



## VJB CELLARS

### *Tasting Notes*

#### **Prosecco**

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.

#### **2015 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 the light foods of summer.

#### **2015 Reserve Chardonnay**

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. An opulent bold red raspberry on the pallet and has some cinnamon-spice with cocoa in the middle of the taste and then finishes with a lush caramel. It pairs great with burgers, pizzas and grilled meats.

#### **2015 Colorino**

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! Our Colorino will pair beautifully with assorted hard & soft dry cheese, mushroom dishes or marinated pork tenderloin.

#### **2015 Freisa**

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.

#### **2015 Barbera**

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 all tomato based pasta dishes as well as spicy chicken and sausages from the grill.

#### **2015 Estate 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.

#### **2015 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 Estate 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 of 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.