



# TASTING NOTES

## White Wines

### **2021 Albariño - *almost gone***

A clear and bright, straw-hued wine. Interesting aromas of tropical fruit, citrus, and pineapple. Bright and zesty grapefruit and orange at first sip, with hints of dry grass and white pepper flavors in the midpalate. Finishes with lime zest.

- *Food Pairings: Seafood risotto, turkey scallopini, grilled veggies, fish tacos, caesar salad. Cheeses: manchego and feta.*

### **2022 Albariño**

Pale yellow wine with tropical aromas that transport you oceanside. This crispy wine refreshes your senses with bright fruit flavors like pineapple and lemon balanced with hints of apricot pit and straw.

- *Food Pairing: Take yourself to the banks of the Mediterranean. Think fresh seafood or paella. Vegetarians can enjoy a glass of this Albarino with spring rolls or grilled peppers. Try roasted herbed chicken for a protein option. Cheeses like Manchego and Feta will pair beautifully. Enjoy this wine with a dessert of burrata with nuts.*

### **2022 Dry Riesling**

This vintage could possibly be the driest Riesling to have ever come out of our vineyard! This light, crispy white wine is intensely aromatic with notes of pear, citrus, and pineapple. Refreshing flavors of crisp green apple and lemon zest will hit your palate and flow into straw and nectarine on the finish.

- *Food Pairings: Think seafood! Shellfish served with lemon butter, oysters on the half shell, spicy tuna rolls and ceviche will all complement the citrus flavors in this wine. Creamy veggie alfredo or lemon chicken piccata or even a fresh garden salad would also let the acidity of this wine shine.*

### **2022 Viognier**

This wine is as relaxing as an adirondack chair overlooking the Salmon River. Stunning pale lemon colors invite you to explore this wine further. Big aromas of apricot and nectarine tempt the palate. This full-bodied white wine is dry with flavors of stone fruit and green apple. Notice the savory hints of straw and herbs culminating in a finish of apple blossom.

- *Food pairings: Chicken Tagine, pad thai, roast turkey, grilled salmon, mild curry. camembert, emmentaler, chicken & mango salad, chicken pot pie*

### **2022 Grüner Veltliner**

This wine is our newest addition to our portfolio and it is simply unrivaled! Grüner Veltliner, native to Austria, is a great alternative to your traditional dry, white wines. This exotic white wine delivers a clean, soft mouth feel and luscious flavors of tart apple, citrus and hints of clover.

- *Food Pairing: This is the food wine you didn't know you needed, until now. It pairs with the unpairable!*

*Try this wine with cruciferous veggies like kale, artichoke or asparagus. Better yet serve it at brunch with foods like sausage frittata or ricotta cheese quiche. Best served chilled.*

## **White Blend**

### **2022 Lilly White - 50% Gruner, 30% Riesling, 20% Viognier**

This is the wine you want to take to your next garden party! Lilly White is crystal clear with a pale, straw yellow color in the glass. Enticing aromas of tart stone fruit, orange blossom, white pepper and lemon tempt the nose. Clean, dry and medium-bodied, this wine has flavors of citrus, apple and nectarine with a lightly floral finish giving pleasant garden vibes.

- *Food pairings: turkey, sardines, cheesy cauliflower, seafood alfredo, Arugula salad with pears, clam linguini, baked brie with sundried tomatoes and Kalamata olives, Lemon caper chicken, baked cod with lemon, lemon shortbread*

## **Rosé**

### **2021 Blossom Rosé - 100% Cinsault**

Rose gold with hints of blue color the glass. tart apple aromas with hints of melon, banana, and apple blossom. A juicy wine with good palate cleansing acid sports watermelon, hints of strawberry and a light tart cherry finish.

- *Food pairings: White fish, grilled chicken, mushroom pasta with cream sauce, grilled vegetables, and spinach salad.*

### **2022 Blossom Rosé**

This is the quintessential summer wine. It's classy enough for brunch but casual enough for picnics! The Blossom's deceptively pale salmon color contrasts against the surprisingly big aromas of plum blossom, melon and strawberry. Juicy flavors of melon greet the tongue, only to be followed by bright strawberry on the mid pallet. The whole experience finishes with lingering lemon rind and strawberry. This medium-bodied and medium-acid wine is perfect for patio sipping.

- *Food Pairings: Grilled ham & cheese sammy, eggs benedict, marinated feta, grilled veg, lamb stew, chicken fajitas, seafood enchiladas, lemon curd cheesecake, basil, tarragon, salty cheeses, creamy cheeses*

## **Reds Wines**

### **2020 Syrah**

This wine will transport your mind to the rustic countryside with bright blackberry and chewy texture. A medium bodied red wine with big aromas of dark fruit, earth and warm spices. Flavors of bright, acidic marionberry are grounded by hints of minerality and firm tannins.

