



White Wines

Price/Club Price/Glass

2019 Sauvignon blanc **Gold, 91 Points, 2020 Sunset International** *24/20.40/7*

Opening with tropical aromas of passionfruit and guava complemented by hints of nectarine, this light bodied wine is refreshing and easy to drink. Prominent bright citrus flavors are balanced subtle minerality. Exquisitely crisp with a lingering finish, this wine would be an ideal pairing with light summer foods, such as grilled vegetables or a crudité platter.

2019 Albariño *23/19.55/7*

This refreshing wine opens with pronounced aromas of white nectarines and citrus. The palate offers clean lime and kumquat flavors, enriched with deep mineral notes. Finishing with subtle hints of orange blossom and pineapple, our 2019 Albarino embodies a light, yet complex nature. Enjoy perfectly during hot summer days, paired with ceviche or other spicy Cajun-style cuisine.

2019 Verdejo *23/19.55/7*

Our 2019 Verdejo opens with notes of juicy pear and grapefruit rind, with hints of honeydew and orange blossom. With subtle flavors of allspice and pine on the mid-palate, and a sharp, lingering finish, this elegant wine is enjoyable while maintaining its complexity. A very food-friendly wine, we particularly love it with fish tacos or other light summer seafood dishes.

2019 Semillon *15/12.75/6*

Our 2019 Semillon is full-bodied white wine with aromas of cinnamon and toasted sesame seeds. Richly flavored, with a smooth finish and subtle savory flavors, this wine is complex without overwhelming the palate. Prominent flavors of hazelnuts and orange blossom are balanced by subtle notes of pineapple and limes. This wine can easily be enjoyed on its own, but would also be an ideal pairing with richly flavored but light foods, such as grilled shellfish or a simple roast chicken.

2019 Chardonnay *25/21.25/7*

Opening with prominent aromas of spring blossoms and lemon rind, rounded out by more subtle nutty flavors, our 2019 Chardonnay is well-balanced and complex. This medium-bodied wine has a soft, tangy acidity, and hints of apples and graphite, and a smooth finish. This wine can be easily paired with many dishes, but would be an ideal complement to intensely flavored, but light dishes, such as herb-crusted halibut or grilled artichokes.

Rosé

2019 Rosé *19/16.15/7*

Our 2019 Rosé is a blend of Barbera, Grenache and Zinfandel juice and was produced by the Saignée method resulting in its beautiful light color. Inspired by Provençal-style rosés, this wine is light and easy to drink, but also refreshing and complex. Bright flavors with lovely acidic structure and fruity notes of white nectarines and raspberries this wine is perfect for warm spring and summer days. Juicy and creamy, but with lean acidity and hints of minerality, this well-balanced wine can pair well with myriad dishes, although we particularly love it with grilled seafood or pizza.

2019 Goza! Rosé of Tempranillo **Gold, 2020 Sunset International** *15/12.75/6*

With subtle notes of white peaches and grapefruit, this light and refreshing rosé is perfect for a hot day. Easy to drink, with hints of honey-suckle and raspberries, with well-balanced acidity on the finish, this wine can easily be enjoyed on its own, or paired with a light fruit salad. Take a four-pack of cans and lounge by a pool, or out on the lake for a true summertime experience.

4-pack of cans: \$16

Wines on Tap

2017 Rootstock Red Blend *By the Glass: \$7 / 1 Liter Growler: \$20*

With prominent fruity aromas of plums and raspberry jam, complemented by hints of allspice and vanilla, our 2017 Rootstock Red Blend is complex yet easy to drink. Subtle notes of violets, cinnamon and espresso on the mid-palate add depth, while the bright acidity provides structure. Medium-bodied, with a long juicy finish and fine-grain tannins, this wine is food-friendly, but also very drinkable on its own.

2019 Malbec Rosé *By the Glass: \$5 / 1 Liter Growler: \$15*

With aromas evoking white peach, wild herbs set the tone to this bright, refreshing rosé. On the palate, fresh acidic underscores of watermelon with a hint of eucalyptus and grapefruit to close. Enjoyable with a creamy cheese or fresh salad.

Join our growler program to take home our Wine on Tap | Growler Bottle: \$10 (one-time purchase)



Red Wines

Price/Club Price/Glass

Non-Vintage Gozar Red Blend

17/14.45/7

Made from a blend of Tempranillo, Petite Sirah, Zinfandel & Cabernet Sauvignon, this medium-bodied table wine is easy to drink, yet flavorful. With prominent flavors of cranberries and spice, it is complemented by hints of cocoa powder and eucalyptus.

