



Hello Fellow Wine Lover!

The mustard is popping up in the vineyards and the pruning is mostly done here in California. We are all so blessed to call this magnificent area home, and that it is home to such great agriculture, notably our vineyards. We love to be out walking in these vineyards, talking to farmers, wine makers, and even the winery dogs about their craft. This is part of the process of choosing our wines that we share with you.

The vineyards for your first wine are in the Shenandoah Valley, actually two vineyards Cooper and a Tumbas. The winery is Bella Grace located in Amador County. The varietal is a Viognier. Originally a northern Rhône grape, this California version exhibits the tangerine peach and honeysuckle of a classic Viognier. Fermented in a concrete egg it imparts a nice minerality to the wine. Be sure to scan the QR code on the bottle to find out why it is called Cracked Egg Viognier!

Regular price \$ 35.00 Your Price \$27.00

Focus on Soil, Focus on Wine, Focus on Life, That's Aperture wine from Healdsburg and the next red wine in your club shipment. This Red Blend a distinct Bordeaux blend, composed of primarily Merlot and Malbec, with a delicate balancing of a smaller inclusion of Cabernet Sauvignon, Petit Verdot, and Cabernet Franc. Clay loam soil of Farrow Ranch, Aperture's vineyard in Sonoma, helps create a long season helping the grapes reach perfect ripeness. Aged 18 months 50% new oak French oak barrels this wine is unfiltered, unfiltered and pairs well with rich foods like a good red Bordeaux blend should. Share and enjoy with friends!

Regular Price \$72.00 Your Price \$55.00

If you have not joined us on our **Wine Down Wednesday**, please do! It's always free for members and you never know what fun off the menu things you get to try. Every Wednesday from 5pm-7pm combine this with Happy Hour's \$7 dollar cheese plate for the perfect Wednesday evening.

Do you know who Dionysus was? Thought you would, Then you need to join us for our popular **Thirsty Thursday Trivia** night, fun multi choice questions with a celebrity host! PS...Dionysus is the Greek god of wine, but you knew that, right?

Come in hungry, as our kitchen just keep growing, we have a **New Food Menu** with more salads, soups, flatbreads, and desserts too. Our fresh soup has been a big hit so if you have not tried it yet, be sure to ask for a cup or bowl.

Enjoy your wines, we hope to see you soon!

Doug Ann Marie

Shae

Chris

Michael

KISMET 🐾
HOOVIE 🐾

