



2013 Roadtrip White

\$16 Club: \$13.60

Sunshine in a glass. Rich pear, honey, and citrus flavors with a bit of minerality and balanced acidity. 38% Roussanne, 25% Viognier, 25% Semillon, 12% Marsanne

2015 Semillon

\$20 Club: \$17.00

Stainless steel-aged with a touch of Chardonnay, its zippy and bright with flavors of melon, apple & pear with a bit of honey. Great with oysters, salmon and pasta primavera.

2013 Roadtrip Red

\$24 Club: \$20.40

Gold - Seattle Wine Awards ('12) | Gold - Tri Cities Wine Festival ('12)

Easy drinking Bordeaux blend of Syrah, Malbec & Merlot. Aged in a mix of French, Hungarian & America oak, it's fruit-forward with a bit of smoke. Goes with food off the grill and spicy pizza.

2013 Lionne Syrah

\$26 Club: \$22.10

Gold - Tri Cities Wine Festival ('12) | Sunset Magazine Wine Competition Award

Elegant & graceful with bright plum & rich red fruit flavors along with light tannins. Just like fine art, George Clooney & artisan cheese, it only gets better with age. Awesome with pasta Bolognese.

2014 Envoler

\$32 Club: \$27.20

Limited Production - Only 25 Cases

Beautiful 100% Cabernet Sauvignon aged in 1-year old French oak for soft tannins and chocolate-covered cherry, cedar and fig flavors. Pair with pork chops and wintery stews.

2013 Atelier

\$32 Club: \$27.20

Excellent - Tasting Room Magazine ('12)

"Atelier" means workshop. Every year we take the best fruit to our blending workshop to create this bold blend. The 2013 vintage is a luscious mix of Cab Franc, Cab Sauv and Syrah with just the right amount of oak,

2014 Etonnant

\$19 Club: \$16.15

Brandy based port with raisin, prune, dark chocolate and woody flavors. It brings some heat. Try it on vanilla ice cream. Available Jan. 2017.

