



Carol's Bunch

HAPPY SPRING!

It's finally happening out here in Cali! Actually it's almost summer here, with our allergies blooming along with the flowers and pretty soon, the grape vines. Yes, that's right, we are finished with bud break and now the vines have frilly bright green leaves, but no flowers as yet. As I am sure you have heard, this has been the wettest winter in HISTORY in northern California; our reservoirs are over-full and the snow pack in the mountains is sooo much better this year. We are hoping that all of this water will help leech out the unhealthy (to vines) mineral buildup in the soil from years of drought, and rehydrate our vines to their juicy best in both flavor and chemistry.

Even Southern California has seen a wee bit of precipitation... we are keeping our fingers and toes crossed that it is enough to get a nice crop off of our beloved Monga Zin grapes from Cucamonga. We are running low on the 2014, but with NO crop of Monga in 2015, we expect to be out of stock by the fall. We did get some fruit in 2016, but it isn't ready to be bottled just yet, so you will have to wait for the next vintage, or order some up now before the 2014 is all gone.

While writing this, we are at 32,000 feet, jetting home from a trip to ProWein in Dusseldorf, Germany. We had a great time there, pouring our wines at the largest Trade Show for wine in the entire world! We had to tend our booth and defend the honor of California grapes from traditionalists from Europe and the UK, as well as producers from every wine-producing place on Earth. It was a little overwhelming to see so many wineries out there, all struggling for the same place on a shelf or wine list, but our wines showed very well, and we got interest from potential brokers in the UK, Denmark and Belgium, and tasted with our new broker from Quebec to boot! It will take years to accomplish but having European presence is an important milestone for a little winery like us.

Of course, while in Germany, we had a bit of time to explore the Rhine and Mosel regions, drink Kolsch (beer) in the city of its origin, Cologne (Koln), visit Trier Cathedral, "take the cure" (hot baths) in Baden-Baden, roam around the Black Forest with its crazy cuckoo clocks, and climb a gazillion steps to tour Neuchschwanstein, the iconic castle upon which Walt Disney's artists based the Sleeping Beauty Castle in Disneyland. My favorite part of the whole trip was the medieval walled town of Rothenburg om der Tauber, where it seemed like time (or at least modern development) had stopped in about 1400 AD. We visited a brewer from Santa Rosa (Denise Jones) who is working at Weyermann Malthouse in Bamberg, and we enjoyed Munich for its...ahem...many, many biergartens, hofbrauhauses, ratskellars...let's just say that we consumed much more than wine on this trip! ...All in the name of science, of course, as we have to test our competition in the "relaxing beverage" world!



Neuchschwanstein Castle, Photo by Carol.

Our April shipment is a great selection – half of the wines are Zinfandel! The **2015 Coquille Blanc** may be the BEST vintage yet of my very favorite wine to drink, so be sure to try this "white wine for red wine drinkers!" The **2014** vintage of **Oat Valley Carignane** and **Mancini Old Vine Zin** field blend are making their debut here, and there is a lovely bottle of **2013 Florence Petite Sirah** from Dry Creek Valley, which earned a whopping 92 points from Robert Parker's Wine Advocate! Last but not least, we have once again paired up the **2014 Wild Thing Old Vine Zin** with its partner from the same vineyard, the **2014 Cox Reserve Zin**—this tribute wine for the late Jack Cox will have to be your last bottle, because we hoarded just enough for this shipment and we are now out of stock!

Come on and get your sunscreen on, warm up the grill and dust off those patio chairs. It's time to crawl out of your hibernation and open up some sunny new wines--enjoy!

Cheers!

Carol Shelton

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Feature Article:

Coquille Blanc & The Art of Blending



Juan Nevarez in his vineyard. Photo by Carol Shelton.

Carol is well known as a Zinfandel producer in California, so it is a surprise to many of her fans to learn that her favorite wine is Coquille Blanc, a white, Rhône-styled blend. This wine was four years in the making, a dream finally fulfilled. Back in Carol's years at Windsor Vineyards, she bottled 7 different Chardonnays, so when her customers asked her to produce yet another Chardonnay under her own label, she rebelled! She told her husband, Mitch--"I want to produce instead the white wine of my dreams, one with layers of really cool flavors that goes great with both seafood and the Asian fusion food we love to eat!" Inspired by the interesting, food-friendly wines of the Rhône region of France, Carol sought to find a vineyard that grew multiple white Rhône varieties (e.g. Grenache Blanc, Roussanne, Viognier, Marsanne, etc.). These varieties are hard to find in California, and one of the best places to look is on the Central Coast. The days there are quite warm and the nights are cooled by sea breezes and fog which pour eastward through the Templeton Gap from the Pacific Ocean to the west, so the climate is actually quite close to Sonoma County in spite of being 250 miles south. It is also remarkably similar to the calcareous soils and warm weather of the Rhône region itself, so it is an ideal place in which to grow these specific grape varieties.

