

2020 SAUVIGNON BLANC

HAPPY CANYON OF SANTA BARBARA

VARIETAL
Sauvignon Blanc

AGING: 12 Months
Neutral French oak

PRODUCTION
85 cases

RELEASE DATE: Spring, 2022

ALCOHOL: 13.9%

\$39

FOOD PAIRINGS:



*Lemon pepper
grilled artichokes
with aioli*



*Radicchio salad
with olives and
Parmesan*

TASTING NOTES:

Floral and fragrant this wine is fresh, lively with acidity on the palate. Notes of white peach, citrus and gooseberry.

Serving Temperature: 45-55° F



*Spicy tuna sushi
roll and salmon
nigiri*



*Whole dungeness
crab with drawn
butter*

2019 CHARDONNAY

STA. RITA HILLS

VARIETAL
Chardonnay

AGING: 18 Months
New and neutral French oak

PRODUCTION
75 cases

RELEASE DATE: Fall, 2022

ALCOHOL: 13.8%

\$53

FOOD PAIRINGS:



*Soft rind
cheeses like Brie
& Taleggio*



*Pacific oysters
with fresh lemon
and mignonette*

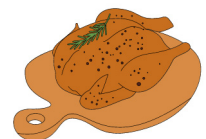
TASTING NOTES:

A dry and lean wine with bright acidity and citrus aromatics. On the palate there are notes of quince, tangerine and yellow apple on the finish.

Serving Temperature: 45-55° F



*Grilled asparagus
with Parmesan
and garlic*



*Garlic herb butter
roasted chicken
au jus*

2019 PINOT NOIR

STA. RITA HILLS

VARIETAL
Pinot Noir

AGING: 20 Months
New & neutral French oak

PRODUCTION
150 cases

RELEASE DATE: Fall, 2022

ALCOHOL: 14.3%

\$57

FOOD PAIRINGS:



Grilled mushrooms with dill butter



Rustic pepperoni pizza with honey drizzle

TASTING NOTES:

Elegant and balanced it exudes wonderful aromas of bright cherry, strawberry and toffee on the nose. Mouth watering flavors jump with cherries, strawberry, rose petal and toasted vanilla beans.

Serving Temperature: 55-60° F



Oven pork ribs with barbecue sauce



Traditional Thanksgiving turkey with gravy

2019 Lozier (GSM)

SANTA YNEZ VALLEY

VARIETAL
32% Grenache
34% Syrah
34% Mourvèdre

AGING: 12 Months
Neutral French Oak

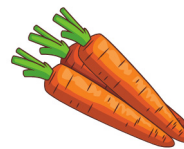
PRODUCTION
212 cases

RELEASE DATE: Summer, 2021

ALCOHOL: 14.1%

\$47

FOOD PAIRINGS:



Oven roasted carrots with olive oil & honey



Charcuterie board with cure meats & pâtes

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.

Serving Temperature: 60-68° F



Spiced marinated lamb chops with yogurt sauce



Chicken shawarma with fresh pita

2019 GRENACHE

PORTICO HILLS

VARIETAL
Grenache

AGING: 18 Months
100% neutral French oak

PRODUCTION
150 cases

RELEASE DATE: Fall, 2022

ALCOHOL: 14.9%

\$57

FOOD PAIRINGS:



*Fresh
Fig Salad*



*Carmelized root
vegetales*

TASTING NOTES:

Both fruit-forward and aromatic with crisp acidity this wine is medium bodied with flavors of raspberry, cherry and licorice. Elegant tannins and a lingering finish complete this terrific wine!

Serving Temperature: 60-65° F



*Savory Patatas
Bravas*



*Roasted
Whole Fish*

2018 Super Tuscan

SANTA YNEZ VALLEY

VARIETAL
42% Sangiovese
42% Cabernet Sauvignon
16% Merlot

AGING: 24 Months
New & neutral French Oak

PRODUCTION
173 cases

RELEASE DATE: Fall, 2022

ALCOHOL: 14.4%

\$59

FOOD PAIRINGS:



*Bruschetta with
heirloom tomatoes
and balsamic*



*Creamy polenta
with pecorino and
black pepper*

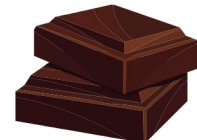
TASTING NOTES:

With signature dried fruit notes and Italian rusticity, this red blend has a beautiful palate of sumptuous black cherry and espresso.

Serving Temperature: 60-68° F



*Braised short rib
stew with winter
root vegetables*



*Dark chocolate
with 65-75%
cocoa*

2018 BoRIFIC RED BLEND

HAPPY CANYON OF SANTA BARBARA

VARIETAL

56% Merlot

26% Cabernet Franc

13% Cabernet Sauvignon

5% Malbec

PRODUCTION

185 cases

AGING: 24 Months

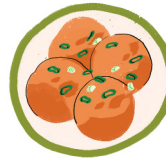
New & neutral French oak

RELEASE DATE: Spring, 2022

ALCOHOL: 14.1%

\$55

FOOD PAIRINGS:



*Cocktail
meatballs with
marinara sauce*



*Classic
cheeseburger with
bacon*



*Lasagna with
sweet Italian
sausage*



*Pan-seared New
York strip steak*

TASTING NOTES:

Engaging with notes of black cherry, bright raspberry with baking chocolate, and cedar on the finish.

Serving Temperature: 60-68° F

2018 P1 Red Blend

SANTA YNEZ VALLEY

VARIETAL

57% Cabernet Sauvignon

38% Syrah

5% Cabernet Franc

PRODUCTION

127 cases

AGING: 24 Months

New & neutral French oak

RELEASE DATE: Spring, 2022

ALCOHOL: 14.3%

\$55

FOOD PAIRINGS:



*Roasted butternut
squash*



*Tortilla Espanola
(Spanish egg &
potato Omelette)*



*Spanish Tapas
platter*



*Paella with
shrimp and
chorizo*

TASTING NOTES:

Incredibly aromatic with notes of black plum, black cherry, vanilla on the mid-palate and backing spices with a lingering finish.

Serving Temperature: 60-68° F

2018 APEX RED BLEND

HAPPY CANYON OF SANTA BARBARA

VARIETAL

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

AGING: 24 Months

80% neutral French Oak
20% new French Oak

RELEASE DATE: Summer,
2021

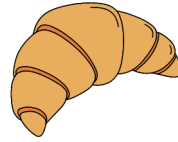
ALCOHOL: 14.2%

\$52

PRODUCTION

368 cases

FOOD PAIRINGS:



*Warm, buttery
crescent rolls*



*Cedar planked
grilled salmon*

TASTING NOTES:

Bright and fruity with notes of blueberries, blackberries, violet flowers and tobacco leaf on the finish.



*Roasted rosemary
turkey legs*



*Grilled
Mediterranean
Lamb*

Serving Temperature: 60-68° F

2018 Duo Cabernet Sauvignon {RESERVE}

HAPPY CANYON OF SANTA BARBARA

VARIETAL

91% Cabernet Sauvignon
9% Merlot

PRODUCTION

90 cases

AGING: 24 Months

New & neutral French oaks

RELEASE DATE: Fall, 2022

ALCOHOL: 14.4%

\$69

FOOD PAIRINGS:



*Roasted
portabella
mushrooms*



*Sliced Jamon with
Manchego cheese*

TASTING NOTES:

Luscious fruit filled aromas of black cherry, anise and blackberries. Mouth texture of rich, succulent and savory flavors completes this wine.



*Rich, chicken
mole sauce*



*Grilled rib eye
steak with garlic
butter*

Serving Temperature: 60-68° F