



1876

WINE ✦ CLUB



wine notes

JOHN LEGEND

Introducing the LVE Collection by John Legend. The perfect harmony of passion, eloquence, and Napa Valley tradition. A unique series of rich, soulful, and complex notes inspired by true love, produced in collaboration with Napa Valley's renowned Raymond Vineyards.

Raymond Vineyards boasts an enduring forty-year reputation for elegant wines with a beautiful balance of finesse, power and complexity. Today, guided by the vision and passion of Proprietor Jean-Charles Boisset, Raymond is widely hailed as one of the Napa Valley's pre-eminent producers, sustainable winegrowing leaders, and one of the wine world's most dynamic and luxurious winery destinations.

LVE brings together classic elegance, rich complexity and modern soul.

Napa Valley Sparkling Brut Blanc de Blancs

Description: This Brut Blanc de Blancs is bright and fresh - opening with citrus and white flower aromas. Notes of guava and crème brûlée open on the palate, accented by toasted almonds and brioche. This beautifully balanced wine has a long finish with essence of clementine.

Food Pairings: Perfect as an aperitif, or will light appetizers.

Serving Temperature: Very Chilled 47-50°F / 8-10°C

Wine Club Member Price (per bottle): **\$13,000**

LVE Côtes de Provence Rosé

Our Rosé Provence is a brilliant, pale pink color, exuding fruitiness, and elegance. The grapes from sandstone soils bring out the fruitiness and the grapes grown on vineyards with rounded pebbles bring a richness and elegance to the wine. On the palate, crisp light notes of fresh picked strawberry and white nectarine lead to an elegant, lengthy and a mineral finish.

Varietal: 49% Grenache, 37% Syrah, 14% Cinsault
Appellation: Côtes de Provence

Food Pairings: Perfect as an aperitif, or will light appetizers.

Serving Temperature: Very Chilled 47-50°F / 8-10°C

Wine Club Member Price (per bottle): **\$4,600**

LVE Cabernet Sauvignon Napa Valley

Opening with alluring aromas of dark fruit, dark chocolate and caramelized figs, our Cabernet Sauvignon entices the senses. Sumptuous flavors of juicy cassis, raspberry and toasty oak are harmonious and well-balanced with a touch of flint. Voluptuous tannins, complex flavors and a long, luxurious finish make this an immensely enjoyable wine.

Food Pairings: Serve with a New York Strip Steak and Roasted Potatoes.

Serving Temperature: Chilled 59-64°F / 15-18°C

Wine Club Member Price (per bottle): **\$16,000**

DWAYNE WADE



D Wade Cellars

For many years you have seen Dwyane Wade play the game he loves at the highest levels of achievement. Now, Dwyane is able to share with you something personal and profound, his inaugural release from Wade Cellars.

Throughout his playing career and his life off the court, Wade has blazed his own path. In becoming one of the most celebrated athletes in the world, Wade has been exposed to the ultimate in living well, as well as some of the world's greatest personalities. Dwyane's love of the great wines of Napa Valley was fueled by the food and wine he enjoyed with his teammates Chris Bosh and LeBron James. Their friendship and mutual love of great wine sparked a passion in Dwyane. Two years ago, he decided to follow his heart and make a great wine of his own.

With the wine dream unshakably in his mind, he looked to his dear friend Jayson Pahlmeyer for guidance. For over 30 years Jayson Pahlmeyer has consistently produced iconic Napa Valley wines of power, finesse, and distinction. Jayson has been a leader in the world of fine wine and shares Wade's bold and irrepressible spirit. Jayson invited Dwyane to witness harvest in the Napa Valley in 2014. Harvest is a very magical time in the Valley and sparked Dwyane's dream of Wade Cellars. The combination of that 2014 harvest trip with Jayson's wine business knowledge and Dwyane's enthusiasm and joie de vivre Wade Cellars was born.

