



# SATURDAY PASSPORT PROGRAM



- CELEBRATING 50 YEARS -

**SATURDAY,  
JANUARY 27, 2018  
11:00AM-4:00PM**

Welcome and thank you for joining us for our annual Temecula Valley Barrel Tasting event!

Please hang on to your event passport ticket and glass, as they must accompany you to each winery stop. Each guest must present a passport ticket to gain admission at each winery. Event is limited to guests 21 and over; please be prepared to show your ID if asked. Passport cannot be replaced if lost. Sorry, no sharing of passport is allowed and please drink responsibly.

Having fun yet? Share your fun on Instagram by using #drinktemecula #Cheersto50Years #temeculawines.

Have a safe visit in Temecula Valley Wine Country!

## **Baily Vineyard & Winery**

### *Wine Selection:*

#### **Sangiovese Trio!**

**2010 Sangiovese** ~ Aromas of figs and dried cherries.

**2016 Sangiovese** ~ Nicely balanced and fruit forward.

**2017 Rosé of Sangiovese** ~ Delicious aromas of strawberries and delightfully refreshing.

### *Food Pairing:*

Italian Pasta e Fagioli soup served with crusty Italian bread.

### *Features:*

Special wine offers for event ticket holders.

## **Bel Vino Winery**

### *Wine Selection:*

**NV Sangiovese, Barrel Sampling**

**NV Malbec**

**NV White Zinfandel**

### *Food Pairing:*

Traditional lamb shepherd's pie and California vegan shepherd's pie.

### *Features:*

20% off any wine purchases for event ticket holders.

## **Callaway Vineyard Winery**

### *Wine Selection:*

**2016 Wild Yeast Cabernet Sauvignon, Barrel Sampling** ~ A host of dark red and black fruit create a lush impression with liberal lashings of baking spice.

**2013 Wild Yeast Cabernet Sauvignon** ~ Rich and spicy with notes of blackberry and dark cherry pie. Flavors of dark chocolate, cherry and black currants lace together easily with the elegant tannins. A Cab to sip, savor and share.

### *Food Pairing:*

Grilled bison on bruschetta with a wild mushroom reduction sauce.

### *Features:*

4 for 3 Special: purchase any four wines for the price of three (excludes library wines) plus 1 complimentary taste of wine offered in our tasting room with provided ticket.

## **Chapin Family Vineyards**

### *Wine Selection:*

**2015 Estate Montepulciano, Barrel Sampling** ~ Montepulciano is notorious for inky dark colors with big structure. The flavors are earthy with hints of blackberries, ripe cherries and smooth tannins.

## *Chapin Family Vineyards, continued*

**2013 Syrah**

**2017 Sauvignon Blanc**

### ***Food Pairing:***

Ceviché with tortilla chips.

### ***Features:***

Event ticket holders receive 25% off purchase of our 2013 Syrah and an additional 5% for case purchases.

## **Danza del Sol Winery**

### ***Wine Selection:***

**2016 Cabernet Sauvignon, Barrel Sampling**

**2015 Cabernet Sauvignon, New Release** ~ Temecula Valley Appellation. Aromas of tea and leather introduce this full-bodied wine, while flavors of plum and black cherry graduate into rounded tannins.

**2013 Madrona, New Release** ~ Temecula Valley Appellation. 80% Tempranillo, 20% Garnacha. Aromas of black cherry and plum with a lingering hint of tobacco. Flavors are full and juicy of blackberry and boysenberry but finish with a note of smoked cedar.

### ***Food Pairing:***

Beef and Escondido Mushroom Farm ragu over five cheese ravioli topped with American Grana curl.

### ***Features:***

30% off bottle purchases.

## **Dofo Winery**

### ***Wine Selection:***

**2015 Moto Dofo** ~ A red wine blend.

**2015 Zinfandel** ~ Awarded 1st place winner at the 2017 People's Choice Award event.

### ***Food Pairing:***

Italian Wedding soup.

### ***Features:***

Offering 15% off featured event wines for event ticket holders.

## **Foot Path Winery**

### ***Wine Selection:***

**Krazy Foote** ~ A non-vintage blend of six wines.

**2013 Zinfandel**

**2012 Malbec**

## *Foot Path Winery, continued*

### **Food Pairing:**

Coleslaw with BBQ pork sliders.

### **Features:**

Event attendees will be provided 1 additional complimentary taste of wine off our tasting menu in the winery.

