

WINE CLUB – FALL 2021

Hello Jamie Slone Wine Family!

We are extremely excited about this Fall wine club release with a return of some of the classics you have fallen in love with and incredible new vintages and varietals. With vibrant whites for those last warm Fall days and luscious reds to cozy up to as we inch closer to the Holiday season, we know you will fall more in love too. Depending on your level of membership and types of wines (red or mixed) we not only have some information enclosed about your wine but also tasting and food pairing notes.

We appreciate all of your love and support and hope that you enjoy these elegant wines with family and friends. You are an important part of our winery and we hope to see you in beautiful Santa Barbara soon!

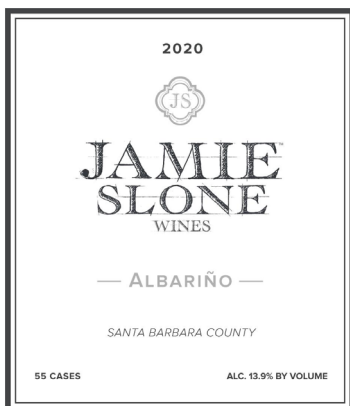
Cheers,



Jamie, Kym and little Sophie Slone

2020 ALBARIÑO

SANTA BARBARA COUNTY



APPELLATION
Santa Barbara County

VARIETAL
Albariño

PRODUCTION
55 cases

AGING: 8 Months

50% Stainless Steel
50% Neutral French oak

RELEASE DATE: Summer, 2021

ALCOHOL: 13.9%

\$32

TASTING NOTES:

This beautiful Spanish varietal is a delightfully refreshing white and grown here in Santa Barbara. Zippy and aromatic, this wine has notes of kiwi, nectarine and white pepper on the palate.

FOOD PAIRING:

This wine pairs well with grilled spiny lobster, fresh ceviche or steamed mussels with saffron and citrus.

2020 MALVASIA BIANCA

CENTRAL COAST

APPELLATION

Central Coast

VARIETAL

Malvasia

PRODUCTION

25 cases

AGING: 8 Months

100% stainless steel barrels

RELEASE DATE: Fall, 2021

ALCOHOL: 13.9%

\$32

TASTING NOTES:

A varietal with ancient origins, this gorgeously aromatic and playful wine boasts flavors of white peach, honeydew and soft spices on the finish.

FOOD PAIRING:

A versatile food pairing wine, drink this with anything from Cajun dishes like etouffee and gumbo, or savory Asian dishes like steamed gyoza and Moo shoo pork.



2018 CHARDONNAY

STA. RITA HILLS

APPELLATION

Sta. Rita Hills

VARIETAL

Chardonnay

PRODUCTION

168 cases

AGING: 16 Months

25% stainless steel barrels

75% neutral French Oak

RELEASE DATE: Summer, 2020

ALCOHOL: 13.3%

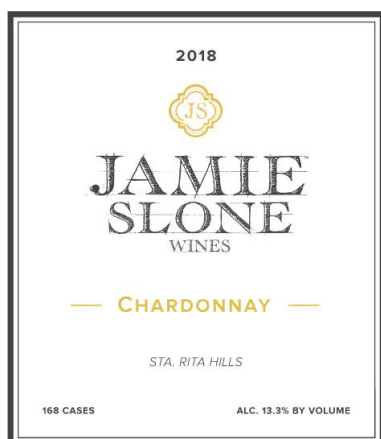
\$45

TASTING NOTES:

A bright and light bodied Chardonnay with a lingering finish. Citrus notes abound with fresh lemon peel and lemon meringue pie.

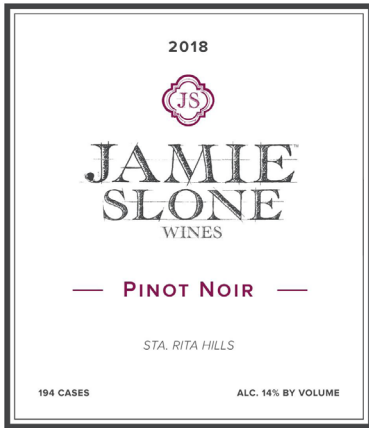
FOOD PAIRING:

Pair with coastal cheddar cheese, smoked salmon or grilled Santa Barbara Spot Prawn.



2018 PINOT NOIR

STA. RITA HILLS



APPELLATION

Sta. Rita Hills

VARIETAL

Pinot Noir

PRODUCTION

194 cases

AGING: 18 Months

25% new French oak

75% neutral French oak

RELEASE DATE: Fall, 2020

ALCOHOL: 14%

\$52

TASTING NOTES:

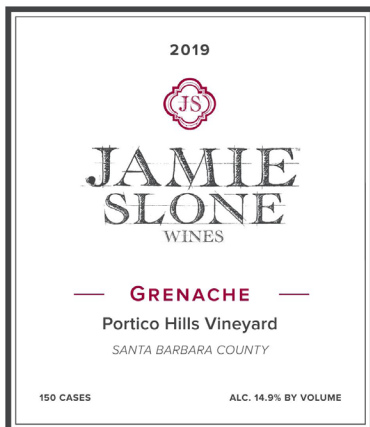
Sourced from four separate vineyard sites in the Sta. Rita Hills, this Pinot Noir is a snapshot of the famed growing region. Tart red fruits like cranberry dance on the palate with beautiful cola and spice on the finish.

FOOD PAIRING:

Our favorite wine with butter chicken, vermouth sauteed mushrooms or butternut squash soup.

