

# 2022 CHARDONNAY

## STA. RITA HILLS

**VARIETAL**  
Chardonnay

**PRODUCTION**  
118 Cases

### AGING

18 Months  
New and Neutral  
French Oak

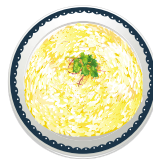
### RELEASE DATE

Spring, 2024

**ALCOHOL:** 13.7%

\$51

### FOOD PAIRINGS:



*Creamy Risotto with  
Lemon and  
Mascarpone*



*Fresh Salmon  
Sashimi*



*Goat Cheese and  
Wild Arugula  
Salad*



*Pork Piccata in a  
Garlic Butter  
Sauce*

### TASTING NOTES:

A classic Sta. Rita Hills Chardonnay, this wine leads with a hint of toasted oak then follows with bright notes of fresh lemon, apricot and luscious stone fruits. Slightly creamy on the palate, this Chardonnay has a beautiful, long finish.

# 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%

\$41

### FOOD PAIRINGS:



*Grilled Lemon  
Garlic Scallops*



*Pad Thai Noodles  
with Shrimp and  
Fresh Lime*



*Chicken Pasta with  
Artichoke and Feta*



*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 Cases

### AGING

20 Months  
New & Neutral  
French Oak

### RELEASE DATE

Fall, 2023

ALCOHOL: 14.3%

\$57

### FOOD PAIRINGS:



*Roasted Brussel  
Sprouts with  
Pancetta*



*Lobster Tail with  
Clarified Butter and  
Fresh Lemon*



*Duck Confit with  
Herb-Roasted  
Potatoes*



*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 LOZIER

## SANTA YNEZ VALLEY

### VARIETAL

32% Grenache  
34% Syrah  
34% Mourvedre

### PRODUCTION

212 Cases

### AGING

12 Months  
Neutral French  
Oak

### RELEASE DATE

Fall, 2023

ALCOHOL: 14.1%

\$51

### FOOD PAIRINGS:



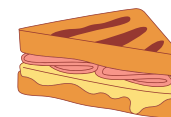
*Mushroom Soup  
Topped with  
Fresh Herbs*



*Aromatic Chicken  
Tikka Masala*



*Herb-Crusted  
Chicken Thighs*



*Grilled Ham and  
Cheese Sandwich*

### TASTING NOTES:

This delightful wine is both fruit-forward and aromatic with crisp acidity. A beautiful garnet color with balanced acidity it exudes cranberry, rainier cherry and white pepper. On the palate it tantalizes with a lingering finish.

# 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

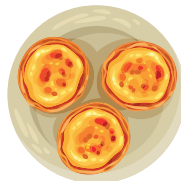
ALCOHOL: 14.2%

\$55

## PRODUCTION

368 Cases

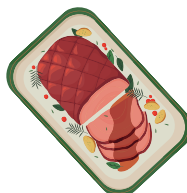
## FOOD PAIRINGS:



*Savory Tartlets  
with Manchego  
Cheese*



*Teriyaki Salmon  
Stir-Fry*



*Pork Tenderloin in  
a Red Wine Sauce*



*Argentine Spice  
Rubbed Flank  
Steak*

## 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 hits the apex with cherries, red berries, spice, smooth tannins and a tantalizing finish.

# 2018 BORIFIC RED BLEND

HAPPY CANYON OF SANTA BARBARA

## VARIETAL

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

## AGING

24 Months  
New & Neutral  
French Oak

## RELEASE DATE

Spring, 2022

ALCOHOL: 14.7%

\$57

## PRODUCTION

185 Cases

## FOOD PAIRINGS:



*Cheese Fondue  
with Fresh Bread*



*Butternut Soup  
Topped with  
Pumpkin Seeds*



*Garlic-Crusted  
Roast Rack of Lamb*



*Salted Caramel  
Pecan Pie*

## 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 balance and complexity that creates interest in each of the varieties that mingle.

# 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 Cases

### FOOD PAIRINGS:



*Cup and Char  
Pepperoni Pizza  
with Hot Honey*



*Rustic Tuscan  
White Bean Soup*



*Lasagna with a  
Creamy Bechamel  
Suace*



*Herb-Roasted  
Lamb Chops*

### 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. A savory sipper!

# 2020 P1 RED BLEND

## SANTA YNEZ VALLEY

### VARIETAL

65% Cabernet Sauvignon  
35% Syrah

### AGING

18 Months  
New & Neutral  
French Oak

### RELEASE DATE

Spring, 2024

ALCOHOL: 14.5%

\$57

### PRODUCTION

137 Cases

### FOOD PAIRINGS:



*Grilled  
Mushrooms in a  
Balsamic Glaze*



*Barbecue Spare  
Ribs*



*Creamy Pesto  
Pasta with Peas &  
Pistachios*



*Flourless  
Chocolate cake  
with Raspberries*

### TASTING NOTES:

The fastest car in qualifying is awarded Pole Position, P1 to start the race. Incredibly aromatic with notes of black cherry, dark cherry with black pepper and Raspberry. Big, Red and Round!