

CAPITOLA WINE BAR

Hello You Fabulous Wine Lover,

Wow where did 2024 go? Winter is here, our fireplace at the bar is keeping us cozy and warm. As you might already know this is the best time of year at the bar, less crowds, free parking, and great local holiday shopping.

The wines we selected this quarter are both domestic. We usually try and pick an old world and a new world wine, but when we came across these two wines, we just had to make them our club wines for you.

So, this Thanksgiving we were up in Murphys in the foothills where Doug's family lives. On our way back home, we stopped for an appointment at Bokisch Vineyards in the Clement Hills AVA otherwise known as Lodi. It's a winery we have been to before because we enjoy the fact that they are certified sustainable, organically grown, and are adventurous with their love of fun varietals, like Picpoul Blanc. This is a French varietal known for citrus and green apple flavors. This wine is zesty with lemon on the nose and light floral note. This bright wine will pair well with light cream sauces, Oysters or our Spicey Mac and Cheese. They only made 168 cases, so we hope you enjoy this find as much as we do.

Regularly \$37.00 **Member price \$32.00**

On to your red. We went to Cass Winery in Paso Robles. A winery that has been on our shelf for some time now. We met Doug's Cousin Charles and his wife Kate there. Charles has been passionate about the California wine industry for over 60 years. His stories of California wine industry history are marvelous. All that aside, the four of us tasted with a very talkative winemaker who shared this beautiful 100 % Grenache with us. All four of us agreed this was a stunning wine. It was a warm day and ours was served slightly chilled, something we will do at the bar when the warm weather hits. Made from estate grapes located in Geneseo district of Paso Robles and aged in French neutral oak. It has a slight spice with strawberries and blueberries on the palate. This Grenache pairs exceptionally well with our house made roasted butternut squash and pancetta soup. Yep, we have soup on the menu this time of year at the bar, so come in and try this pairing. Ask for the recipe when you come in for your wines.

Regularly \$42.00 **Member price \$36.00**

If you visit Bokisch or Cass in your travels, be sure to tell them you have tried their wines as our exclusive club member. If you have a favorite winery you would like us to try let us know, we are trying to taste all 6,102 of the bonded wineries in California, we are going to need your help! In all seriousness, we truly wish you and yours the best of the holiday season.

Cheers!

Doug

&

Ann Marie

&

KISMET



Where the Wine Meets the Waves!