Carol's search for the perfect vineyard source for her white Rhône blend ended on the NE side of Paso Robles, at the vineyard of Juan Nevarez. Juan first started working with grapes as a laborer in central California, and as a young man he worked with Cesar Chavez organizing farmworkers to get better working conditions. In the '80s he was the founding vineyard manager for Justin Winery and he still manages multiple vineyards and provides field crews to work all over the Central Coast. He has been awarded "Grower of the Year" twice now, and his success is a testament to the successful combination of passion for his craft paired with hard work and determination. He now owns a 75-acre home ranch planted to Cabernet and many Rhône varieties, both red and white. Located less than 20 miles from the Pacific Ocean, the soils are more maritime-based with calcareous shale sediments, meaning that they contain the remains of lots of limey seashells which cause the higher soil pH (7.4-8.6) that is critical to produce great Rhône grapes!

Blending a dream...

Carol's vision for her Coquille Blanc blend starts with Grenache Blanc, a very scarce grape in California. Don't feel bad if you haven't heard of Grenache Blanc, because you are not alone. It is the green-skinned cousin of the red Grenache (noir) with which most folks are familiar; just as Pinot Noir has a green-skinned/white wine sibling, Pinot Blanc, as well as a mauve-skinned version called Pinot Gris (or Pinot Grigio in Italy), so does Grenache have all three hues, named Grenache Noir, Blanc and Gris. The flavors of Grenache Blanc are quite crisp and tart, with refreshing citrus and green apple and a steely mineral core. This is the backbone of Coquille Blanc, the part that makes it such a great companion to the seafood for which it is named, as well as to rich creamy sauces and cheeses.

To that "skeleton," Carol adds Roussanne, whose round, fatter mouthfeel fleshes out the lean "bone-ness" of the Grenache Blanc. Roussanne is an intriguing variety which brings lovely peach, pear and creamy almond paste flavors to the forefront, and provides a wonderful complement to the racy acidity of the Grenache Blanc. It also adds a wonderful honeyed-almond character that gets more pronounced with age, bringing about a bouquet reminiscent of marzipan!

Contributing soft gardenia perfume to Coquille is the Viognier grape, which Carol picks at slightly lower sugar/maturity than many people do in order to keep it in check so its flowers do not dominate the blend, just add intrigue and spice. Of course Viognier is a better known variety than its blend-mates, and its fragrant honeysuckle signature is still easily recognizable in the blend, couched by a fresh hit of grapefruit and bright acidity due its earlier harvest.

Last of all, a "dash" of Marsanne adds a wonderful soft toasty almond nuttiness to this crisp and fruit-laden wine, which will deepen to a luscious honeyed tone with age. Although it is the smallest percentage of our blend, it is usually known as the workhorse of white Rhône varieties because it is sturdy and hardy on the vine and quite full-bodied in structure, with great mid-palate richness and texture.

Each of these lots is fermented separately in older French oak barrels with Carol’s crazy selections of six different hand-inoculated yeasts, each of which contributes a different flavor or mouthfeel component for an über-complex blend. The barrels are stirred weekly for seven months to re-suspend the yeasty “lees” which settle at the bottom; this process of sur lie aging (on the “lees”) adds richness and depth of flavor and a very creamy mouthfeel, and it helps integrate the oak with the exotic fruit and spices of these aromatic wines, for a more harmonious overall effect in the blend. This is a case where the sum is much better than the parts, and the result is a wine we like to call “the



white wine for red wine drinkers” because of its layers upon layers of complexity and structured depth, which piques the palate interest much like a red wine does. It is incredibly versatile for food pairing beyond its namesake shellfish, as it is a natural with vibrant Asian flavors like ginger and lemongrass, and tropical fruit salsas. Due to its crisp-yet-creamy palate, it can stand up to both piquant sauces with lemon or spiciness and those that are heavier and creamier, whether on poultry, pork or pasta. For a memorable match, try our Coquilles St. Jacques , the recipe is on Page 7.

