



RECOMMENDED PAIRINGS

2020 SPARKLING BRUT MOSCATO

The bright flavors, creamy finish and elegant effervescence is well-balanced by the refreshing acidity making this one of the most spectacular food wines

~ pairs with ~

CHAYRIE BLUEBERRY & VANILLA GOAT CHEESE

~or~

TRIPLE CRÈME BRIE WITH BLACKBERRY PRESERVES



2021 SANTA CRUZ MOUNTAINS CHARDONNAY

This vivacious and elegant Chardonnay is sourced from the coast side of the Santa Cruz Mountains, high on the slopes of Mt. Madonna. The cool, coastal conditions produce absolutely stunning Chardonnay grapes, which yield a subtle, citrusy wine with superbly balanced acidity and a graceful, velvety finish that is reminiscent of fine Burgundies

~ pairs with ~

1000 DAY AGED GOUDA

~or~

MONTAMORE CHEDDAR



2020 MINER'S INCH RED BLEND

One of our most popular wines! This blend of Grenache, Mourvèdre, Petite Sirah, Aglianico, and Roussanne, is bright, balanced and approachable. It pairs with an array of dishes from wood-fired beef tenderloin with Gorgonzola to delicious BBQ chicken and tri-tip. Or simply enjoy it à la carte on the patio.

~ pairs with ~

MANCHEGO WITH QUINCE PASTE

~or~

ITALIAN TRUFFLE GOAT CHEESE



2020 JACKS ARE WILD RED BLEND

The most robust and structured fruit was hand selected and aged for 18 months in 100% French oak to create an elegant blend of Petite Sirah, Grenache, Tempranillo, Cinsaut, and Aglianico. This blend is richly sophisticated, multi-layered

~ pairs with ~

CHEVRE GARLIC & HERB GOAT CHEESE

