



VJB CELLARS

Tasting Notes

Prosecco/Grape Origin: Veneto

Our 2020 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!

2020 Gabriella Ranch Chardonnay/Grape Origin: Burgundy

Our Gabriella Ranch Chardonnay is fermented in 100% stainless steel for a very clean mouthfeel. It starts with a slight floral hint on the nose. Flavors of citrus with golden delicious apple plus a hint of vanilla. Mid palate, there is a touch of spice to keep it interesting.

Pairing: Shellfish, poached fish, cheeses, crisp green salads and seafood pastas.

2020 Aleatico Rose/Grape Origin: Puglia

Our rose opens with rose petals and a hint of melon on the nose. The very 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.

2020 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

2018 Barbera/Grape Origin: Piemonte

Our much sought-after Barbera is juicy, intense and fruit forward. Berries on the nose and a rich plum/purple color adds to its intrigue. Pronounced berry/raspberry flavors finish with a rich vanilla and nice acidity. Our '18 Barbera is smooth and full-bodied, ready for pairing with your favorite marinara-sauced dish. This wine finishes slightly dry and should age well.

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

2018 Dante/85% Cabernet Sauvignon and 15% Sangiovese

Our 2018 Dante starts with black pepper on the nose. It offers intense and juicy blackberry/raspberry flavors. There is a hint of intense vanilla mid-palate. The finish shows a dry spice reminiscent of pipe tobacco and a touch of cayenne pepper. The fruit is intense and the medium tannins will pair well with rich foods.

Pairing: Roast meats, prime rib, and heavier red sauce dishes.

2017 Dolcetto/Grape Origin: Piemonte

With only 86 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 cherry & berry flavors and a touch of vanilla. Its crisp acidity keeps it lively on your palate.

Pairing: All tomato based pasta sauces and mild white cheeses

2018 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.

2018 Nebbiolo/Grape Origin: Piemonte

Known as the noble grape of the Piemont Region of Italy. The nose offers complex berry notes. Flavors include rich 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.

2018 Estate Negro Amaro /Grape Origin: Puglia

This is our 6th vintage of this very exciting varietal. Our 2018 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 noticeable 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.

2018 Primitivo/*Grape Origin: Puglia*

This vintage has a brilliant ruby color. Our 2018 Primitivo opens with toasty vanilla flavors with spicy red raspberry hints. The wine lingers nicely on your pallet. The depth of flavors is enhanced by its exclusive French oak aging. 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!

2020 Rosso Family Blend/*50% Zinfandel, 25% Barbera 25% Cabernet Sauvignon*

Our Rosso opens with intense spice and barrel-aged flavors. It offers great structure with a lingering finish. The 2020 vintage is intense and bold which makes it a great choice for lunch on our Piazza! A great value.

Pairings: Great with burgers, pizzas and grilled meats.

2018 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.

2018 “V” Estate Cabernet Sauvignon/*Grape Origin: Bordeaux*

Our '18 “V” Cab is dark and inky in the glass. Berry jam on the nose then deep, dark cherry & raspberry flavors prevail, leading to flavors of nutmeg and molasses. It finishes dry with notably toasty nuances gained from the 18 months in toasted oak barrels. This wine offers great depth and intensity, a great wine to share and explore with good friends!

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

2018 Estate Montepulciano/*Grape Origin: Abruzzo*

Our 2018 Estate Montepulciano offers spicy fruit aromas on the nose and medium ruby hues in the glass. The flavors start with spicy plum & black cherry. There are hints of cassis and fresh roasted coffee. There are beautiful toasted-oak tannins at the finish. It is drinking beautifully now and should age very well. The bold flavors will allow it to pair with rich and bold flavored dishes.

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

2018 Estate Nero d’Avola /*Grape Origin: Sicily*

This vintage offers an aroma of ripe cherry with secondary deep cherry flavors. It is light in the glass and on the palate yet bright and juicy. Delicious! The wine’s intensity keeps your interest and beacons to be shared with light tomato based dishes or a few friends.

Pairing: Lamb, pork, roasted poultry and white cheeses. Try with goat cheese!

2018 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 berry flavors with nice acidity. It is the most planted varietal in Italy for good reason. It is a wine to be shared with friends and with many foods or just with good conversation.

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

2018 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.

2019 Estate Sangiovese Reserva/*Grape Origin: Tuscany*

Made entirely from the “Sangiovese Clone” of the Sangiovese grape. The nose offers spiced cherry notes. Flavors start with an intriguing acidity that yields to an aromatic complex, lingering, candied cherry. Great aging potential.

Pairing: Aged cheeses, braised meats, try with lamb, venison or elk.

Chardonnay Port

A very unique item. Our VJB Chardonnay Port is designed to be served at room temperature. Our port offers flavors like white caramel, rich honey and crème brulee. It is sweet, but a more syrup-type sweetness not a sugary sweetness.

Pairing: Try with pound cake, ladyfingers, light pastries or crème brulee.

Barbera Port

Our ever-popular Barbera grapes are left on the vine a little longer for our Barbera Port (this builds up the natural sugars). Our Barbera Port is very rich and intense, bursting with Barbera fruit flavors intertwined with a rich sweetness. Our port is thick on the pallet and is very much in the style of a premium ruby port. Though it is oak-aged and offers no oak flavors to get in the way of its rich flavors.

Pairing: Chocolates, chocolate mousse, brownies, rich nuts, flourless chocolate cake, biscotti.