
CHILEAN REDS

Cabernet Sauvignon **\$2,800**

Full-bodied with nice tannins, producing a dry red tube with flavors typically described as black cherry and currant

Merlot **\$2,800**

A distinctively aromatic, spicy medium-bodied red table wine with an abundance of fruit and a velvet like quality

Syrah **\$2,800**

Makes a full-bodied, tannic wine that stands alone or blends well with any other grape

Malbec **\$2,800**

Makes a big, rich and deeply flavored wine

Carmenère **\$2,800**

Prized for its depth of color and a flavor that can range from herbal to gamy, adding complexity to blends

Pinot Noir **\$2,800**

A clear, velvety, brilliant and medium to deep red in color with full flavors of cherries, plums, raspberries and strawberries

Cabernet Franc **\$2,800**

Spicy in aroma with hints of plum and violet, this wine is more often used as a secondary element in blends of Bordeaux or Meritage

CHILEAN WHITES

Sauvignon Blanc **\$2,750**

Possessing fruit and citrus flavors, it's used to produce white wines from sweet to dry

Chardonnay **\$2,750**

Flavors ranging from buttery, creamy, nutty to smoky, this grape yields a full-bodied wine

Viognier **\$2,750**

A classic Italian-style white wine with a nice color and a crisp fruity taste

BLENDS

CREATE YOUR OWN

choose from

Carmenère / Cabernet Sauvignon / Cabernet Franc / Petit Verdot

Syrah / Cabernet Franc / Cabernet Sauvignon / Carmenère

Syrah / Merlot / Pinot Noir / Malbec / Carmenère

Syrah / Carmenère / Cabernet Franc / Petit Verdot / Merlot

Opus One

Cabernet Sauvignon / Merlot / Cabernet Franc / Petit Verdot / Malbec

\$2,850

CHILEAN WINEMAKING SCHEDULE

Session 1 - May

- ❖ Crushing the grapes
- ❖ Preparation for fermentation

Session 2 - May

10 to 14 days after crushing the grapes

- ❖ Pressing the grapes
- ❖ Filling the barrel

Session 3 - July & Aug

- ❖ Racking the wine
- ❖ Topping off the barrel

Session 4 - Jan & Feb

- ❖ Bottling the wine
- ❖ Labeling the wine

SOUTH AFRICAN REDS

Pinotage **\$2,800**

A crossing of Pinot Noir and Cinsaut and is vibrantly fruity

Cabernet **\$2,800**

Full-bodied with a satisfying range of flavors that are rich in healthy tannins

Syrah **\$2,800**

Tends to be heavy in blackberry and plum, with a voluptuous full body and a good dose of tannins

SOUTH AFRICAN WHITES

Pinot Grigio **\$2,750**

Lighter bodied with a crisp, refreshing taste of subtropical and stone fruit with some spicy notes

Sauvignon Blanc **\$2,750**

Possessing fruit and citrus flavors, this grape is used to produce white table wines from sweet to dry

Chenin Blanc **\$2,750**

South Africa's iconic white wine has evolved into a multifaceted star, it's versatile in style and sweetness

COMMUNITY BARRELS

Now you can make wine with us without purchasing an entire barrel. Simply commit to at least two cases (24 bottles) and you're in.

1 Barrel (24 Bottles) **\$2,800**

2 Cases (24 Bottles) **\$280**