



# 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!*

### **Prosecco Rose *NEW!***

*Grape Origin: Veneto*

This is the first-ever vintage of Prosecco Rose authorized in the Veneto Region of Italy. Ours uses 15% Pinot Noir grapes blended with the ever-popular Glera grape to offer an exciting new product. It offers beautiful pink hues in the glass. It is lively and fun with the tiny bubbles that you'd expect from a premium Prosecco. Flavors of dry strawberry, pomegranate and lively cherry hints on the palate.

### **2021 Gabriella Ranch Chardonnay**

*Grape Origin: Burgundy*

Our Gabriella Ranch Chardonnay is fermented in 100% stainless steel for a very clean mouthfeel. There are notes of spiced pear on the nose. Bold Asian pear with pleasing applesauce mid-palate, showing good length and layering. A touch of spice and acidity at the finish.  
*Pairing: Shellfish, poached fish, cheeses, crisp green salads, and seafood pastas.*

### **2021 Aleatico Rose**

*Grape Origin: Puglia*

Our rose opens with dry rose petals on the nose. Flavors of watermelon, juicy cranberry and rosewater are dominant. The color is rich and vibrant, reminiscent of Japanese Cherry Blossoms. A surefire winner for summer entertaining or lounging by the pool!  
*Pairing: Oysters, cold pastas, or our signature shrimp basket from our deli.*

### **2021 Tocai Friulano**

*Grape Origin: Friuli*

The nose shows rich honeysuckle notes. It opens with pleasant acidity. Our Tocai offers dried apricot flavors and hints of pear in the background. The finish is crisp and dry with a touch of minerality. This wine sells out quickly, our 2020 vintage was a gold medal winner!  
*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 - 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 Piemonte 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*

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 beckons to be shared with light tomato-based dishes or a few friends.

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