



SUNDAY PASSPORT PROGRAM



- CELEBRATING 50 YEARS -

**SUNDAY,
JANUARY 28, 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!

Avensole Winery

Wine Selection:

2016 Muscat Canelli

2014 Enchante ~ Grenache, Syrah, Cinsault blend.

Food Pairing:

Mangia gourmet cheese. Chef Leng's special.

Features:

Special discount on wines poured at tasting and Mangia gourmet cheese.

Live music from 1p-4p.

Briar Rose Winery

Wine Selection:

2017 Estate Riesling ~ The aromas of orange blossom, peaches and apricots. The floral taste is somewhat sweet, but fruit flavors are delicate.

2015 Barbera ~ An Italian red grape variety that is perfect to enjoy on a cool summer evening. Natural bouquet, with a hint of berries and slight peppery taste, which turns to an enhance finish.

Food Pairing:

Southwestern chili served with a baguette.

Carter Estate Winery and Resort

Wine Selection:

2014 Blanc de Noir, Unreleased

2017 Carter Estate Pinot Grigio, Unreleased

Food Pairing:

Apricot blue cheese crostini.

Features:

Each Barrel Tasting attendee will receive a voucher for 20% on wine purchases at South Coast Winery. Expires 2.28.18.

Cougar Vineyards & Winery

Wine Selection:

NV Cougar Bubbly

2015 Cask Sangiovese

2013 Full Monte®

Food Pairing:

Famous spicy red-sauced meatballs accompanied with a baguette. Our sauce will be made with the Sangiovese we are pouring.

Cougar Vineyards & Winery, continued

Features:

Live music from 2p-5pm.

Europa Village

Wine Selection:

2015 Cabernet Sauvignon, Barrel Sampling

2016 Vermentino

2016 Muscat Cannelli

2001 Tesoro Del Sol ~ California Port style wine.

Food Pairing:

Applewood smoked pulled pork slider. Blue cheese ginger snap cookie.

Features:

Live entertainment from 1p-4pm by Joe Baldino. 10% off wine purchases.

Falkner Winery

Wine Selection:

2015 Syrah, Barrel Sampling ~ Great plum flavors with a lush finish.

2016 Viognier ~ Estate grown with flavors of white peach and citrus.

2015 Cabernet Sauvignon ~ Rich flavors of blueberry and ripe fruit.

Food Pairing:

Spicy Catalan shrimp; sautéed jumbo shrimp with fresh garlic, shallot, and basil in Spanish Catalan sauce.

Features:

30% discount off bottle purchases for 2016 Viognier and 2015 Cabernet Sauvignon.

Fazeli Cellars

Wine Selection:

2015 Shiraz, Barrel Sampling

2009 Mehregan ~ Red cherry and raspberry flavors, complemented by black licorice and a just a touch of earthiness.

2009 Yalda ~ Cherry, raspberry and blackberry flavors, complemented by hints of tobacco and dried cloves.

Food Pairing:

Lamb ghormeh over basmati rice.

Features:

15% off 2009 Yalda and 2009 Mehregan.

Hart Winery

Food Pairing:

2016 Barbera Los Suenos Vineyard, Barrel Sampling

2017 Sauvignon Blanc

2015 Barbera

Food Pairing:

Quattro Formaggi truffled mac & cheese.

Features:

20% discount on any wine purchase for event attendees.

Lorenzi Estate Winery

Wine Selection:

2016 Barrel Blend ~ Syrah, Merlot, Zinfandel, Cabernet Sauvignon and Cabernet Franc.

2012 Zinfandel

Food Pairing:

A selection of fine cheeses and meats.

Features:

20% of any wine purchases.

Lorimar Vineyards & Winery

Wine Selection:

2015 Meritage, Barrel Sampling

2014 Meritage

Food Pairing:

Chocolate raspberry truffle.

Features:

25% off 3 pack of 2014 Meritage for event ticket holders.

