



VJB CELLARS

Tasting Notes

Prosecco | *Grape Origin: Veneto*

Our 2017 Prosecco is Crisp and light; it almost dances on your tongue! Made for us by a family friend in the Veneto Region of Italy. Italy's unique "Glera" grape is used to make this exciting sparkler. Light citrus and green apple flavors with a nice, dry finish.

PAIRING: SERVE CHILLED AS AN APERITIF, OR AN INVIGORATING COMPLIMENT TO FISH AND VEGETARIAN FARE.

2017 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 pear and vanilla undertones. A hint of spice reminiscent of allspice with balanced acidity.

PAIRING: LIGHT FOODS OF SUMMER, CREAM AND SEAFOOD-BASED PASTAS, ENTRÉE SALADS, ASSORTED CHEESES.

2017 Aleatico Rose | *Grape Origin: Puglia*

Our rose opens with rose petals on the nose; the beautiful salmon hue picks up 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 day at the pool or spa!

PAIRING: OYSTERS, COLD PASTAS, OR OUR SIGNATURE SHRIMP BASKET FROM OUR DELI.

2017 Tocai Friulano | *Grape Origin: Friuli*

The nose offers subtle floral notes with a touch of caramel and minerality. On the pallet, flavors of pear and honey invite you in to explore this interesting varietal. A mid-palate creaminess finishes with a hint of honeydew melon. This wine sells out quickly, so enjoy this wine with all your summer-fun activities!

PAIRING: OUR IN-HOUSE WHITE BEAN SALAD, DRY WHITE CHEESES AND ASSORTED SHELLFISH.

2016 Rosso Family Blend | *Zinfandel 50%, Barbera 25%, Cabernet Sauvignon 25%*

Our Rosso opens with opulent red raspberries on the pallet and has some cinnamon-spice with vanilla in the middle of the taste. Nice cherry flavors finish with bright acidity make it a great choice for lunch on our Piazza!

PAIRINGS: GREAT WITH BURGERS, PIZZAS AND GRILLED MEATS. A GREAT WINE FOR EVERYDAY ENJOYMENT.

2016 Colorino | *Grape Origin: Tuscany & Umbria*

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 and finishes with an herbal edge.

PAIRING: JUST ABOUT ANY ITALIAN CUISINE AND HARD OR SOFT CHEESES.

2016 Natalia's Blend | *Secret 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.

2016 Freisa | *Grape Origin: Piedmonte*

Deep plum color in the glass. Complex plum flavors on the palate with medium tannins. This wine offers subdued yet lush flavors that keep going and going. It is very rarely produced in the U.S. as a lone varietal, so it is very unique.

PAIRING: PORK AND LAMB DISHES, BAKED CHICKEN, MILD SAUSAGES AND CHEESES.

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. It offers a 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 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 tannins, 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.

2016 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. Finishes dry with just a hint of minerality.
PAIRING: ALL TOMATO-BASED PASTA SAUCES.

2016 Nebbiolo | *Grape Origin: Piedmonte*

Known as the noble grape of the Piedmont Region of Italy. The nose offers complex berry notes. Flavors include tangy & tart cherry/cranberry flavors that beckon for further aging. A pleasant bright color in the glass, great acidity!
PAIRING: MARINARA DISHES LIKE CHICKEN MARSALA, LASAGNA, HEARTY STEWS AND ROASTED MEATS.

2016 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 but spicy plum fruit. With less than 75 acres planted in the US this is very special wine that will sell out quickly.
PAIRING: BRAISED MEATS, GRILLED EGGPLANT, GRILLED SAUSAGES AND GOAT CHEESE.

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.

2016 Estate Negro Amaro | *Grape Origin: Puglia*

This is our 4th vintage of this very exciting varietal. Our 2016 vintage looks to be another crowd pleaser! It offers dark red fruits with a lushness that will have you wanting more and more. Bright maraschino and berry flavors with balanced acidity make this a great food wine. This is a great wine to share and explore with friends and family.
PAIRING: CHICKEN, TURKEY, DUCK OR EVEN FLAVORFUL VEGETARIAN DISHES.

2016 Estate Sangiovese | *Grape Origin: Tuscany*

Consistently popular with our Wine Club. Medium bodied and light maroon in color. Our Sangiovese offers an opulent nose with hints of spice and juicy berry fruit. On the palate, complex beery flavors with nice acidity. Flavors include vanilla, cherry and berry and the seductive spiciness of white pepper.
PAIRING: ROAST CHICKEN, TURKEY, MEDIUM RED SAUCES, CHICKEN PARMESAN...OR BY ITSELF WITH FRIENDS!

2016 Estate Montepulciano | *Grape Origin: Abruzzo*

Our new vintage of our ever-popular Montepulciano is deep & complex. A beautiful dark color with black cherry and spice on the pallet and a long rich finish. Our 2106 Montepulciano has a noticeable tannin structure that will allow this wine to pair with big, bold dishes.
PAIRING: STEAK, PRIME RIB, OSSO BUCCO AND OTHER BEEF DISHES.

2016 Estate Nero d'Avola | *Grape Origin: Sicily*

This is a light to medium bodied wine with notes of ripe candied cherry on the nose and bright on the palate. Very smooth acidity that is not too overpowering with a crisp, clean finish.
PAIRING: WHITE CHEESES, GRILLED CHICKEN, LIGHT PASTA AND SHRIMP DISHES.

2016 Estate Brunello | *Grape Origin: Tuscany*

Our fourth vintage of Brunello offers bright berry flavors with acidity and complexity. Ripe cherry on the nose. Flavors of cherry, blackberry and a touch of oak bark. It finishes with a nice acidity and a touch of spice.
PAIRING: RICH DISHES SUCH AS LAMB OR MEATS WITH HEAVY SAUCES.

2016 Estate Aglianico | *Grape Origin: Campagna*

Big, full-bodied with a rich, deep plum color. The nose is bit surprising as you may get hops, saline, herbs and pine. The palate supports the multi-layered characteristic of this wine. There are noticeable tannins shadowing a deep purple fruit yielding deep raspberry, blackberry & licorice flavors. It offers excellent aging potential (5-15 years).
PAIRING: SUFFICIENT TANNINS AND ACIDITY TO PAIR WELL WITH BRISKET, CARNE ASADA, SKEWERED MEATS AND CHILI.

2016 V' Estate Cabernet Sauvignon | *Grape Origin: Bordeaux*

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. Full bodied wine with flavors of lush tree fruits and hints of vanilla and caramel
PAIRING: OSSO BUCCO, BRAISED MEATS AND OTHER FALL MEALS AS SUMMER FADES AND EVENINGS COOL. TRY WITH CHOCOLATE!