



TASTING NOTES

White Wines

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 Albariño 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.*

2023 Albariño

You will feel like you're sitting at a cafe on the Mediterranean enjoying the warm salty breeze while you sip this luminous white wine. It is a pale, star bright, lemon yellow wine that glints in the glass. Its savory aroma features rosemary, white pepper, and pear with hints of jasmine. The flavors of green apple, pineapple, white pepper, and thyme help this wine pair with many foods.

- *Food pairing: This wine is suited for foods that can handle some acid. Sweet & sour pork, oysters, herbed chicken, paella, fresh salads. Pair this Albariño with a cheese course that could include items like manchego, gouda, almonds, and fresh olives. For dessert, serve with a classic tart apple pie.*

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.*

2023 Dry Riesling

This Riesling is versatile, it's the swiss army knife of wines! The bright acids and subtle minerality allows for this wine to be enjoyed in so many ways. The hints of sweet pear and floral rose draw you in while hints of muskmelon and petrol capture your attention. Flavors of crisp Braeburn apples with a bright lemon finish leave your taste buds refreshed and alive.

- *Food Pairings: The balance between the acid and the sweet of this wine opens up the food pairing possibilities. You could try serving it with grilled halibut, seafood fettuccine, and ceviche. Or flip the narrative and serve with intensely flavored foods*

like spicy asian dishes, lemon chicken, pork chops and sauerkraut. Get simple with soft cheeses, emmentaler, fontina or aged nutty cheeses.

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.*

2023 Grüner Veltliner

Sometimes we can't always get away to the mountains for a peaceful retreat. Let this wine transport you on those occasions when you can't get away. This beautifully clear pale yellow wine sports tropical fruit and crisp apple aromas that are rounded off with mild minerality and hints of thyme or clover. The zesty flavors of tangy citrus and starfruit start on your palate then segue to flavors of peach, lemon and sweet apple on the finish.

- *Food Pairings: The zesty acid in this wine makes it a wonderful pairing with fatty dishes. Fried chicken, smoked ham, herbed & buttered young potatoes, even ramen or pho. We think this wine would also be great with shellfish, a cold summer noodle salad, and soft cheeses like appenzeller, chevre & feta. Herbs that would go well are tarragon, parsley, thyme, dill, and mint.*

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

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

2021 Sangiovese

Sipping on Sangiovese is like coming home, it just feels right! This balanced, medium-bodied red has brick red tones with garnet highlights. Notice hints of earthy cedar, mellow violets, and tart fruit. Flavors of cranberry, currants, and cedar hit the tongue almost instantly while fennel and cherry pit evolve mid-palate and the whole thing finishes with a touch of tobacco and pepper.

- *Food Pairing: Bright acids combined with savory flavors in this wine make it easy to pair with a variety of styles of food. You could pour this with any tomato based pasta, grilled meats and veggies seasoned with basil, parsley, marjoram or thyme. Elevate your classic hamburger or get creative with chicken and cream sauce. Go simple with an aged Parmesan, medium cheddar or get a little wild with a fontina cheese.*

2021 Malbec

Our Malbec is a mid-weight boxer that can hit above its weight class. This medium-bodied, red wine has medium acids and low tannins but a big, juicy flavor. Aroma plays a big part in the impact of this wine, it has intoxicating aromas of Luxardo cherries, berries and bramble. Blackberry and plum flavors meld into subtle notes of black tea on the mid-palate and finishes with spices like pepper, cloves, and rosemary

- *Food Pairings: This hearty wine really needs some hearty fare. Try serving with Lamb burger, roast pork, venison, ratatouille, grilled steak, meatloaf or mushrooms (for our vegetarian friends). Strong cheeses like gorgonzola, monterey Jack or manchego will do the trick. Seasonings like sage, rosemary, mint, clove and cinnamon would really make this wine spark.*

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 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.*

2021 Petite Sirah - wine club only

A true connoisseur's secret, this wine is a hidden gem waiting to be discovered. The opaque garnet color attracts the eye while aromas of fresh plum juxtaposes against dusty earth and spice. Tart flavors of blackberry transition into earthy notes on the mid-palate. Delicate hints of black tea and stone linger on the finish.

- *Food Pairing: This multi-faceted wine gem can be paired with an elevated dish or enhance a comfort meal. Try serving with roast lamb and sauteed mushrooms, stuffed peppers, classic burgers or BBQ beef. Craving something a little sweet, try pairing this wine with a berry pie. Serve with aged cheeses like parmesan, manchego or gouda. Seasoning like black pepper, clove, sage, rosemary or cocoa will enhance our Petite Sirah.*

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.*