

2020 SAUVIGNON BLANC

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

Sauvignon Blanc

PRODUCTION

25 cases

AGING: 8 Months

100% stainless steel barrels

RELEASE DATE: Spring, 2022

ALCOHOL: 13.9%

\$35

TASTING NOTES:

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

FOOD PAIRING:

We love sipping on this wine with triple creme brie cheese and a spring vegetable Crudités. You'll also find us enjoying this wine with our favorite sashimi or nigiri.

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%

\$35

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 Lebanese spicy potatoes (Batata Harra), grilled branzino, or slow roasted pork shoulder.

2018 CHARDONNAY

STA. RITA HILLS

APPELLATION

Sta. Rita Hills

VARIETAL

Chardonnay

PRODUCTION

168 cases

AGING: 16 Months

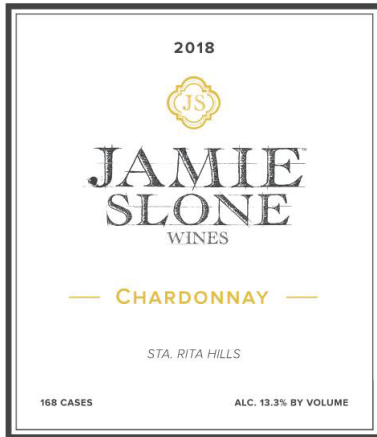
25% stainless steel barrels

75% neutral French Oak

RELEASE DATE: Summer, 2020

ALCOHOL: 13.3%

\$49



TASTING NOTES:

An expressive wine with vivid acidity, this light bodied Chardonnay has a lingering finish. Citrus notes abound with fresh lemon peel and lemon meringue pie.

FOOD PAIRING:

This beautifully bright wine is fun to pair with grilled asparagus, pasta carbonara or even shio ramen .

2019 LOZIER (GSM)

SANTA YNEZ VALLEY

APPELLATION

Santa Ynez Valley

VARIETAL

32% Grenache / 34% Syrah /
34% Mourvedre

PRODUCTION

212 cases

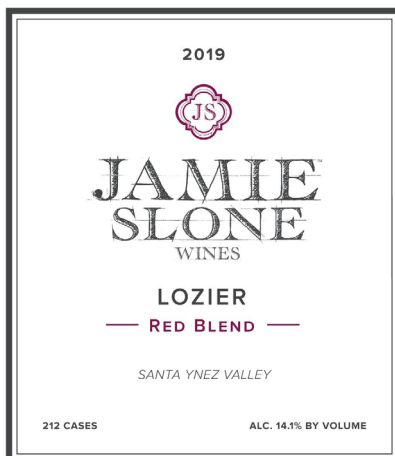
AGING: 12 Months

100% neutral French Oak

RELEASE DATE: Summer, 2021

ALCOHOL: 14.1%

\$47



TASTING NOTES:

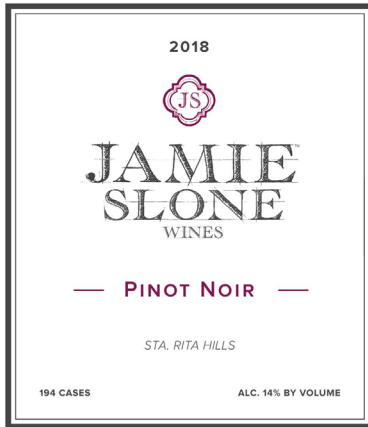
Engaging and complex, this wine is ruby red with balanced acidity and flavors of strawberry, bright cherry, rosemary and thyme on the palate.

FOOD PAIRING:

You'll love this wine with roasted carrots with toasted hazlenuts, oven-roasted chicken shawarma or honey glazed ham.

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:

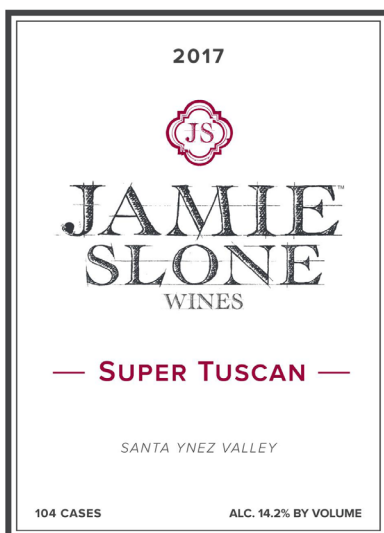
Sourced from four separate vineyard sites in the Sta. Rita Hills, this Pinot Noir is a snapshot of the famed growing region. Tart red fruits like cranberry dance on the palate with beautiful cola and spice on the finish.

FOOD PAIRING:

Our favorite wine with mushroom risotto, Blue crab cakes and Black Truffle Pizza.