2019 GRENACHE

PORTICO HILLS VINEYARD



APPELLATION

Santa Barbara County

VARIETAL

Grenache

PRODUCTION

150 cases

AGING: 18 Months

100% neutral French oak

RELEASE DATE: Fall, 2021

ALCOHOL: 14.9%

\$47

TASTING NOTES:

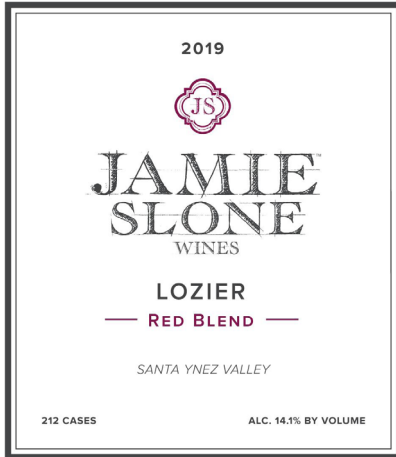
An elegant wine that is fruit-driven and aromatic with crisp acidity, Aromas of strawberry, cherry and allspice jump from the glass.

FOOD PAIRING:

Delicious with Roquefort cheese, roasted and spiced vegetables, and roasted lamb with thyme.

2019 LOZIER (GSM)

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

32% Grenache / 34% Syrah /
34% Mourvedre

PRODUCTION

212 cases

AGING: 12 Months

100% neutral French Oak

RELEASE DATE: Summer, 2021

ALCOHOL: 14.1%

\$47

TASTING NOTES:

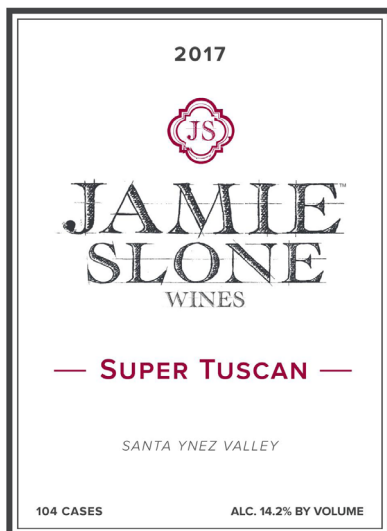
Engaging and complex, this wine is ruby red with balanced acidity and flavors of strawberry, bright cherry, rosemary and thyme on the palate.

FOOD PAIRING:

French onion soup, beef carpaccio and BBQ spare ribs will bring the house down around this wine. Bring on the Veal, Lamb chops and mild to medium cheeses while we are at it.

2017 SUPER TUSCAN

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

67% Sangiovese
33% Cabernet Sauvignon

PRODUCTION

104 cases

AGING: 30 Months

25% new French Oak

75% neutral French Oak

RELEASE DATE: Fall, 2021

ALCOHOL: 14.2%

\$52

TASTING NOTES:

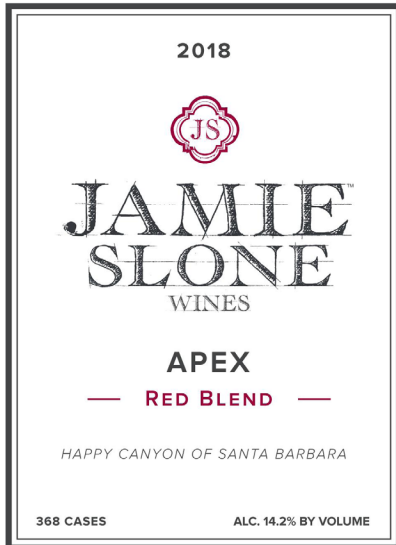
With signature bright cherry notes and Italian rusticness, this red blend has a beautiful palate of red currants, oregano and baking spices.

FOOD PAIRING:

Don't be shy pairing this wine with robust, tomato based dishes. Creamy polenta with braised beef is also a tasting room favorite.

2018 APEX RED BLEND

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

50% Malbec / 21% Merlot /
20% Cabernet Sauvignon /
9% Cabernet Franc

PRODUCTION

368 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Summer, 2021

ALCOHOL: 14.2%

\$52

TASTING NOTES:

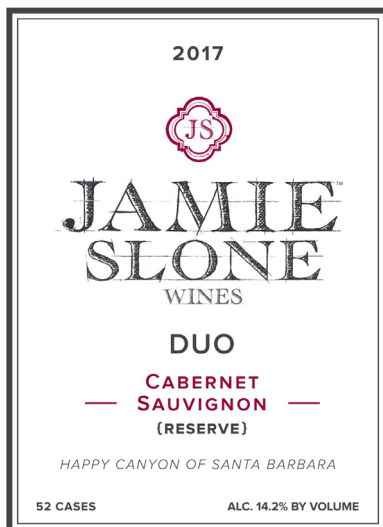
With incredible depth and complexity, this blend is a compilation of blackberries, sweet cherry, black pepper and sweet tobacco.

FOOD PAIRING:

A perfect match with roasted Chimichurri steak, cheesy empanadas and butter poached King salmon.

2017 Duo Cabernet Sauvignon {RESERVE}

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

95% Cabernet Sauvignon /
5% Petit Verdot

PRODUCTION

52 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Fall, 2021

ALCOHOL: 14.2%

\$69

TASTING NOTES:

Notes of black cherry, red currant, anise and leather. On the palate you'll experience the same along with smooth tannins and a tantalizing finish.

FOOD PAIRING:

How about this lineup: Steak, burger, beef short ribs, roast or grilled lamb! Terrific with aged cheddar, gouda or gorgonzola.