



## VJB CELLARS

### *Tasting Notes*

#### **Prosecco**/*Grape Origin: Veneto*

Our Prosecco is made especially for us by a family friend of the Belmonte Family. Crisp and dry, light-bodied, with a refreshing aroma of apples, citrus and flowers and well-balanced acidity.

**Pairing:** *Serve this wine chilled as an aperitif, an invigorating compliment to fish and vegetarian fare. Perfect holiday wine.*

#### **2016 Gabriella Ranch Chardonnay**/*Grape Origin: Burgundy*

Our Gabriella Ranch Chardonnay is fermented in 100% stainless steel and very refreshing. It offers crisp green apple flavors with vanilla undertones. Medium spice reminiscent of allspice with balanced acidity.

**Pairing:** **Light foods of summer, cream and seafood-based pastas, entrée salads, assorted cheeses.**

#### **2016 Aleatico Rose**/*Grape Origin: Puglia*

Our rose opens with rose petals on the nose; the beautiful salmon hue picks up the hues of the sun in the glass. Honeydew, rosewater and a hint of dry strawberry are the characteristics of this immensely popular wine. Perfect for a warm summer at the pool or spa!

**Pairing:** **Oysters, cold pastas, or our signature shrimp basket from our deli.**

#### **2016 Tocai Friulano** /*Grape Origin: Friuli*

Our Tocai offers aromas of pear, honey and stonefruit. Opulent flavors of pear, honey and citrus are very clean and inviting. This wine sells out quickly and this year's vintage will go soon.

**Pairing:** **Our in-house white bean salad, dry white cheeses and assorted shellfish.**

#### **2016 Barbera**/*Grape Origin: Piedmonte*

Our much sought after Barbera is a juicy, fruit forward varietal that is fantastically food friendly. Deep purple in color it offers hints of cherry, raspberry and blueberry on the nose and a silky yet full bodied palate. Nice balance of tannins and acidity with hints of vanilla and spice.

**Pairing:** **Pastas with meat or tomato-based sauces, game and hard cheeses.**

#### **2016 Colorino** /*Grape Origin: Tuscany*

Stunning deep purple color, moderately intense with a nose of dark berries, a bit of plum, and smoke. On the palate it offers distinct juiciness with layers of blueberry and blackberry; finishes with an herbal edge.

**Pairing:** **Just about any Italian cuisine.**

#### **2015 Dante**/85% Cabernet Sauvignon and 15% Sangiovese

The opulence of this wine begins with its regal deep burgundy color and continues with a nose that offers ripe berry and deep plum. A lush full-bodied with a rich, jammy palate experience. Finishes with a velvety, rich mouth experience.

**Pairing:** **Roast meats, prime rib, and heavier red sauce dishes are taking center stage.**

#### **Dolcetto**/*Grape Origin: Piedmonte*

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.

**Pairing:** **All of your tomato based pasta sauces.**

#### **2015 Natalia's Blend**

The nose starts with baking spice and lush red fruit. Strikingly dark colors add to its mystery (only Natalia Belmonte and our Winemaker know the blend!). The taste showcases rich tannins, good acidity. Deep, tart plum yield raspberry and dried fruit notes.

**Pairings:** **This wine is meant for meaty dishes, hearty BBQ or complex appetizers.**

#### **2015 Nebiollo**/*Grape Origin: Piedmonte*

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.

**Pairing:** **Hearty stews and roasted meats that warm you from the inside out.**

#### **2015 Negro Amaro** /*Grape Origin: Puglia*

2015 is 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 having going back for more and more!

**Pairing:** Chicken, turkey, duck or even flavorful vegetarian dishes.

**2015 Primitivo**/*Grape Origin: Puglia*

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.

**Pairing:** All things summer – BBQ ribs or chicken, hearty cheeses or grilled eggplant. It will be a summer favorite!

**2015 Rosso Family Blend**/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.

**Pairings:** Great with burgers, pizzas and grilled meats.

**2015 Sagrantino**/*Grape Origin: Umbria*

Known in Italy as a very tannic red wine, we use grapes grown in cooler Mendocino County to keep the tannins balanced with the richness of lush fruit. With less than 75 acres planted in the US, this very special wine that will sell out quickly.

**Pairing:** Braised meats, grilled eggplant, grilled sausages and goat cheese.

**2015 Estate Brunello**/*Grape Origin: Tuscany*

Our third vintage of Brunello is a showstopper; complex and hearty, and 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.

**Pairing:** Rich dishes such as lamb or meats with heavy sauces.

**2014 V' Estate Cabernet Sauvignon** /*Grape Origin: Bordeaux*

The 12th vintage of our V' Estate Cabernet Sauvignon has notes of cinnamon, cherry and hints of green pepper on the nose. The palate has soft tannins that are balanced with a touch of spicy acidity that leads to a smooth finish.

**Pairing:** Perfect cabernet for enjoying on the patio into the late summer evenings, with a nice filet topped with blue cheese.

**2015 "V" Estate Cabernet Sauvignon**/*Grape Origin: Bordeaux*

**Just released!** The 13th vintage of our V' Estate Cabernet Sauvignon has notes of blackberry, caramel, and vanilla on the nose. It is an excellent value for a premium Sonoma Valley Estate Cabernet. The palate offers rich, bright fruit, a hint of dark chocolate and licorice. The up-front tannins are balanced with a touch of spicy acidity that leads to a smooth finish.

**Pairing:** Osso Bucco, braised meats and other fall meals as summer fades and the evenings grow cooler

**2015 Estate Montepulciano**/*Grape Origin: Abruzzo*

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. Features a robust tannin structure that will allow this wine to pair with big, bold dishes.

**Pairing:** Steak, prime rib, Osso Bucco and other beef dishes.

**2015 Estate Nero d'Avola** /*Grape Origin: Sicily*

This vintage offers an aroma of ripe cherry with deep flavors of plum. Bright and juicy, yet soft on the palate. one of the memorable varietals from Sicily.

**Pairing:** Lamb, pork, roasted poultry and white cheeses.

**2015 Estate Sangiovese** /*Grape Origin: Tuscany*

Consistently one of our Wine Club's most popular wines. Medium bodied and light marron in color; offers an opulent nose with hints of spice and vanilla. On the palate, complex but smooth tannins followed by nice acidity. Flavors include vanilla, cherry and caramel and the seductive spiciness of pepper and paprika.

**Pairing:** Roast chicken, turkey, medium red sauces, chicken Parmesan...or by itself with friends!

**2016 Estate Aglianico**/*Grape Origin: Campania*

Big, full-bodied wine with a rich, deep plum color. The nose is bit surprising as you may get hops, herbs and pine. The palate supports the multi-layered characteristic of this wine. Our tasting team found hints of bacon, Christmas spices, spicy plum, licorice, leather, and coffee.

**Pairing:** Sufficient tannins and acidity to pair well with brisket, carne asada, skewered meats and chili.