The very first vintage of Coquille Blanc was harvested in 2008. When it was bottled in 2009, we had not yet come up with its name, so we thought it would be fun for Carol’s fans to participate in a name game. We offered futures to taste and purchase at the 2009 March Barrel Weekends—as an unnamed and unlabeled white blend—and invited name and label suggestions from all who tasted it. We finally settled on **Coquille Blanc** for many reasons. Coquille (ko-keel) is the French word for scallops or shellfish, and along with the obvious connection to the food with which it pairs so well, and the shells in the soils that make the vineyard produce such great fruit...we also chose it to give tribute to the scallop shells on the Shelton (Shell-ton, get it?) coat of arms, a little inside joke for those who want to be in the know about such things!

Once we had a fancy new “nom de plume,” we decided to re-design our then vividly colorful label to reflect a more “Frenchified” design with our iconic “Carol-on-a Rock” image just blind embossed, and a more formal font and creamy color tones. This label has been well-received, but we will be doing another re-work of all of our paper labels for the bottlings in 2018, to try to make them more of a consistent brand image overall. It is a work in progress!

Over the years the wines have been well-received, too. The 2012 vintage was named the Best White Wine in California at the CA State Fair, along with numerous Golds, Double Golds and Best of Classes. The 2014 Coquille collected even more medals and scores, with 2 Platinum, 8 Golds and 2 Best of Shows, plus scores between 89 and 90 points from the major wine reads. So far this edition (the 2015) has been blessed with one Platinum/Best of Class and one Gold medal, plus a 91-point score from the Wine Spectator last month...and the results are still rolling in, since judgings mostly happen from April to June. It looks like Carol’s vision of a complex white blend has caught the next wave!



Shelton Coat of Arms

Here are the details on this box of deliciousness, listed in suggested tasting order! The total tab for this shipment is **\$141.60**, before any applicable tax & shipping.

2015 COQUILLE BLANC Nevarez Vineyard, Paso Robles

*Coquille is pronounced "ko-keel" and it is French for shellfish or scallop, like the scallop shells on the Shelton family coat of arms.

We originally created the 2008 version of this wine to celebrate our 10th anniversary as a winery in 2010. With the exotic complexity and food friendliness of a white Rhône-style blend, it is a "red-drinker's white," a complex alternative to the more one-dimensional white varietal wines like Chardonnay and Sauvignon blanc. It is the perfect complement to its namesake shellfish, as well as chicken or pork dishes with buttery-creamy sauces. **Case Production:** 1,070 cases

91 Points from Wine Spectator plus Platinum & Gold Medals!

Aging Potential: 5-10 years

Composition: 40% Grenache blanc, 30% Roussanne, 23% Viognier, 7% Marsanne

Price: \$24/\$19.20 Club



Carol's Tasting Notes

Exotic nose of spicy pears and white peaches, almond paste and marzipan, a touch of honeysuckle perfume. Multi-dimensional (many layers), a hard-to-describe range of aromatics, intriguing, almost mysterious!

In the mouth it is crisply dry yet creamy and round and full-bodied,

with nice almond paste on crisp-yet-juicy pear fruit. Carol thinks this is her best vintage of Coquille yet!

2014 *Wild Thing*[®] Old Vine Zinfandel

This is consistently our best-selling favorite in the tasting room and at events, and in retail and restaurants. The wild yeast ferment makes it super creamy and boosts the wonderful berry fruit from our Mendocino grower, and the blend with Carignane and Petite Sirah fills in any "holes" in the flavor profile.

7 Gold Medals & 1 Best of Class, plus 89 Points from Wine Spectator!

Organically Grown & Wild Yeast Fermented

Case Production: 11,650 cases

Aging Potential: 5-7 years

Composition: 80% old vine Zinfandel, 10% old vine Carignane, 9% Petite Sirah, 1% Alicante Bouschet—75% Mendocino County, 20% Sonoma County, 5% Lodi

Price: \$19/\$15.20 Club



Carol's Tasting Notes

Dusty raspberry and black cherry cola with just a touch of herb and cigarbox cedar. Spicy black pepper, caramel oak creaminess. Bright acidity that shows the fruit off well, with a creamy middle mouthfeel and a long zingy-spicy-berry finish.

2014 COX RESERVE, Old Vine Zinfandel Cox Vineyard, Mendocino County

The Cox Vineyard of Zinfandel and Carignane was planted in the hills NW of Ukiah by Jack Cox in 1956. This special reserve barrel selection is a tribute to his vision and the love he felt for this land of beautiful redwood forests in the rolling coastal ranges where he loved to hunt for deer and wild boar.

