



## VJB CELLARS

### *Tasting Notes*

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

Our 2019 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 enticing sparkler. Light citrus, creaminess and hints of green apple. Nice dry finish!

**Pairing: Serve chilled as an aperitif, or an invigorating compliment to fish and vegetarian fare. Salute!**

#### **2018 Gabriella Ranch Chardonnay/Grape Origin: Burgundy**

Our Gabriella Ranch Chardonnay is fermented in 100% stainless steel and very refreshing. It offers pear and vanilla flavors with a hint of spice reminiscent of allspice with balanced acidity. Clean and crisp for a day at the pool, beach or backyard.

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

#### **2019 Aleatico Rose/Grape Origin: Puglia**

Our rose opens with rose petals and a hint of melon on the nose. The light salmon color picks up the sun in the glass. Rosewater, honeydew and a hint of dry strawberry are the characteristics of this immensely popular wine. Perfect for a warm day at the pool/spa!

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

#### **2019 Tocai Friulano /Grape Origin: Friuli**

The nose offers subtle floral notes with a touch of Asian pear and minerality. On the pallet, flavors of pear, cantaloupe and honey invite you in to explore this interesting varietal. A mid-palate crispness finishes with a hint of dried apricot and minerality. 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**

#### **2017 Barbera/Grape Origin: Peidmonte**

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 vanilla on the nose and a silky, yet full bodied palate. It offers a nice balance of tannins and acidity. Deep imbedded fruit finishes 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 berry nose. Flavors of dark berries, a bit of plum, and smoke. On the palate it offers distinct juiciness with layers of blueberry, cherry and pomegranate. Great with rich soft cheeses.

**Pairing: Just about any Italian cuisine + rich white cheeses.**

#### **2017 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 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.**

#### **2017 Natalia's Blend /Grape Origin: A 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.**

#### **2017 Nebbiollo/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.**

### **2017 Negro Amaro /Grape Origin: Puglia**

This is our 5<sup>th</sup> 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.**

### **2017 Primitivo/Grape Origin: Puglia**

This vintage has a brilliant ruby color. On the pallet you will find flavors of raspberry, 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!**

### **2017 Rosso Family Blend/50% Zinfandel, 25% Barbera 25% Cabernet Sauvignon**

Our Rosso opens with some French oak and spice. Cherry and raspberries on the pallet and has some cinnamon-spice with vanilla in the middle of the taste. The finish is intense and bold which makes it a great choice for lunch on our Piazza!

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

### **2017 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.**

### **2017 Sangiovese Reserva Grape Origin: Tuscany**

Our fourth vintage of Sangiovese Reserva (formally known as 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.**

### **2017 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. As it "opens" in the glass rich, luscious cherry flavors emerge and the tannins soften.

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

### **2017 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.**

### **2017 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. Delicious!

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

### **2017 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!**

### **2017 Estate Aglianico/Grape Origin: Campania**

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.**