



ÉCLAT

2023 Moscato

California

TASTING NOTES:

This California Moscato is a balanced wine that sparkles in the glass, offering a tropical paradise of sweet apricots, lychee, peaches, and orange blossoms on the nose and palate. Balanced by sweet Meyer lemons and honeysuckle flavors, it combines fruit and floral notes for a soft and refreshing finish that leaves you wanting more..

APPELLATION:

Crafted from grapes sourced throughout California's prime grape growing regions, this Moscato reflects the state's diverse terroir. With abundant sunshine and a reliable extended growing season, California has become an American winemaking mecca, rivalling other great wine regions worldwide.

AROMAS:

This Moscato opens with a delightful bouquet of sweet apricots, lychee, peaches, and orange blossoms, complemented by hints of sweet Meyer lemons and honeysuckle, adding depth and complexity.

FLAVORS:

This Moscato offers a delightful blend of tropical fruit and floral notes, with sweet apricots, lychee, peaches, and orange blossoms shining on the palate. Balanced by sweet Meyer lemons and honeysuckle flavors, it culminates in a soft and refreshing finish.

FOOD PAIRINGS:

This Moscato pairs wonderfully with a variety of dishes, including spicy Asian cuisine, fresh fruit salads, and light desserts like sorbet or fruit tarts. Its balanced sweetness and refreshing acidity make it a versatile choice for any occasion.

PRODUCTION NOTES:

VINTAGE	2021
APPELLATION	California
BLEND	100% Moscato
ABV	12.0%



Poplin Fields

sauvignon blanc



TASTING NOTES:

Poplin Fields Sauvignon Blanc is a tropical paradise in a glass. Aromas of Crème brûlée and candied lemons lead to a bright palate with juicy pineapple, pink grapefruit, and white jasmine flower, garnished with lemon-lime zest. Reminiscent of a classic California Sauvignon Blanc, it's perfect for sipping on vacation, all bundled up with a clean, crisp finish. Enjoy it year-round, either on its own or paired with your favorite dish.

APPELLATION:

California's moderate climate and diverse terroir create numerous distinct AVAs. Known for its abundant sunshine and extended growing season, the state is a premier winemaking region. Nearly 100 American Viticultural Areas (AVAs) span over half a million vineyard acres, supporting a wide range of varietals.

AROMAS:

Enticing aromas of Crème brûlée, candied lemons, and white jasmine flower greet the senses, with hints of tropical fruit adding complexity.

FLAVORS:

On the palate, this wine offers bright acidity and vibrant citrus notes of lime zest, pomelo, and Meyer lemon, with a slight tropical bend. Juicy pineapple and pink grapefruit flavors are balanced with a clean, crisp finish.

FOOD PAIRINGS:

A perfect complement to spicy dishes, Poplin Fields Sauvignon Blanc pairs wonderfully with Carnitas Tacos topped with Salsa Verde, Chicken Tikka Masala over basmati rice, or shrimp Pad Thai.

PRODUCTION NOTES:

VINTAGE	2023
APPELLATION	California
BLEND	100% Sauvignon Blanc
ABV	13.5%



KEEPER

chardonnay



TASTING NOTES:

Keeper Chardonnay dazzles with a vibrant, pale yellow to golden hue, reflecting its balanced aging. Flavors of tropical pineapple, mango, zesty lemon, and peach unfold with layers of vanilla, baking spices, and toasty oak. Its bright acidity and rich, creamy texture lead to a long, smooth finish

APPELLATION:

California's moderate climate and diverse terroir create numerous distinct AVAs. Known for its abundant sunshine and extended growing season, the state is a premier winemaking region. Nearly 100 American Viticultural Areas (AVAs) span over half a million vineyard acres, supporting a wide range of varieties.

AROMAS:

Aromas of tropical pineapple, fresh lemon, and ripe stone fruit are complemented by hints of vanilla custard, toasted oak, and subtle buttery nuances. Aging adds notes of honey and dried fruit.

FLAVORS:

On the palate, Keeper Chardonnay offers a rich and creamy texture, harmoniously balanced with bright acidity that elevates its juicy fruit flavors. The wine's freshness and versatility make it suitable for a wide range of foods or to be enjoyed on its own.

FOOD PAIRINGS:

Pairs well with poached salmon, buttery lobster, crab cakes, seared scallops, roast chicken, creamy pasta dishes, and soft cheeses. It also complements creamy vegetarian dishes or roasted vegetables.

PRODUCTION NOTES:

VINTAGE	2023
APPELLATION	California
BLEND	Chardonnay 90.5%, Viognier 6.3% and Chenin Blanc 3.2%
ABV	14.5%





THREE ROSES

2022 ROSÉ

TASTING NOTES:

Three Roses Rosé has a stunning pale, rose color. Aromas of ripe strawberries, red cherries, and a bouquet of roses invite you to take your first sip. On the palate, the strawberries are joined by watermelon notes, citrus undertones, and white jasmine tea, creating a light- to medium-bodied mouthfeel. The crisp acidity and beautiful minerality make this wine refreshing and versatile.

APPELLATION:

California's moderate climate and diverse terroir offer distinct AVAs. For this Rosé, grapes were sourced from premier vineyards, selected for their ability to produce exceptional fruit.

AROMAS:

Enticing aromas of ripe strawberries, red cherries, and roses greet the senses, complemented by hints of watermelon, citrus, and white jasmine tea. Subtle notes of fresh herbs and a touch of minerality add depth and complexity to the bouquet.

FLAVORS:

On the palate, flavors of fresh strawberries and watermelon are enhanced by citrus undertones and a touch of white jasmine tea. The wine's crisp acidity and minerality shine through, creating a refreshing and vibrant experience.

