

## Flowers Vineyards

Every Flowers wine is made to express the land where it was farmed. Our coastal proximity and high-elevation vineyards give our wine its distinct minerality and fresh natural acidity. Farmed sustainably, fermented with 100% native yeast, and crafted with minimal intervention in the cellar, Flowers is a pure expression of the rugged and extreme Sonoma Coast.

### Flowers Sonoma Coast Pinot Noir, 2016

**Description:** Floral expressions of lilac and fresh roses. Fruit flavors of Santa Rosa plum and cranberry. Notes of cedar, clove and baking spice linger for a long, savory finish.

**Food Pairings:** Mushroom Risotto, Roasted duck breast, roasted chicken and pork dishes

**Serving Temperature:** 55–60°F / 13–16°C

Wine Club Member Price: **\$8,981.47**

### Flowers Sonoma Coast Chardonnay, 2016

**Description:** Vibrant aromas of honeysuckle and citrus blossom are balanced with rich flavors of Meyer lemon, pear, lemon custard and wet stone. Subtle oak notes of sugar cookie and vanilla round out a rich mouthfeel with a long, full finish.

**Food Pairings:** Soft cheeses (must try with Humboldt Fog from Uncorked!), Fish with herby creamy sauce, like salmon with lemon dill sauce, chicken breast, seafood- garlic butter lobster/ shrimp/ crabs

**Serving Temperature:** 50°F / 10°C

Wine Club Member Price: **\$8,040.75**

## Faust

Faust wines are made by Agustin Huneus, legendary vintner and owner of the Quintessa Estate in Napa Valley's Rutherford district. The wines are made in Quintessa's Napa winery with fruit from both Rutherford and Coombsville.

### Faust Napa Valley Cabernet Sauvignon, 2016

**Description:** A beautiful core of ripe blackcurrants, blackberries and lavender with nuances of cedar chest...medium to full bodied, the palate has a nice, firm backbone of ripe, grainy tannins and well-played freshness delivering a long, vibrant finish.

**Food Pairings:** Steak, especially slightly fattier steaks like ribeye and sirloin, served rare to medium-rare. A good burger. Roasted or grilled lamb. Hard cheeses.

**Serving Temperature:** 65°F / 18°C

DECANT for 30 minutes before drinking

92 Points, Robert Parker's Wine Advocate

Wine Club Member Price: **\$9,203**

### Illumination Sauvignon Blanc, 2017

**Description:** Well integrated with a subtle fist of power, this wine is fleshy and fruit forward in apple and lime with a stony mineral edge. A twinge of fresh grapefruit flavor brightens the glass and adds to the overall complexity.

**Food Pairings:** Go Green. Sauvignon Blanc with its herbaceous notes pairs well with similar green herbs. If it has parsley, rosemary, basil, cilantro or mint, chances are Sauvignon Blanc will make a great pairing.

**Serving Temperature:** 46°F / 8°C

90 Points, Wine Enthusiast

49% Napa County, 51% Sonoma County

Wine Club Member Price: **\$4,228**

## Chateau Montelena

Chateau Montelena winery was constructed in 1888. The Chateau resembles an English Gothic castle gatehouse complete with rusticated stone walls, one you should definitely visit! The Montelena Estate Cabernet Sauvignon is grown in one of the world's most unique winegrowing properties. The site's diversity of soils and slopes translates directly into the layers of complex flavors in our wines.

### Chateau Montelena Napa Valley Cabernet Sauvignon, 2016

**Description:** Flavors and textures of rich, dark blackberry jam and lively, almost candied raspberry. The tannins, quite supple at present, add depth and breadth to a robust mouthfeel and converge on subtle earth and tobacco undertones that contrast and highlight the wine's polished and focused acidity.

**Food Pairings:** Grilled Steak like Ribeye with Chimichurri, Grilled Lamb Rosemary Roasted potatoes, Hard cheeses

**Serving Temperature:** 65°F / 18°C  
DECANT for 30 minutes before drinking

Wine Club Member Price: **\$9,741**

### Chateau Montelena Potter Valley Riesling, 2017

**Description:** Ripe apple and pear along with a touch of ginger initially dominate the subtle tropical and floral aromas that characterize this Riesling. With some time, the bouquet transitions to rose petals, fresh peach, and pineapple. Viscous and rich with hints of honey, lemon bar, and mango. The texture is creamy but not cloying as the latent acid provides the necessary balance and finesse.

**Food Pairings:** Think Spice. Because of Riesling's sweetness and acidity, it makes the perfect accompaniment to spicy food. Strong Indian and Asian spices are a perfect match with Riesling.

**Serving Temperature:** 46°F / 7°C

Wine Club Member Price: **\$4,584**

## Clos du Val

Clos Du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.

### Clos du Val Estate Pinot Noir, 2016

**Description:** Brilliant light red in color. Chocolate, raspberry, and fresh strawberry leap from the glass. The complex nose leads to bold flavors of red fruits, the most notable being bright cherry with a round flavor palate. Rich mouthfeel and long velvety finish.

**Food Pairings:** Chicken with Tarragon Cream Sauce, Grilled Salmon with Teriyaki Shiitake, Pork Roast, Salmon with Mushroom Sauce.

**Serving Temperature:** 55-60°F / 13-16°C

Wine Club Member Price: **\$6,628**

## Klinker Brick Winery

Steve and Lori Felten, fifth generation grape growers in the Lodi region, continue the tradition of cultivating “Old Vine” Zinfandel vineyards that their ancestors planted in the early 1900’s. The Klinker Brick family prides themselves on their Old Vine Zinfandel, we hope you enjoy!

### Klinker Brick Old Ghost Zinfandel, 2015

**Description:** Brambleberry fruit aromas intermingled with anise, clove and exotic spice. Smaller berries tend to offer more “skin to flesh,” providing a greater level of smooth yet firm tannin and structure to this wine.

**Food Pairings:** Pair with your prime porterhouse or grilled lamb chops. Awesome for grilling days.

**Serving Temperature:** 65°F / 18°C

Wine Spectator 90 | Wine Enthusiast 91

Wine Club Member Price: **\$5,174**

### Klinker Brick Albariño, 2018

**Description:** Strikingly bright citrus and herb aromas are laced with hints of fleshy white peach which burst from the glass. On the palate, mouthwatering acidity coupled with rounded flavors of melon, green apple, stone fruits and generous minerality.

**Food Pairings:** Try Klinker Brick Albariño with washed rind cheeses, vinaigrette dressings, spicy meat rubs or anything fresh from the sea!

**Serving Temperature:** 50°F / 10°C

Wine Club Member Price: **\$2,397**

## Cline Family Cellars

Cline Family Cellars is a family-owned and operated winery in Sonoma, California, built on a passion for winemaking and rooted in respect for the land. Their aim is to be stewards of the land, not only through our natural and sustainable Green String farming methods, but through an awareness of bringing interconnected systems into harmony. They are committed to nurturing the land and creating wines that reflect the bounty of these complex and perfect ecosystems.

### Cline Gewürztraminer, 2018

**Description:** Refreshingly dry with soft aromas of floral perfume and a rich, full-bodied mix of lime, grapefruit and a peppery spice.

**Food Pairings:** Think Exotic. Middle Eastern and Moroccan cuisine, Thai cuisine, Shellfish.

**Serving Temperature:** 43°F / 6°C

Wine Club Member Price: **\$2,920**