



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.

Grape Origin: Veneto

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 the light foods of summer.

Grape Origin: Burgundy

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.

Grape Origin: Burgundy

2016 Aleatico Rose

Our rose opens with rose petals on the nose. The color is a beautiful salmon hue that picks up the hues of the sun in the glass. Flavors of honeydew melon, rosewater and a hint of dry strawberry are the characteristics of this immensely popular wine. Enjoy with oysters, cold pastas, or our signature shrimp basket in our deli. The perfect wine for a warm summer day or a day at the pool or spa!

Grape Origin: Puglia

2016 Tocai Friulano

Our 2016 Tocai offers aromas of pear, honey and stonefruit. The opulent flavors of pear, honey and citrus are very clean and inviting. We would be excited to pair this with our in-house white bean salad, dry white cheeses and assorted shellfish. This wine doesn't usually last very long and this year's vintage may even go quicker.

Grape Origin: Friuli

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 Natalia's Blend

The nose starts with baking spice and spicy red fruit. The wine is very dark in the glass adding to its mystery (only Natalia Belmonte and our Winemaker know the blend!). The taste showcases rich tannins with good acidity. Deep, tart plum yield to raspberry and dried fruit flavors. This wine is meant for meaty dishes, hearty BBQ or complex appetizers

2015 Primitivo

This vintage has a brilliant ruby color. On the pallet you will find flavors of strawberry, red cherry, fig newton and a hint of vanilla. With balanced acidity and subtle tannin, this wine is ready to drink now but also suitable for aging. Pair with all things summer – BBQ ribs or chicken, hearty cheeses or grilled eggplant. It will be a summer favorite!

Grape Origin: Puglia

2015 Dolcetto

With only 112 documented acres in California, our Dolcetto is a unique treat! Dolcetto translates to "little sweet one" but it is anything but sweet. It is medium in body with dried cherry and cranberry up front finishing dry with just a hint of minerality. Pair this with all your tomato based pasta sauces.

Grape Origin: Piedmonte

2015 Nebbiolo

Known as the noble grape of the Piedmont Region of Italy. This wine fills your palate with bright raspberry and fresh cranberry with solid tannin structure making for a bold, delicious wine. It will pair perfectly with hearty stews and roasted meats and warm you from the inside out.

Grape Origin: Piedmonte

2015 Negro Amaro

This is our third vintage of the Negro Amaro and it has quickly become a wine club favorite! The 2015 vintage is bold and rich with dark red fruits giving it a lushness that will have you going back for more and more! Enjoy with chicken, turkey, duck or even flavorful vegetarian dishes!

Grape Origin: Puglia

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 palate 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.

Grape Origin: Abruzzo

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 is a very special wine that won't last long!

Grape Origin: Umbria

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.

Grape Origin: Sicily

2015 Estate Brunello

Our third vintage of Brunello is a show stopper! The 2015 vintage is complex and hearty, begging to be cellared. With sandalwood and spice on the nose leading to lush blackberry, ripe strawberry and a hint of earthiness on the finish. Subtle acidity and a strong tannin structure make this wine a perfect pairing with rich dishes such as lamb or meats with heavy sauces.

Grape Origin: Tuscany

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.

Grape Origin: Bordeaux