Gold Medal Winner & Very Limited Release—WINE CLUB ONLY!

Case Production: 210 cases

Aging Potential: 5-10 years

Composition: 92% Old Vine Zinfandel, 6% Petite Sirah, 2% Old Vine Carignane—100% Cox Vineyard, Mendocino County!

Price: \$28/\$22.40 Club



Carol's Tasting Notes

Deeper and darker blackberry fruit, almost jammy. More roasty caramel-dark chocolate oak and vanilla-mocha latte, a bit perfumey like red roses and ripe raspberries. Round sweet oaky vanilla cream in mouth, delicious blackberry and spice, great depth of flavor and fruit. Very supple, soft finish. Like a blackberry crumble à la mode!

2014 OLD VINE CARIGNANE Oat Valley Vineyard, Alexander Valley

Back to the future at last! Carol used the vibrant red Carignane from these 60+ year old dry-farmed and head-trained vines at her long stint as winemaker at Windsor Vineyards, and now they have come “back home to mama!” These are our last grapes to harvest every year, but the resulting wine is well worth the wait.

2 Double Gold, 2 Best of Class and 3 Golds!

Sustainably Grown—

Case Production: 200 cases

Aging Potential: 8-10 years

Composition: 97% Carignane, 1.5% Viognier, 1% Petite Sirah, 0.5% Zinfandel

Price: \$28/\$22.40 Club



Carol's Tasting Notes

Wow—big smoky-caramel oakiness on a deep razzberry fruit core. Creamy in mouth, a bit of brown spices-nutmeg/cinnamon, with lively acidity, good depth of fruit without being jammy or overripe. Lingering razzberry-chocolate finish, great with pork tenderloin, strawberry salad or even grilled salmon!

2014 Mancini Zin, Old Vine Zinfandel

Mancini Vineyard was planted in 1922 in the old world method of mixed planting. There are vines of Zinfandel, Carignane, Alicante Bouschet, Petite Sirah, Grand Noir, Valdiguié, Abouriou, and other unidentified varieties in this amazing old vineyard. A true field blend, Mancini Zin is as interesting and complex to taste as the vineyard itself!

Gold from SF Chronicle & Gold from CA State Fair!

Case Production: 415 cases

Aging Potential: 15+ years

Price: \$38/\$30.40 Club



Carol's Tasting Notes

Very complexly layered black fruits, deep and dark and brooding.

Freshly ground black pepper, augmented by full spice cupboard.

Cedary, creamy oak, a bit of vanilla, a touch of aromatic blueberry.

Rich in mouth, good structure for aging, a bit chewy in its youth.

2013 PETITE SIRAH FLORENCE VINEYARD Dry Creek Valley

Our legendary Rockpile grower, Jack Florence Sr., also farms this creekside vineyard in the northern tip of Dry Creek Valley. Our Florence Petite is brighter in acidity with riper berry flavors than its more elegant Rockpile counterpart.

92 Pts Robert Parker's Wine Advocate, 90 Pts Wine Enthusiast & 2 Best of Class & 7 Gold Medals!

Sustainably Grown—

Case Production: 383 cases

Aging Potential: 15+ years

Composition: 100% Petite Sirah

Price: \$40/\$32 Club



Carol's Tasting Notes

Blue-purple in color, sweet black razzberry jammy fruit—yum!

Dark chocolatey oak spice, bright acidity but very juicy-supple, bit of warm vanilla at finish, structured tannins for aging.

Mark your Calendars for these Upcoming Events!

Elevating Zin Wine Tasting

Wednesday, May 10th
6pm - 9pm

@ La Brea Bakery & Café

Come taste California's best Zinfandels from the most iconic Zin producers including Carol Shelton. Tickets are available at www.winela.com/elevating-zinfandel.

Big Apple Zin Experience powered by ZAP

Wednesday, June 7th
7pm - 10pm

@ Union Square Ballroom

27 Union Square West, New York City, NY

Information and tickets available at www.zinfandel.org!

Monterey Wine Festival

June 9th, June 10th & June 11th

Now in its 41st year the Monterey Wine Festival has established itself as the premier wine & food event in Monterey. Friday evening is a VIP tasting and the Saturday & Sunday lucky guests will find savory bites of wonderful foods that pair well with beers and spirits and sips of world class wines.

Check out <http://montereywine.com/> for more information and to purchase tickets.

