



### Garnacha Terra Alta Vineyard 2014

Our gorgeous 2014 Garnacha catches the eye with a bright crimson red color. It has bright floral aromatics of rose petals, cassis, orange peel and wild strawberries ending with a slight toast. It is juicy and has an essence of strawberry rhubarb pie on the palate with some cranberry, raspberry and a touch of apple cider. Liz suggests serving this Garnacha with grilled chipotle raspberry chicken thighs, spinach salad with cranberries and toasted pecans or cheese with Membrillo.

92% Garnacha, 7% Graciano, 1% Petit Verdot  
~ 560 cases produced ~ \$20

### Monastrell Belle Colline Vineyard 2014

The dark plum color of this Monastrell leaps from the glass! Notes of blackberry syrup, baking spices, honey mead and cocoa entice the nose. This is a luscious wine with bursting flavors of black cherry, Spanish Membrillo, ripe Mission figs and a touch of licorice. This is the last year of production from the petite vineyard, Belle Colline. Enjoy while you can! Liz suggests serving this wine with seared duck breast with preserved figs or herb roasted pork loin with roasted red pepper coulis.

100% Monastrell ~ 274 cases produced ~ \$23



### Tempranillo Liberty Oaks & Las Cerezas Vineyard 2014



Our 2014 Tempranillo exhibits a mélange of dark berries on the palate with dark chocolate, carob and tart raspberry plum jam. Aromas of Bing cherry and ripe Santa Rosa plums combine with hints of cedar smoke, sage and cocoa powder. The beautifully structured tannins make this a perfect wine for aging in the Spanish tradition of Crianza, Reserva and Gran Reserva. Enjoy now and for many years into the future! Liz suggests pairing this wine with peppercorn crusted filet mignon with wild mushroom port sauce or a traditional whole roasted chicken seasoned with smoked paprika and preserved lemons.

99% Tempranillo, 1% Graciano ~ 1,100 cases produced ~ \$23

### Graciano Las Cerezas & Terra Alta Vineyard 2014

Our 2014 Graciano has bold juicy flavors of blackberry jam, blueberry pie and fruit roll-up. Enjoy aromas of forest fruit, blueberries and blackberries as they combine with the earthiness of a forest floor and end with hints of cinnamon. The natural acidity adds great balance to the silky smooth flavors and the amazing finish. There is a reason this is Markus's favorite variety and an essential part of the best Spanish Riojas. Liz suggests pairing this wine with slow cooked leg of lamb with garlic and rosemary or pasta with mushrooms, chicken and sun-dried tomatoes.

98% Graciano, 2% Tempranillo ~ 315 cases produced ~ \$23



### Trencadis 2014



The word Trencadis is the Catalan word for the art of combining broken shards of ceramic tiles, dinner plates and teacups and forming them into a unique mosaic. We have used this art as an inspiration for combining our own blend of flavors and textures in the wine. This Trencadis blend is the first in a series created especially for you by our winemaker, Elyse Perry. The dark purple color matches the enticing aromas of plums, dark berries, fresh ginger and hints of hazelnut Nutella. It has spicy, mature tannins which combine beautifully with the flavors of blackberry compote, dark chocolate and hints of white pepper and licorice. This full bodied, silky smooth wine lingers in the glass with a very long finish. The artwork on the label is directly from photos taken at Park Güell in Barcelona. To create a special collection we have three different labels of this artwork to enhance the essence of Trencadis.

40% Tempranillo, 31% Graciano, 22% Petit Verdot, 7% Monastrell ~ 108 cases produced ~ \$26