



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

Our first ever Prosecco Rose uses 15% Pinot Noir grapes blended with the Glera grape to offer an exciting new wine. It offers beautiful pink hues in the glass; flavors of dried strawberry, pomegranate, and cherry come through on the palate.

2022 Gabriella Ranch Chardonnay

Grape Origin: Burgundy

Fermented in 100% stainless steel, our Gabriella Ranch Chardonnay is not your typical California Chardonnay. This wine is light crisp and fresh with flavors of Asian pear, apricot and honeysuckle shining through. With summer fast approaching, this wine will be the perfect go-to.

Pairing: Shellfish, poached fish, cheeses, crisp green salads, and seafood pasta...or just with friends on a warm summer day!

2022 Aleatico Rose

Grape Origin: Puglia

This wine has everything that you could want in a rose! It is light, crisp, and fresh. On the palate this wine starts with flavors of raspberry and strawberry, with a bouquet of roses coming through on the finish. With only 200 cases produced, this wine will not last long!

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

2022 Tocai Friulano

Grape Origin: Friuli

A summertime favorite! The nose of this wine opens with a bright acidity and notes of tropical fruit. Flavors of pineapple and a touch of lemon shine through. The finish is crisp and dry with a touch of minerality from stainless steel aging. A perfect wine for the warm weather to come!

Pairing: Our in-house white bean salad, dry white cheeses, and assorted shellfish.

2021 Barbera

Grape Origin: Piemonte

One of our most popular wines every year! You'll notice its rich ruby color with berries & spice on the nose. Pronounced raspberry and blackberry flavors prevail with subtle tannins on the finish and well-balanced acidity. This wine can be laid down for many years to come.

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

2020 Dante – 85% Cabernet Sauvignon and 15% Sangiovese (Victor's two favorite varietals!)

Our 2020 Dante offers intense flavors of black cherry and vanilla, following with notes of tobacco and leather. The boldness of the cabernet shines through on the front of the palate, while the sangiovese softens the finish, making this the perfect wine to enjoy on its own or with food!

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.

2021 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.

2021 Primitivo

Grape Origin: Puglia

Fruit forward and jammy at its finest! The newest vintage of our Primitivo starts out with intense flavors of black cherry and blackberry. Flavors of all spice and black pepper come through on the finish, making this the perfect wine to pair with our Enrico's Ribs!

Pairing: BBQ ribs or chicken, hearty cheeses, or grilled eggplant. A perfect summertime red!

2021 Rosso Family Blend

A true all-around blend featuring Zinfandel, Barbera, Primitivo, and Petite Sirah. The nose of our 2021 Rosso opens with notes of toasted oak barrel and cranberry. A bright acidity with flavors of raspberry come through on the palette. This vintage is intense and bold which makes it a great choice for lunch on our Piazza! A perfect everyday drinking wine.

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.

2020 Estate Montepulciano

Grape Origin: Abruzzo

A brand-new release! The nose of our 2020 Montepulciano offers aromas of licorice and black berries. A subtle fruit forwardness comes through to start, enhanced by flavors of leather and tobacco that linger on the finish. A big bold red, that can be laid down for years to come or be enjoyed right away.

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!

2020 Estate Sangiovese

Grape Origin: Tuscany

An Italian classic! This wine is medium bodied and with a gorgeous ruby color. Our Sangiovese offers subtle notes of spice on the nose and juicy berry fruit. On the palate, it showcases complex berry flavors with a bright acidity. In true Italian fashion, it is a wine to be shared with friends and family.

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 a 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 – *Sold Out*

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 – *Sold Out*

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.