A Toast & Taste of Summer

An evening of exquisite wine, fine cuisine and more!
Thursday, June 15th

@ Atlantis Casino Resort Spa, Reno, Nevada
6pm - 9pm

For info and tickets: www.toastandtasteofsummer.com

*A benefit for a great cause - the Reno Initiative for Shelter & Equality (R.I.S.E)

Winemaker Dinner at J. Gilbert's, McLean, VA

Join Carol Shelton at this delicious Wood-fired Steak & Seafood Restaurant for a wonderful evening of Zinfandel and perfectly paired dishes!

Tuesday, June 20th

@ J. Gilbert's, 6980 Old Dominion Dr., McLean, VA
Dinner starts at 6pm

To make a reservation, call: (703) 893-1034

California Wine Festival, Santa Barbara, CA

July 13th-15th

Tickets on sale now:

<http://californiawinefestival.com/events/santa-barbara>

Winemaker Dinner at Inn at the Tides

October 20th

@The Tides Wharf & Restaurant at the Inn at the Tides,
Bodega Bay, CA

Call to make a reservation: (707) 875-3652

SAVE THE DATES:

Wine & Food Affair

November 4th-5th

11am-4pm

@ Carol Shelton Wines

Tickets available later this summer at www.wineroad.com

San Diego Food & Wine Festival

November 17th-18th

Tickets available later this summer at
www.sandiegowineclassic.com

*** NOTE: NO LUAU THIS YEAR***

91 Wine Spectator Points

Tasting Note

Very floral, offering spicy peach and apricot flavors, accented by a hint of orange marmalade. Rich and juicy, with intensity carrying through on the long finish. Grenache Blanc, Roussanne, Viognier and Marsanne.

Drink now. 1,070 cases made.

-MW, February 28, 2017



Carol Shelton
WINES



Hey 'Bunchers,

We are running out of room at the winery!

Please make sure you pick up or ship your wines within 6 months of the Wine Club Release. We'll give you a call to remind you that your wine is here. If your wine is here longer than a year we will ship it to you at your expense.

Coquilles St-Jacques for 6 servings

This is one of the first “fancy” recipes I learned to prepare as a Girl Scout back in Rochester NY. My Mom made sure that all of us girls were able to cook more than a tuna casserole (tho there is nothing wrong with casseroles!), since she did not know how to boil water when she got married. It was thru my kitchen time with my Mom and big sister Pam (my “second Mom” when the first one was busy) that I developed my love of smells and flavors and my ability to blend and embellish for the best effect.

My Mom had large (real) scallop shells that she used as plates to serve this to each person at the table, quite formally...even on a weeknight, but also at dinner parties and lunches. You could use separate ramekins but the dish needs to be quite shallow to get the best effect of crunchy crumbs on top of a nice layer of creamy scallop-mushroom goodness.

Ingredients

2 Tbsp butter, unsalted if you have it
 3 Tbsp finely diced Shallots (can substitute green onion)
 ½ pound of fresh mushrooms, cleaned and sliced
 ½ cup minced fresh parsley
 ½tsp minced tarragon, fresh if possible
 ½ tsp thyme, fresh if possible
 ½ tsp salt
 ⅛ tsp black pepper, freshly ground
 Juice of ½ lemon, plus all of its zest (finely shredded)
 ½- ¾ cup Coquille Blanc (or another dry white wine)
 1 pound of bay scallops (or larger sea scallops cut into quarters), washed and patted dry
 ½ cup heavy cream, pre-heated in microwave for 45 seconds
 1 egg yolk (optional, but it makes it richer!)
 1 cup Panko bread crumbs, unseasoned
 ½ cup shredded gruyere cheese
 Paprika to sprinkle on top



Recipe Method

Melt butter in a large skillet over medium heat; sauté shallots in butter until translucent, 5 minutes. Stir mushrooms, herbs, salt, and black pepper into shallots. Turn heat to medium-high and cook, stirring often, until mushrooms are golden brown, about 10 minutes.

Pour white wine and lemon juice over mushroom mixture, dissolving any browned bits on bottom of skillet into wine; bring to a simmer. Gently place scallops into wine (add a bit of water or clam juice if needed to make sure they are totally covered) and poach scallops in the wine-lemon-mushroom mixture until barely firm, about 2 minutes per side. Use tongs to transfer scallops to a bowl. Strain mushroom mixture into another bowl, reserving mushrooms and poaching liquid in separate bowls. Return strained poaching liquid to skillet, pour in any accumulated juices from scallops, and stir in warm cream. Bring to a boil and cook until cream sauce is reduced by about half, about 10 minutes. Stir often. Remove from heat and let mixture cool for 1 minute. Quickly whisk egg yolk (optional) into cream sauce until combined. Be careful that the sauce is not too hot or you will cook the egg—temper the egg if needed.