Three by Wade Blanc Napa Valley

Description: 95% Chenin Blanc, 5% Viognier
The color is a light with vibrant golden hues. Broad and full-figured but with refreshing acidity. Initial aromatics are lifted by the light dose of Viognier - zesty lemon, juicy tropical fruits, and white flowers merge on the palate with a tangy texture and mouthwatering fruit. A delicious wine to drink now or could be cellared for the next 1-3 years.

Food Pairings: Margherita Pizza or seafood pastas.

Serving Temperature: Chilled 42-46°F / 6-8°C

Wine Club Member Price (per bottle): **\$4,115**

Three by Wade Red Blend Napa Valley

Description: Mixed red field blend of Zinfandel, Petite Sirah & Syrah.

Tasting Notes: This balanced and medium to full-bodied wine displays expressive red and black fruits and baking spices. This wine will drink well upon release and should age nicely for 3-5 years.

Food Pairings: Try with a spicy Asian stir fry, or a fresh summer salad

Serving Temperature: Chilled 59-64°F / 15-18°C

Wine Club Member Price (per bottle): **\$6,400**



STING

For the love of wine.

“A wine is like a song – it has to tell a story. This is why I named my wines after my biggest hits”, says STING, touching the hearts of his music and wine fans. Il Palagio – is the name of this special place with wonderful vineyards and olive groves, two lakes, grain fields, and wooded hills – that has become the magical domain for the organic and biodynamic production of STING’s wines.

The Tenuta Il Palagio has always been cultivated. In the late 17th century, the Martelli family acquired the estate. In 1819, it was sold to the Countess Carlotta Barbolani of Montauto, the widow of the Duke of San Clemente; the property remained in the family for the next 150 years. At the beginning of the 20th century, Duke Simone Vincenzo Velluti Zati di San Clemente completed numerous construction projects, including the building of the granary, an oil mill, and the creation of vineyards. When Sting and Trudie came to the estate for the first time in 1999, it was in a state of deterioration. They immediately began renovating the buildings and properties and successfully restored the estate to the splendor and beauty of its glorious former time.

Message In A Bottle Bianco Toscana

Description: Straw yellow color. Delicate body. Floral. Citrus. Pineapple. Banana. Fresh. Pleasant acidity. Long lingering finish.

Varietals: 84% Vermentino, 14% Sauvignon Blanc, 2% Trebbiano

Food Pairings: Ideal as an aperitif or for pairing with fish or vegetable dishes.

Serving Temperature: Very Chilled 47-50°F / 8-10°C

Wine Club Member Price (per bottle): **\$4,100**

Message In A Bottle Rosso Toscana

Description: Intense aromas of ripe red fruits and sweet spices. Strong personality. Harmonious structure. Velvety soft tannins. Long aftertaste.

Varietals: 80% Sangiovese, 10% Merlot, 10% Syrah

Food Pairings: Ideal with red meat, aged Pecorino cheese and Bistecca alla fiorentina.

Serving Temperature: Chilled 60-64°F / 16-18°C

Wine Club Member Price (per bottle): **\$4,100**

When We Dance Chianti

Description: Ruby-red. Ripened sour cherries. Sandalwood. Cedar. Strawberry. Balanced acidity. Harmonious texture. Lush fruits. Playful. Lingering.

Varietals: 95% Sangiovese, 5% Canaiolo and Colorino

Food Pairings: Ideal with red meat, and perfect for pairing with dishes of Tuscany.

Serving Temperature: Chilled 60-64°F / 16-18°C

Wine Club Member Price (per bottle): **\$4,300**

Il Palagio Casino Delle Vie

Description: Full-bodied red. Aromas of mint, spice and blueberries turn to currants, full body, with dense palate of almost jammy fruit, but then turns soft and fresh. Slight plum taste, round and very elegant with soft tannins.

Varietals: 80% Sangiovese, 9% Cabernet Sauvignon, 9% Merlot, 2% Cabernet Franc

Food Pairings: Pairs well with Piccata Milanese, pork, pasta and seafood dishes

Serving Temperature: Chilled 60-64°F / 16-18°C

Wine Club Member Price (per bottle): **\$6,300**