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%

\$55

TASTING NOTES:

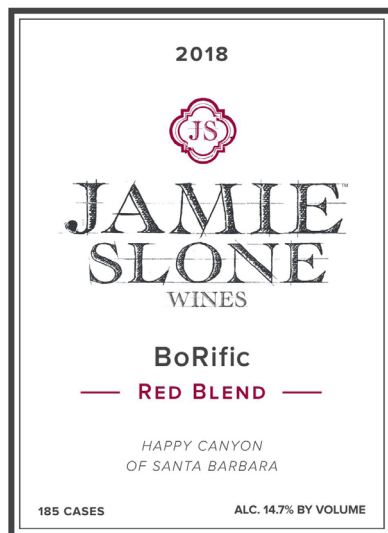
With signature bright cherry notes and Italian rusticness, this red blend has a beautiful palate of red currants, oregano and baking spices.

FOOD PAIRING:

Don't be shy pairing this wine with mozzarella arancini, pappa al pomodoro, or seared Ribeye Cap steak (a match made in heaven!).

2018 BoRIFIC RED BLEND

HAPPY CANYON OF SANTA BARBARA



APPELLATION

Happy Canyon of Santa Barbara

VARIETAL

56% Merlot / 26% Cabernet Franc /
13% Cabernet Sauvignon / 5% Malbec

PRODUCTION

185 cases

AGING: 24 Months

75%% neutral French Oak

25% new French Oak

RELEASE DATE: Spring, 2022

ALCOHOL: 14.1%

\$55

TASTING NOTES:

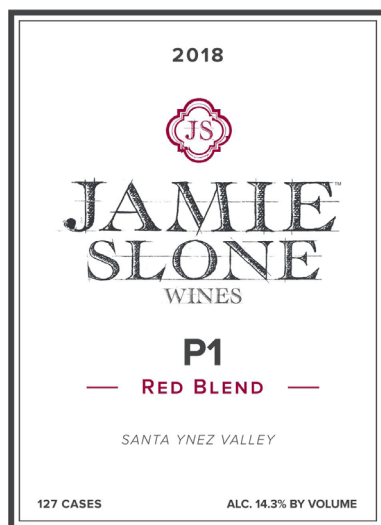
Engaging with notes of black cherry, bright raspberry with baking chocolate, cedar and tobacco leaf on the finish.

FOOD PAIRING:

A crowd pleaser at any dinner party, you'll love this wine with grilled mushroom, baked lasagna and even BBQ chicken pizza.

2018 P1 Red Blend

SANTA YNEZ VALLEY



APPELLATION

Santa Ynez Valley

VARIETAL

57% Cabernet Sauvignon /
38% Syrah / 5% Cabernet Franc

PRODUCTION

127 cases

AGING: 24 Months

80% neutral French Oak

20% new French Oak

RELEASE DATE: Spring, 2022

ALCOHOL: 14.3%

\$55

TASTING NOTES:

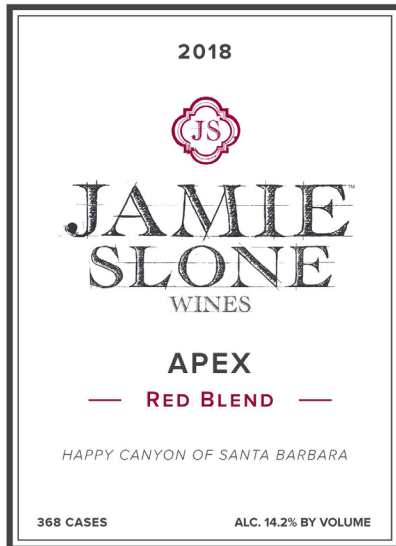
Incredibly aromatic with notes of black plum, black cherry, vanilla on the mid-palate and backing spices with a lingering finish.

FOOD PAIRING:

Inspired by wines from the Priorat region in Spain, this wine is best served with classic Spanish dishes like tortilla española, Paella, or grilled lamb.

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%

\$55

TASTING NOTES:

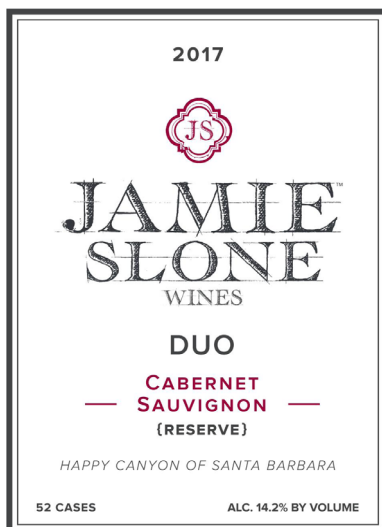
With incredible depth and complexity, this blend is a compilation of blackberries, sweet cherry, black pepper and sweet tobacco.

FOOD PAIRING:

A perfect match with baked bried in puff pastry, roasted salmon with beets, or thai BBQ chicken.

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: stuffed portobello mushrooms, grilled steak with salsa verde, or classic meatballs in red sauce.