

2022 ALBARIÑO

ALISOS CANYON

VARIETAL

Albariño

PRODUCTION

83 Cases

AGING

12 Months
Stainless Steel

RELEASE DATE

Fall, 2023

ALCOHOL: 13%

\$39

FOOD PAIRINGS:



*Sweet Shrimp
Ceviche with Fresh
Lime*



*Spanish Semi-hard
Cheeses like
Manchego*



*Classic Caesar
Salad with Garlic
Croutons*



*Lemon-stuffed
Grilled Branzino*

TASTING NOTES:

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

2022 SAUVIGNON BLANC

HAPPY CANYON OF SANTA BARBARA

VARIETAL

Sauvignon Blanc

PRODUCTION

220 Cases

AGING

8 Months
Stainless Steel &
Neutral French oak

RELEASE DATE

Fall, 2023

ALCOHOL: 13.6%

\$39

FOOD PAIRINGS:



*Grilled Lemon
Garlic Scallops*



*Grilled Artichoke Dip
& Fresh Pita Bread*



*Pan Seared Pork
Chops with Fresh
Herbs*



*Lemon Tart with
Puff Pastry*

TASTING NOTES:

A classic style of Sauvignon Blanc, this wine is dry, balanced and has fantastic acidity. Leading with stone fruit, this fresh wine has bright citrus notes teasing all the way to a lovely finish.

2019 PINOT NOIR

STA. RITA HILLS

VARIETAL

Pinot Noir

PRODUCTION

150

AGING

20 Months
New & Neutral
French Oak

RELEASE DATE

Fall, 2023

ALCOHOL: 14.3%

\$57

FOOD PAIRINGS:



*Baltimore Style
Crab Cakes*



*Parmesan Herb
Roasted Acorn
Squash*



*Twice Baked Honey
Chicken Wings*



*Quiche with
Caramelized
Onions and Feta*

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.

2019 GRENACHE

PORTICO HILLS VINEYARD

VARIETAL

Grenache

PRODUCTION

150

AGING

18 Months
Neutral French
Oak

RELEASE DATE

Fall, 2023

ALCOHOL: 14.3%

\$57

FOOD PAIRINGS:



*Grilled and
Marinated Olives*



*Aromatic Butter
Chicken*



*Ham and Cheese
Croissant*



*Raspberry Pie with
Vanilla Ice Cream*

TASTING NOTES:

Portico Hills Vineyard is located north of the town of Losa Alamos in a relatively cool-climate. It helps produce an elegant wine that is fruit-forward and aromatic with crisp acidity. Aromas of strawberry, cherry and allspice jump from the glass.

2018 APEX RED BLEND

HAPPY CANYON OF SANTA BARBARA

VARIETAL

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

AGING

24 Months
New & Neutral
French Oak

RELEASE DATE

Summer, 2021

ALCOHOL: 14.2%

\$49

PRODUCTION

150

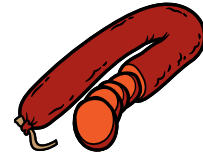
TASTING NOTES:

To be fast in road racing, your car must get down to the Apex on the inside of the turn and then roll on the throttle for the straightaway that follows. This wine is all about cherries, red berries, spice, smooth tannins and a tantalizing finish.

FOOD PAIRINGS:



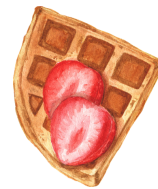
*Oven Roasted
Yukon Gold
Potatoes*



*Dry Cured
Spanish Chorizo*



*Pollo al Ajillo
(Garlic Chicken).*



*Warm Waffles
with Fresh
Strawberries*

2018 BORIFIC RED BLEND

HAPPY CANYON OF SANTA BARBARA

VARIETAL

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

AGING

18 Months
Neutral French
Oak

RELEASE DATE

Spring, 2022

ALCOHOL: 14.7%

\$49

PRODUCTION

185

TASTING NOTES:

I affectionately refer to my wife Kym as “BoRific” because she’s so fabulous, as is this wine that carries her nickname. It’s rich and lush on the palate with complexity that creates interest in each of the varieties that mingle.

FOOD PAIRINGS:



*Roasted Carrots
with Thyme &
Rosemary*



*Beef Wellington
with Puff Pastry*



*Creamy Pancetta
Pasta del
Mareciallo*



*Salted Caramel
Pecan Pie*

2018 SUPER TUSCAN

SANTA YNEZ VALLEY

VARIETAL

42% Sangiovese
42% Cabernet Sauvignon
16% Merlot

AGING

24 Months
New & Neutral
French Oak

RELEASE DATE

Fall, 2022

ALCOHOL: 14.4%

\$57

PRODUCTION

173

TASTING NOTES:

Sangiovese is one of the most versatile varietals, grown beautifully in the Santa Ynez Valley. With signature dried fruit notes and Italian rustic-ness, this red blend has a beautiful palate of sumptuous black cherry and espresso.

FOOD PAIRINGS:



*Mushroom Risotto
with Fresh Herbs*



*Rustic Tuscan
White Bean Soup*



*Italian Stuffed
Bell Peppers*



*Herb-Roasted
Lamb Chops*

2018 P1 RED BLEND

SANTA YNEZ VALLEY

VARIETAL

57% Cabernet Sauvignon
38% Syrah
5% Cabernet Franc

AGING

24 Months
New & Neutral
French Oak

RELEASE DATE

Spring, 2022

ALCOHOL: 14.3%

\$55

PRODUCTION

127

TASTING NOTES:

The fastest car in qualifying is awarded Pole Position, P1 to start the race. Incredibly aromatic with notes of black plump, black cherry, vanilla on the mid-palate and baking spices with a lingering finish.

FOOD PAIRINGS:



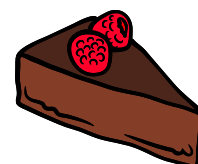
*Grilled Japanese
Eggplant with
Tahini Sauce*



*Braised Beef
Short Ribs in Red
Wine Sauce*



*Creamy Pesto
Pasta with Peas &
Pistachios*



*Flourless
Chocolate cake
with Raspberries*