dark color with black cherry and spice on the pallet and a smooth rich finish. It features a robust tannin structure that will allow this wine to pair well with big, bold dishes such as steak, prime rib, osso bucco and other beef dishes. This wine is drinking well now and will age beautifully.

**2015 Estate Sagrantino**

Normally known in Italy as a very tannic red wine, we grow this in the cooler Redwood Valley of Mendocino County to keep the tannins balanced with the richness of lush fruit. Our Sagrantino would pair nicely with braised meats, grilled eggplant, grilled sausages and goat cheese. With less than 75 acres planted in the US, this a very special wine that won't last long!

**2015 Nero d'Avola**

Originating from Sicily, our Estate Nero d'Avola is a unique find in California. This vintage offers an aroma of ripe cherry with deep flavors of plum. Bright and juicy, yet soft on the palate. Enjoy with lamb, pork, roasted poultry and white cheeses.

**2015 Estate Aglianico**

Big, bold and hearty! This vintage of our ever popular Aglianico will warm you from the inside. The pallet showcases dark red fruits, notes a all-spice and just a hint of caramel with a solid tannin structure making this wine your go to with hearty winter soups, roasts or perfectly cooked steak!

**2014 V' Estate Cabernet Sauvignon**

The 12th vintage of our V' Estate Cabernet Sauvignon has notes of cinnamon, cherry and hints of green pepper on the nose, traditional of a cooler climate cabernet. The palate has soft tannins that are balanced with a touch of spicy acidity that leads to a smooth finish. A perfect cabernet for enjoying on the patio into the late summer evenings or paired with a nice filet topped with blue cheese.