## **Frangipani Winery**

### **Wine Selection:**

**2016 Cabernet Franc, Barrel Sampling** ~ Notes of ripe plum, blackberry, boysenberry, mocha, tannins, and wonderful oak aromas

**2016 Chardonnay** ~ This barrel fermented chardonnay is cool and crisp with bright nectarine and apple flavors.

**2014 Sangiovese** ~ Big red fruit flavors supplemented with enormous oak pushes the limits of all palates.

### **Food Pairing:**

Italian sausage sandwich accompanied with a salad.

### **Features:**

10% discount on single wine bottle purchases. Purchase 6 or more bottles and receive and additional 10%.

## **Leones Cellars**

### **Wine Selection:**

**2016 Vineyard Selection Merlot Los Caballos Vineyard, Barrel Sampling**

**2015 Cellar Selection Cabernet Sauvignon**

**2015 Cellar Selection Syrah**

### **Food Pairing:**

Chili Colorado served over risotto rice.

### **Features:**

25% off a 4-pack of current featured wines.

## **Longshadow Ranch Winery**

### **Wine Selection:**

**2000 Ponderosa Port, Barrel stock** ~ World famous ruby port.

**2014 Estate Tempranillo**

**2015 Estate Cabernet Franc**

## *Longshadow Ranch Winery, continued*

### **Food Pairing:**

Pork sliders.

### **Features:**

30% discount (wine club restrictions).

## **Lumiere Winery**

### **Wine Selection:**

**2011 Daybreak Merlot, New Release**

**2012 Cabernet Sauvignon, New Release**

### **Food Pairing:**

French dip sandwiches with au jus.

## **Maurice Car'rie Vineyard & Winery**

### **Wine Selection:**

**2014 Petite Sirah, Barrel Sampling** ~ Flavors of blueberry, black pepper and raisin.

**2016 Reserve Chenin Blanc** ~ From the first vineyard planted in Temecula. Hints of oak on the nose with flavors of apple, pear, citrus, tart lemon and honey.

### **Food Pairing:**

French onion soup with French bread, accompanied with herb cheese spread and meatballs with chipotle sauce.

### **Features:**

Live DJ entertainment.

## **Miramonte Winery**

### **Wine Selection:**

**2016 4 Torch Red, Barrel Sampling** ~ A blend of Touriga Nacional, Alicante Bouschet, and Tempranillo.

**2016 Pinot Gris** ~ Young citrus, lemongrass & breezy green apple notes. Long citrus & mineral flavors on a glimmering, detailed finish.

**2014 Touriga Nacional** ~ Black plum & juicy boysenberry, fresh forest earth & accents of herbs, dried roses & sweet spice. Gripping tannins w/ spiced blueberry & plum finish.

### **Food Pairing:**

4 Torch sweet and tangy wings; quarter leg wings in a 4 Torch red reduction sauce with soy, sambal, and honey. Finished with green onion and raw cashew pieces.

## **Peltzer Family Cellars**

### *Wine Selection:*

**2017 Viognier, Tank Sampling** ~ We are adding this partially-oaked soft, floral white wine to our growing portfolio.

**2017 Barbera, Barrel Sampling** ~ This estate-grown wine showcases our farming roots and Temecula Valley.

**2016 Barbera, New Release** ~ Featuring a vertical tasting with our unreleased 2016 vintage. Bottled at the end of 2017, this wine gives a glimpse into the future of our unfinished barrel sample.

### *Food Pairing:*

We are serving up everything local! Our Peltzer Pumpkin & Sweet Potato Bisque, topped with crème fresh, candied bacon and a drizzle of Temecula Olive Oil Company - Hickory Smoked Extra Virgin Olive Oil is an homage to our little pumpkin farm.

## **Thornton Winery**

### *Wine Selection:*

**2016 Cabernet Sauvignon, Barrel Sampling**

**2014 Estate Syrah**

**2016 Roussanne**

**NV Brut**

### *Food Pairing:*

Heirloom tomato bruschetta with creamy brie spread with sliced garlic, balsamic vinegar, fresh basil on crostini. Brûléed pear with prosciutto, cranberry reduction and goat cheese spread.

## **Vindemia Estate Winery**

### *Wine Selection:*

**2016 Barbera, Barrel Sampling**

**2016 Zinfandel**

### *Food Pairing:*

Italian Wedding Soup. Beef and pork meatballs with white onions, fresh garlic, Italian escarole, organic chicken broth, fresh farm eggs, grated parmesan and house made Italian crostini.

## **Wiens Family Cellars**

**2017 Chardonnay, Tank Sampling**

**2016 Refugio Malbec, Barrel Sampling**

### *Food Pairing:*

Loch Duarte salmon mousse involtini, purple fingerlings, Aji Amarillo crema and micro dill paired with our Chardonnay. A 12 hour slow-roasted chimichurri marinated greater Omaha beef brisket, with charred sweet potato purée paired with our Malbec.

