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2021 Chardonnay



Grapes from the Suisun Valley, with cool evening breezes that ripen these little gems to perfection. Aged in 2 yr oak, neutral oak and stainless steel. Fresh, light oak with hints of apple.

Pairs with seafood, sushi, simply seasoned poultry and pork dishes

\$36 *plus tax*
per
750 ml bottle

2

2019 Grand Durif



A vibrant, velvety purple, the 2019 vintage features scents of supple leather and earthy wood. The nose is layered with notes of ripe blackberries, rose petals and a hint of clove. Dark chocolate carries over to the finish alongside bright fruit and a luxurious, delicate texture.

Pairs with steak, ribs, BBQ, blue cheese and Gouda

\$60 *plus tax*
per
750 ml bottle

3

2017 Quattro Red Blend



The club members' named blend. Every year the winemaker changes up the fourth varietal to balance out the Quattro. Petite Sirah, Zinfandel, Syrah and hint of Gamay! An explosion of berries, with the feel of velvet! Pairs with steak, lamb, pasta, Mexican food

\$49 *plus tax*
per
750 ml bottle

4

2021 Riesling



On the nose, you'll get honey and tropical aromas like pineapple and mango. Peach and tangerine flavors highlight this off-dry wine on the palate. Light in body but rich in taste is a mouth-filling Riesling that's ready to drink now. It's fruit-forward, but it's also well balanced with a zesty, crisp profile.

Pairs with Asian food, roasted pork, Thai food, pumpkin pie and apple pie.

\$22 *plus tax*
per
750 ml bottle

5

2021 Rosetta Rose Valdigué



The 2021 Rosetta has a pink coral color. Rose petals and citrus dominate the aromas of this fruity wine. Raspberries, ripe strawberries, and citrus wash over your taste buds. Finally, do not forget to bring this crowd-pleaser to your next pool party!

Pairs with seafood, especially salmon, veggie pizza, hummus, and soft cheeses

\$22 *plus tax*
per
750 ml bottle

6



NV Dessert Syrah

A blend of 2013 and 2014 late harvest Syrah from the southern part of Suisun Valley. Aged in a blend of American and French Oak for 4 years. You can see the extended aging in the color with its brick hue. Rich and full flavors of blackberry jam, dried orange peel, reduced caramel, vanilla bean and fresh baked spices. Roughly 5% residual sugar, balanced alcohol, lively acidity and grippy tannins

\$59 *plus tax per*
375 ml bottle

Orange Creamsicle Fudge

Chocolate Shoppe

Creamy, smooth and delicious... this fudge will take you back to the summer days of listening for the ice cream truck to make its way to your street! Our white chocolate fudge is combined with orange extract to remind you of those sweet, yummy days.

Dark Chocolate Truffle

Chocolate Shoppe

Made from Ganache, our truffles are a balanced mixture of chocolate and cream containing a slightly higher chocolate content to ensure a smooth and creamy texture.

Dark Chocolate Apricot

Chocolate Shoppe

Our premium imported Glace Apricots are dipped in luscious dark chocolate, creating a perfectly sweet and tender combination. Indulge in this mouth watering delightful duo.

Chocolate Raspberry Swirl Fudge

Chocolate Shoppe

Made here in our Visitor Center Chocolate Shoppe and rich in raspberry flavor, this decadent fudge will melt in your mouth. The sweetness of the chocolate and raspberry pairs wonderfully with the sweetness of the Riesling.

Milk Chocolate Cherry

Chocolate Shoppe

Luscious maraschino cherries are covered in creamy milk chocolate for a juicy, sweet treat that pairs wonderfully with the fruity notes of the Rosetta.

Dark Chocolate

Lever du Soleil
61% Cacao
Chocolate Shoppe

Warm, fragrant chocolate flavor with a light, spicy note upfront leading into ripe cherry and complex raisin flavors. Ends with a refreshing chocolate finish. *Chocolate cup not included with non-alcoholic tasting*