2017 Zinfandel

Silver, 2019 Sommelier Challenge

22/18.70/8

Opening with prominent fruity aromas of mulberries and plums, our 2017 Zinfandel is light and fruity, while maintaining its complexity. Hints of lavender and white pepper round out subtler flavors of cedar and clay. With its smooth lingering finish, and light tannins, this wine is ideal to serve slightly chilled on a hot day, or paired with a simple charcuterie or cheese platter.

2018 Zinfandel

25/21.25/8

This wine is very generous in fruit aromas, showing ripe and vivid red cherry, strawberry and plum, with light oak shadings and a smooth, fresh, almost soft texture. Which makes for an easily enjoyable drinking Zinfandel.

2018 Barbera

25/21.25/8

Aromas of acacia and ripe raspberry mingle together to welcome the nose. A flash of ripe fruit kicks off the palate; followed by a cocoa powder, white spice, with hints of grapefruit and subtle white almonds wrap up a velvety finish well-balanced wine.

2017 Tempranillo

Gold, 92 Points, 2019 Sommelier Challenge

26/22.10/8

With prominent notes of fresh cranberries and cedar, our 2017 Tempranillo is bright and intense, yet very drinkable. This wine is medium-bodied, with lively acidity complemented by subtle notes of dried cherries and cloves, rounded out by hints of espresso and dusty clay. Its food-friendly structure would lend itself well to many dishes, but a simple roast turkey or a vegetable stew would suit its complex flavors best.

2017 Malbec

Gold, 90 Points, 2019 Sommelier Challenge

25/21.25/8

Our 2017 Malbec opens with aromas of juicy cherries, and pine, followed by gentle earthiness, with hints of dried cranberries and green wood. Rounded out by herbaceous notes of dried oregano, this medium-bodied wine is flavorful without overwhelming the palate, with grippy tannins and subtle acidity. While this wine can easily be enjoyed on its own, it would also pair very nicely with meaty dishes such as a blue cheese burger.

2018 Malbec

22/18.70/8

Prune aromas ride alongside vanilla oak and black licorice on the nose, the palate is dense in flavors of blackberry, cocoa notes and molasses. This beautifully structured wine has firm tannins and a lingering finish as well as a pleasant tartness on the mid palate. A crowd-pleasing wine that is enjoyed on its own, but pairs well with a blue cheese burger or a nice, juicy steak.

2017 Petite Sirah

Double Gold, Best of Class, 2020 Sunset International

28/23.80/9

Our 2017 Petite Sirah opens with prominent aromas of sour cherries and ginger, rounded out by intense flavors of baked apples and cocoa powder. Subtle notes of earthiness and eucalyptus are complemented by hints of spiced pecans & dusty clay. With Petite Sirah's trademark lively acidity and smooth finish, this bold wine would pair best with foods of equally bold flavors, such as short ribs or lamb tagine.

2016 Durif

Double Gold, SF Intl Wine Competition

32/27.20/9

Intensely flavored and bold, our 2016 Durif opens with prominent aromas of blackberries and dark chocolate, with hints of spice and clay. The subtle earthiness complements the dense tannins and Durif's trademark acidity. With notes of espresso and a hint of minerality, this wine is best paired with foods with equally big and bold flavors, such as short ribs or grilled tri-tip.

2018 Coble Ranch Blend

38/32.30/11

This young and boisterous Petite Sirah, Zinfandel, Tempranillo and Cabernet Sauvignon Blend produced by Berryessa Gap captures your attention immediately with its boldness and energy. As the body of this young red blend opens up it delivers a delightful fruit forwardness that is complemented by waning tannins and an array of subtle rustic undertones.

Salengo

Bottle / Case

2018 Salengo Grenache

40/480

Vibrant red fruit welcomes the nose with aromas of wet stone and subtle hints of forest floor. The palate delivers a wild red raspberry/cherry licorice that is consistent with its light red color, while savory smoked meat and spices linger in the background to wrap up with a layered, velvety textured finish complimented by fine-grained tannins. This well-balanced wine pairs well with any tapas dish or a coq au vin.

WINE. COUNTRY. ROOTS.

 Berryessa Gap Vineyards

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