Divide mushroom mixture into scallop shells, spreading mushrooms out to cover bottoms of shells; place about 3-6 scallops onto each portion. Spoon cream sauce over scallops to coat; let sauce drizzle down into mushrooms. Sprinkle lightly with Panko crumbs, Gruyère cheese and a dash of paprika.

Turn oven's broiler to high. Place “coquilles” onto foil-lined baking sheet. Broil about 10 inches from the heat source until sauce is bubbling and cheese is lightly browned, 5-6 minutes. Transfer to serving plates lined with napkins to prevent shells from tipping; garnish each portion with 2 crossed tarragon leaves and enjoy with a nice glass of 2015 Carol Shelton Coquille Blanc!

Note: Purple Wines are in
this shipment!

Carol Shelton WINES Order Form

<u>Wines</u>	<u>Retail Price</u>	<u>Wine Club</u>	<u>Quantity</u>
Wild Thing Chardonnay 2015 *Platinum/Gold Medals & BOC*	\$18	\$14.40	_____
Damiano Viognier 2014 *Best of Class/2 Gold Medal*	\$20	\$12.00	_____
Coquille Blanc 2015 *91 pts/Platinum/BOC/1 Gold Medal*	\$24	\$19.20	_____
Wild Thing Rendezvous Rosé 2016 *90 Pts/3 Golds & Best Buy*	\$15	\$12.00	_____
Pinot Noir 2014 *Gold Medal*	\$30	\$24.00	_____
Wild Thing Zin 2014 *Best of Class/7 Gold Medals*	\$19	\$15.20	_____
Monga Zin 2014 *Very Limited*	\$21	\$16.80	_____
Lingenfelder Zin 2013 *90 pts Connoisseurs Guide* *Last Grab*	\$33	40% OFF: \$19.80	_____
Mancini Zin 2013*92 pts WS/90 pts Robert Parker* *Last Grab*	\$38	\$30.40	_____
Karma Reserve 2014 *91pts WS, Best of Class & 4 Gold Medals*	\$30	\$24.00	_____
Cuvee Jacqueline Mendocino Zin 2014 *Last Grab*	\$30	40% OFF: \$18.00	_____
Rocky Reserve Zin 2014 *92 Pts WS & 2 Golds* *Last Grab*	\$36	\$28.80	_____
Florence Petite Sirah 2012 *7 Gold Medals* *Last Grab*	\$40	\$32.00	_____
King Ridge Cabernet 2012 *2 Gold Medals*	\$40	40% OFF: \$24.00	_____
Rockpile Reserve Cabernet 2012 *2 Gold Medals*	\$50	\$40.00	_____
<u>Dessert!</u>			
Black Magic 2014 "Late Harvest" (375 ml) *Last Grab*	\$20	\$16.00	_____
4 stars at OC/Double Gold/Best Red Dessert Wine/91 pts/4 Golds			
<u>1.5L Magnum</u> Wild Thing Zin 2011 (Top 100 Wine Spectator)	\$80	\$64.00	_____
<u>(375ml)</u> "half bottles" Wild Thing Zin 2014	\$12	\$9.60	_____
<u>Wine Club Only</u>			
Oat Valley Carignane 2014 *3 Gold/2 BOC/2 Double Gold*	\$28	\$19.60	_____
PeaceLand Zin 2014 (SOLD OUT) *Lots of Medals*	\$33	\$26.40	X
Cox Reserve Zin 2014 (SOLD OUT!) *GOLD Medal*	\$28	\$22.40	X
Mancini Zin 2014 *2 GOLD Medals*	\$38	\$30.40	_____
Florence Petite Sirah 2013 *92 Parker/90 WE/7 Gold & BOC*	\$40	\$32.00	_____
Rockpile Reserve Petite Sirah 2013 * Gold & Double Gold*	\$40	\$32.00	_____
King Ridge Cabernet 2013 *4 Golds/Best of Class*	\$40	\$32.00	_____
Napa Reserve Cabernet 2009 *94 pts Wine Enthusiast*	\$90	\$72.00	_____

SOLD OUT