FOOD PAIRINGS:

This food-friendly Rosé pairs well with a wide array of dishes, from charcuterie boards to light salads and grilled seafood. It's also delightful on its own, making it perfect for any occasion.

PRODUCTION NOTES:

VINTAGE	2022
APPELLATION	California
BLEND	65.9% Tempranillo, 6.4% Zinfandel, 5.7% Petite Sirah, 4.8% Cabernet Sauvignon, 4.4% Syrah, 3.1% Pinot Noir, 2.1% Petit Verdot and 7.6% Mixed varietals
ABV	13.5%





STAINED GLASS

— CABERNET SAUVIGNON —



TASTING NOTES:

Stained Glass Cabernet Sauvignon captures the essence of artistry and tradition. Primarily sourced from Lodi & Clarksburg this medium-bodied wine reveals layers of rich flavors with every pour. Soft, polished tannins and a pleasing finish make it perfect for sharing timeless moments.

APELLATION:

California's diverse terroir and mild climate nurture a variety of distinctive wine regions. With abundant sunshine and a long growing season, California is a top winemaking destination. Nearly 100 AVAs span over half a million vineyard acres, offering a vast array of varieties.

AROMAS:

Enticing aromas of boysenberry, blackberry, violets, and leather greet the nose. These primary scents are enriched by subtle hints of dried lavender, adding complexity to the bouquet.

FLAVORS:

On the palate, lush flavors of pomegranate and cherry shine through. Blended with a touch of other red grapes, this Cabernet Sauvignon gains softness and balance. Aged for 12 months in French and American oak, it boasts enhanced complexity.

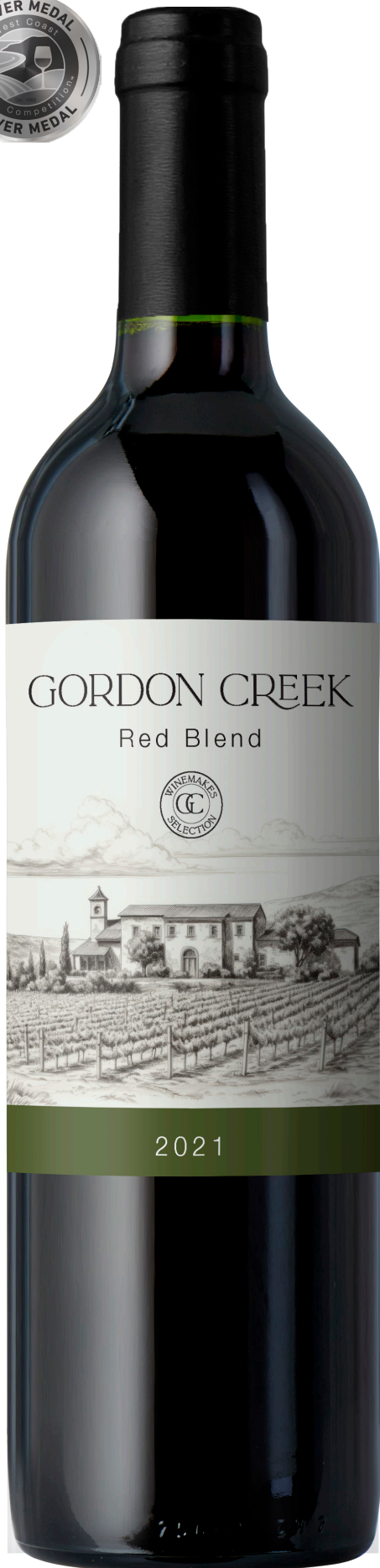
FOOD PAIRINGS:

This Cabernet Sauvignon pairs wonderfully with grilled meats, hearty stews, and rich pasta dishes. It also complements hard cheeses and robust-flavored dishes, making it a versatile choice for various cuisines.

PRODUCTION NOTES:

VINTAGE	2021
APELLATION	California
BLEND	77.3% Cabernet Sauvignon, 11.3% Petite Sirah, 11.4% Mixed Red
ABV	13.5%





GORDON CREEK

Red Blend

TASTING NOTES:

Gordon Creek Red Blend bursts with ripe berries, cherry, and jammy plum flavors, complemented by hints of vanilla, toffee, and coffee spice. Its velvety, smooth finish makes it perfect for summer picnics and barbecues. Well-balanced and medium-bodied, it pairs nicely with baby back ribs or your favorite burger.

APPELLATION:

California's moderate climate and diverse terroir offer distinct AVAs. For this red blend, grapes were primarily sourced from Lodi, known for its mineral-rich soils and cooling winds from the San Francisco Bay, which contribute to the wine's unique character.

AROMAS:

Enticing aromas of ripe berries, black cherry, and jammy plum greet the senses, complemented by subtle hints of vanilla, toffee, and coffee spice.

FLAVORS:

On the palate, this red blend bursts with flavors of ripe berries, black cherry, and jammy plum. These rich fruit notes are enhanced by decadent hints of vanilla and dark caramel. A touch of toffee and coffee spice on the finish adds depth and complexity, leading to a velvety, smooth finish.

FOOD PAIRINGS:

This versatile red pairs wonderfully with baby back ribs with a brown sugar rub, your favorite burger, or a variety of grilled dishes, making it a perfect choice for summer picnics and barbecues.

PRODUCTION NOTES:

VINTAGE	2021
APPELLATION	California
BLEND	46% Petite Sirah, 18% Merlot, 15% Zinfandel, 13% Tempranillo, 5% Syrah, and 3% Malbec
ABV	13.5%