- *Food Pairings: This spicy wine is perfect with game meat; bison burgers, elk chili, or venison fajitas. Try roast lamb with rosemary, roasted brussel sprouts, or eggplant parmesan. Smoked or nutty cheeses, blue cheese, and Camembert, plus salami and cured meats. Dessert is berries and dark chocolate.*

### **2020 Petite Sirah - wine club only**

Gorgeous ruby red and opaque in the glass, the aromas of black raspberry, are balanced with a light dusting of white pepper and earthiness on the nose. Very firm tannins with flavors of blueberry and earth which are balanced with hints of vanilla and white pepper.

- *Food pairings: Grilled pork loin, spicy ribs, Korean bbq, dessert can be blueberry cheesecake or chocolate tarts w/whipped cream*

## 2020 Sangiovese

Brilliant garnet color hints at the bright acidity. A bouquet of sour cherry and raspberry is teased with a thread of floral aromas and anchored with toasty cedar. Flavors of currant are supported with red tart fruit and balanced by an earthy finish.

- Food Pairing: steaks off the grill, pork belly, beef roll-ups with asparagus and parmesan cheese. Minestrone, ratatouille, grilled veg, arugula salad with asiago and cured meats. Dessert could be raspberry sorbet, tuxedo strawberries or creme brulee.

## 2020 Malbec - almost gone

Aromas of marionberry, dark cherry, black tea and dusty minerals. Medium bodied wine with bold flavors of cherry and strawberry. Tannins present as black tea flavors on the mid palate and finish with soft hints of dried fruit.

- Food Pairings: *coffee rubbed grilled brisket, bacon wrapped filet, stuffed bell peppers, curried lentils, ratatouille, smoked gouda, manchego, desert is cherry tart or chocolate soufflé*

## 2020 Cabernet Sauvignon

This wine was meant to be shared with friends! Light aromas of cherries, violets, and stone will reframe the way you think about Cabernet. This medium bodied red wine is approachable with flavors of black currant and cherry which finish with refreshing acid and are set against a backdrop of bramble and caramel.

- *Food Pairings: This light, clean Cabernet is a food chameleon and will go with so many different dishes. From stuffed bell peppers, to minestrone soup to roasted beet veg or a classic lamb chop, this wine will set off and complement a variety of flavors.*

# Red Blends

## 2020 Harvest Moon Red - 55% Syrah, 33% Mourvèdre, 12% Petite Sirah -

An enticing brick red blend with a medium body. You will pick up hints of marionberry and cinnamon that transition into notes of nutty caramel and cigar smoke. A complex wine starts smoky and flows into flavors of blackberry, plum and black pepper on the mid-palate. The finish lingers with tannins reminiscent of black tea.

- *Food Pairings: Main course: Anything from the smoker, Stroganoff, grill poblanos, spaghetti squash with red sauce. Cheese course: Blue cheese or aged/smoked gouda. Herbs: oregano, rosemary, basil and tarragon. Desserts: dark berry buckle/cobble, german chocolate cake, mexican hot chocolate.*

## 2020 Windmill Red - 57% Sangiovese, 28% Cabernet, 15% Mourvèdre

A red blend for the masses! This medium bodied wine gives both complexity and a silky mouthfeel that makes for easy sipping. Toasted oak, red berries, earth and pepper tantalize the nose. Flavors of plum and other dark fruit are enhanced by oak and peppercorns.

- *Food Pairings: You would be remiss if you didn't pair this wine with hearty charcuterie. We also recommend Italian dishes that feature a red tomato sauce. You can't go wrong with grilled meats and veggies. Try smoked or earthy cheeses like gouda, white truffle cheddar or Manchego.*

## 2020 Henry's Red - 40% Syrah, 40% Malbec, 20% Petite Sirah

This complex blend has a rich, deep color with surprisingly light tannins and body. Aromas of blueberry, cedar, nutmeg and cinnamon. Blackberries and blueberries start and then develops savory notes of black olive and black tea for tannins on the mid palate, finishes with hints dried fruit and cherry pit

- *Food pairings include: Prime rib, grilled burgers, lamb gyros, ham & collards, borscht, turkey in mole. Dessert is blackberry tart or chocolate covered blueberries.*

# Dessert Wines

## **Doce Dessert Wine**

We wanted to honor the Portuguese tradition of making Port by using the Portuguese word for sweet. We use Syrah grapes, topped with Cabernet Sauvignon and fortify the wine with Idaho grape brandy. This silky wine has an enticing aroma of plum jam and almonds. A deep ruby color with warm flavors of honey, vanilla, and cinnamon make this wine a perfect after dinner wine.

- *We recommend serving this with German Chocolate cake, roasted wine walnuts, Stilton or Gorgonzola cheese, dark chocolate or cherry tarts.*

## **2019 Nectar**

This delicious wine is created from grapes that have been left on the vine longer, resulting in a rich, sweet wine. Notice the pomme fruit aroma followed by hints of ripe pear and apple with honey on the palate.

- *Try pairing with fresh fruit, light desserts and toasted nuts. Best served chilled.*