



## VJB CELLARS

### *Tasting Notes*

#### **Prosecco**

***Grape Origin: Veneto***

One of our most popular wines! Our 2021 Prosecco starts with a bright minerality, Gravenstein apple flavors prevail with a hint of honeysuckle mid-palate. This Prosecco offers millions of tiny bubbles in each glass and finishes nice and dry. 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.

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

#### **Prosecco Rose**

***Grape Origin: Veneto***

2020 was the first-ever vintage of Prosecco Rose authorized in the Veneto Region of Italy. Ours uses 15% Pinot Noir grapes blended with the Glera grape to offer an exciting new wine. 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 dried strawberry, pomegranate, and cherry on the palate.

#### **2021 Gabriella Ranch Chardonnay – *Sold Out***

***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 with 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 pasta...or just with friends on a warm summer day!*

#### **2021 Aleatico Rose – *Sold Out***

***Grape Origin: Puglia***

Our rose opens with dry rose petals on the nose. Flavors of watermelon, juicy cranberry and rosewater come through. The color is rich and vibrant, reminiscent of Japanese Cherry Blossoms. A surefire winner for summer entertaining or lounging by the pool. Very limited!

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

#### **2021 Tocai Friulano – *Sold Out***

***Grape Origin: Friuli***

The nose showcases 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.*

#### **2019 Barbera**

***Grape Origin: Piemonte***

Our ever-popular Barbera is fruit forward and intense. Right away you'll notice its rich ruby color with berries & spice on the nose. Pronounced raspberry and berry flavors prevail with a velvety finish and well-balanced acidity. Our '19 Barbera is rich and full-bodied, finishing slightly dry, in turn, giving it great aging potential.

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

#### **2019 Dante – 85% Cabernet Sauvignon and 15% Sangiovese (Victor's two favorite varietals!)**

Our 2019 Dante offers intense flavors of dried cherry and vanilla, following with notes of tobacco and cinnamon. The rich cabernet flavors are pronounced to start, with the Sangiovese softening the cabernets boldness on the finish.

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

#### **2019 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!). This vintage showcases flavors of plum and raspberry with subtle notes of pepper on the finish. This is followed up by significant tannins that will mellow with aging time.

*Pairings: This wine is best paired with meaty dishes, hearty BBQ, or complex appetizers.*

#### **2019 Nebbiolo**

***Grape Origin: Piemonte***

Known as the noble grape of the Piemonte Region of Italy. The nose offers complex berry notes, including rich raspberry and cranberry flavors that beckon for further aging. The intensity makes it a great wine to pair with red meat. In addition to great acidity, this wine has a pleasant bright color in the glass!

*Pairing: Marinara dishes like chicken marsala, lasagna, hearty stews, and roasted meats.*

#### **2019 Estate Negro Amaro**

***Grape Origin: Puglia***

Our 2019 vintage offers dark red fruits with subtle earthy notes that will have you asking for more. Black currant and black cherry flavors with noticeable acidity make this a perfect food wine. A true Italian wine, making this great to share with family and friends.

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

#### **2019 Primitivo – *Sold Out***

***Grape Origin: Puglia***

This vintage has a brilliant ruby color. Our 2019 Primitivo opens with toasty vanilla flavors with spicy red raspberry hints. The wine lingers nicely on your palate. 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 – *Sold Out***

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***

While known in Italy as a very tannic red wine, we source our grapes from the heart of redwood valley. By using grapes from a cooler climate, we are able to keep the tannins balanced with the richness of lush, spicy plum fruit. With less than 75 acres planted in the U.S., this wine is not one you will come across often!

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

**2019 “V” Estate Cabernet Sauvignon**

***Grape Origin: Bordeaux***

A great example of a classic Sonoma County cabernet, fruit forward, followed by bold but approachable tannins. Our “V” Cabernet is dark and inky in the glass. Berry jam comes through on the nose followed by flavors of deep, dark cherry & raspberry. This leads to notes of nutmeg and molasses, finishing dry with toasty nuances acquired from the 18 months it spends in oak barrels.

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

**2019 Estate Montepulciano – *Sold Out***

***Grape Origin: Abruzzo***

Our 2019 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.

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

**2019 Estate Nero D’Avola**

***Grape Origin: Sicily***

This vintage offers aromas of Bing cherries with bright acidity. It is light in the glass, but on the palate, it is bold and fruit-forward. The wine’s intensity keeps your interest, our 2019 vintage is perfect to pair with light tomato-based dishes and rich cheeses.

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

**2019 Estate Sangiovese – *Sold Out***

***Grape Origin: Tuscany***

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!*

**2019 Estate Aglianico**

***Grape Origin: Campania***

This wine is big, full-bodied with a rich, deep plum color. The nose is bit surprising as you may get black licorice and dried berry. When first tasting the wine, flavors of dried cranberry come through with just a touch of tartness and a hint of fennel on the palate. With noticeable tannins on the finish, this wine offers excellent aging potential.

*Pairing: Brisket, carne asada, skewered meats and chili.*

**2020 Estate Sangiovese Reserva**

***Grape Origin: Tuscany***

The 2020 Sangiovese Reserva offers strong notes of vanilla and oak on the nose. While light in color, this wine is made to mirror a classic Italian Brunello, starting with flavors of candied cherry, and finishing with strong flavors of caramel and toasted oak. This wine has just enough tannins to be enjoyed for many years to come.

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

**2019 Estate Vamarone**

***Grape Origin: Veneto***

This is VJB’s first ever Amarone style wine, made from the Montepulciano grapes in front of our tasting room. This wine showcases flavors of rich plum and blackberry, complimented by just a touch of sweetness mid-palate, finishing off with rich tannins and flavors reminiscent of a cigar box.

*Pairing: Pork loin, steak tartare, and braised short ribs.*

**Chardonnay Port**

Our Chardonnay Port is designed to be delicious when enjoyed at either room temperature or chilled. This wine offers rich sweetness, with flavors such as light caramel, honey, and honeysuckle.

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

**Barbera Port**

Our Barbera Port is very rich and intense, bursting with flavors of sugared blueberry and raisin, intertwined with a bold, but balanced sweetness. Our port is thick on the palate and is made to mirror a traditional premium ruby port.

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