## *Wiens Family Cellars, continued*

### **Features:**

Guests will receive one additional ticket for a taste of wine to use in our main tasting room.

## **Wilson Creek Winery**

### **Wine Selection:**

**2015 Family Reserve Mourvedre**

**White Cabernet Sauvignon**

**Almond Sparkling**

### **Food Pairing:**

Cider braised pork cheek with Yukon potato puree.

### **Features:**

10% off wine purchases in the tasting room. Live entertainment by Billy Watson.

## **UPCOMING EVENTS**



- April 18, 2018 -



**CALIFORNIA WINE MONTH, TEMECULA STYLE!**

- September 1- 30, 2018 -

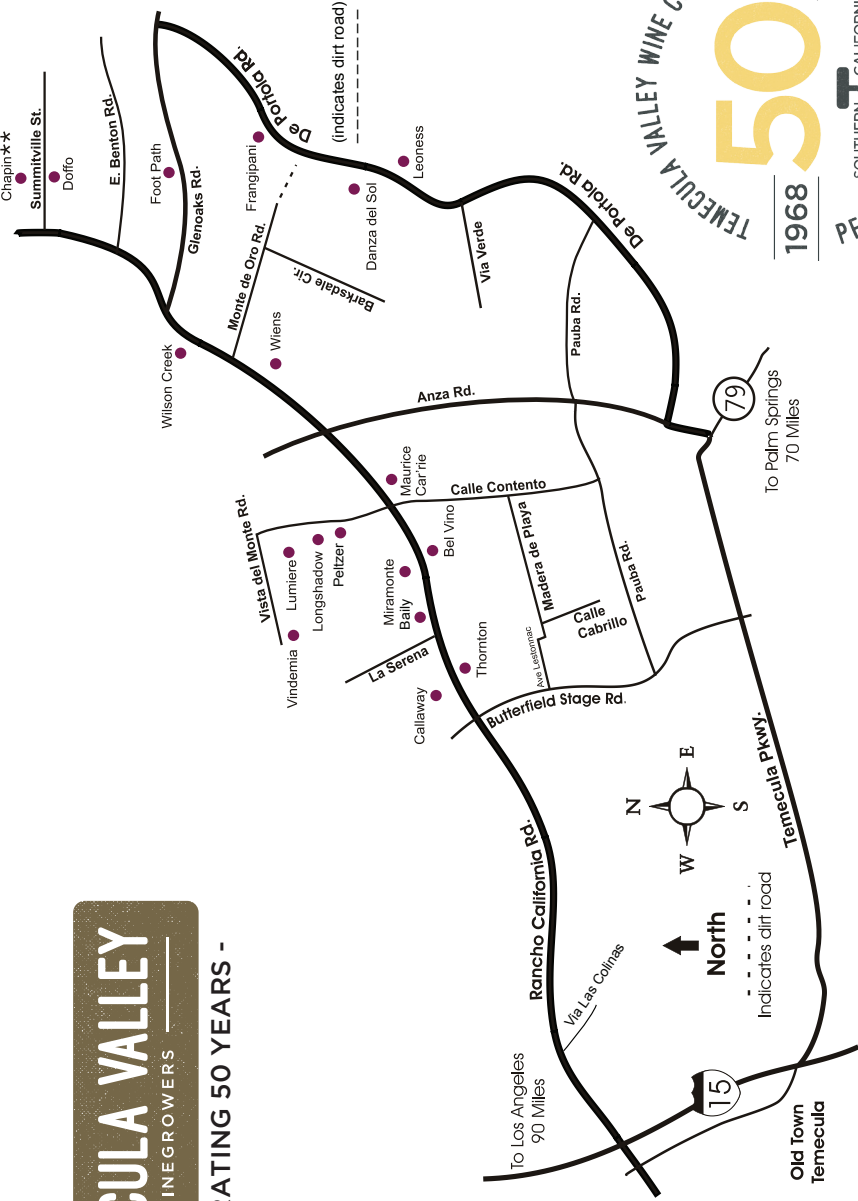


**The 8<sup>th</sup> Annual Temecula Valley Wine & Culinary Showcase**

- September 29, 2018 -

# TEMECULA VALLEY WINEGROWERS

- CELEBRATING 50 YEARS -



TEMECULA VALLEY WINE COUNTRY

**50**

1968 2018

SOUTHERN CALIFORNIA

PEOPLE PERSEVERANCE PASSION

\*\* Reservations required in advance.