Masia de la Vinya Winery

Wine Selection:

2015 Chardonnay ~ Aromas of oak and butterscotch, lead to soft creamy flavors of apple and pear with a note of buttered toast.

Chardonnay, Tank Sampling

Food Pairing:

Roasted butternut squash, Parmesan and herb grits (finished in a Parmesan wheel), butter and chardonnay poached shrimp with citrus butter sauce.

Masia de la Vinya Winery, continued

Features:

30% off bottle purchases. Live music on the patio.

Monte De Oro Winery

Wine Selection:

2015 Syrah, Barrel Sampling

2014 Syrah

2015 Bolle Sparkling

Food Pairing:

Braised short rib with red wine reduction.

Features:

20% off 2014 Syrah (normally \$36, sale for \$28.80) and 2015 Bolle (normally \$19, sale for \$15.20).

Mount Palomar Winery

Wine Selection:

2017 Dry Riesling, Barrel Sampling ~ Rich, dry white wine with no residual sweetness.

Tastes are bright with lime, lychee and allspice.

2014 Cabernet Sauvignon, Barrel Sampling ~ Robust structure with bright tastes of cherry, orange zest, with hints of vanilla. Has deep scents of Italian plum, cocoa and chrysanthemum.

Food Pairing:

Warm gouda and ham quiche. Smoked pulled pork sliders with house-made adobo glaze.

Features:

20% off of wine purchased the day of the event for event ticket holders only.

Oak Mountain Winery

Wine Selection:

2013 Cabernet Sauvignon ~ Intense and perfumed with black currant and sweet herbs. A rich and layered glass of wine abundant with bold fruit.

2014 Merlot ~ Flavors of chocolate, plums, licorice, black cherries, blueberries and blackberries.

2017 Chardonnay ~ You can pick up apple, pineapple, honey, vanilla and roasted flavors that really fill the mouth. This chardonnay is lightly oaked with French oak barrels imparting rich flavors.

Food Pairing:

Hearty winter corn chowder with open-face grilled cheese on focaccia bread.

Oak Mountain Winery, continued

Features:

Live music in the Pavilion from 1p-5pm. 30% off the featured event wines.

Palumbo Family Winery

Wine Selection:

2016 Grenache Blanc ~ Snappy dry white with lots of fruit and bright acidity.

2016 Tannat, Barrel Sampling ~ Cabernet Sauvignon's big brother with an attitude.

Food Pairing:

Cold sliced beef on garlic crostini with herbed goat cheese and cranberry kumquat preserve.

Features:

10% discount on wine purchase for event attendees.

Ponte Winery (The Barrel Room)

Wine Selection:

2017 Sangiovese, Barrel Sampling

2016 Chardonnay

2014 Sangiovese

Food Pairing:

Sangiovese braised short ribs, cambazola blue cheese and cherry compote on a brioche bun paired with our Sangiovese. Carmody and quince tart, California Bellwether Farms Carmody cheese, quince pasted and caramelized onions in a baked buttery tart shell.

Robert Renzoni Vineyards

2017 Julia's Vineyard Pinot Grigio ~ Hints of pear, honey, green apple and melon.

2016 Sangiovese ~ Hints of cherry, raspberry and vanilla.

Food Pairing:

Burrata Alla Trapanese; burrata cheese spread over ciabatta bread and topped with tomato trapanese, finished with a drizzle of balsamic vinegar.

Features:

10% off any purchase (not to be combined with any other discounts).

South Coast Winery Resort & Spa

Wine Selection:

2014 Wild Horse Peak Zinfandel, Unreleased

Sans Chene Chardonnay, Unreleased

South Coast Winery Resort & Spa, continued

Food Pairing:

Lomo crostini with goat cheese.

Features:

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UPCOMING EVENTS



- April 18, 2018 -



CALIFORNIA WINE MONTH, TEMECULA STYLE!

- September 1- 30, 2018 -



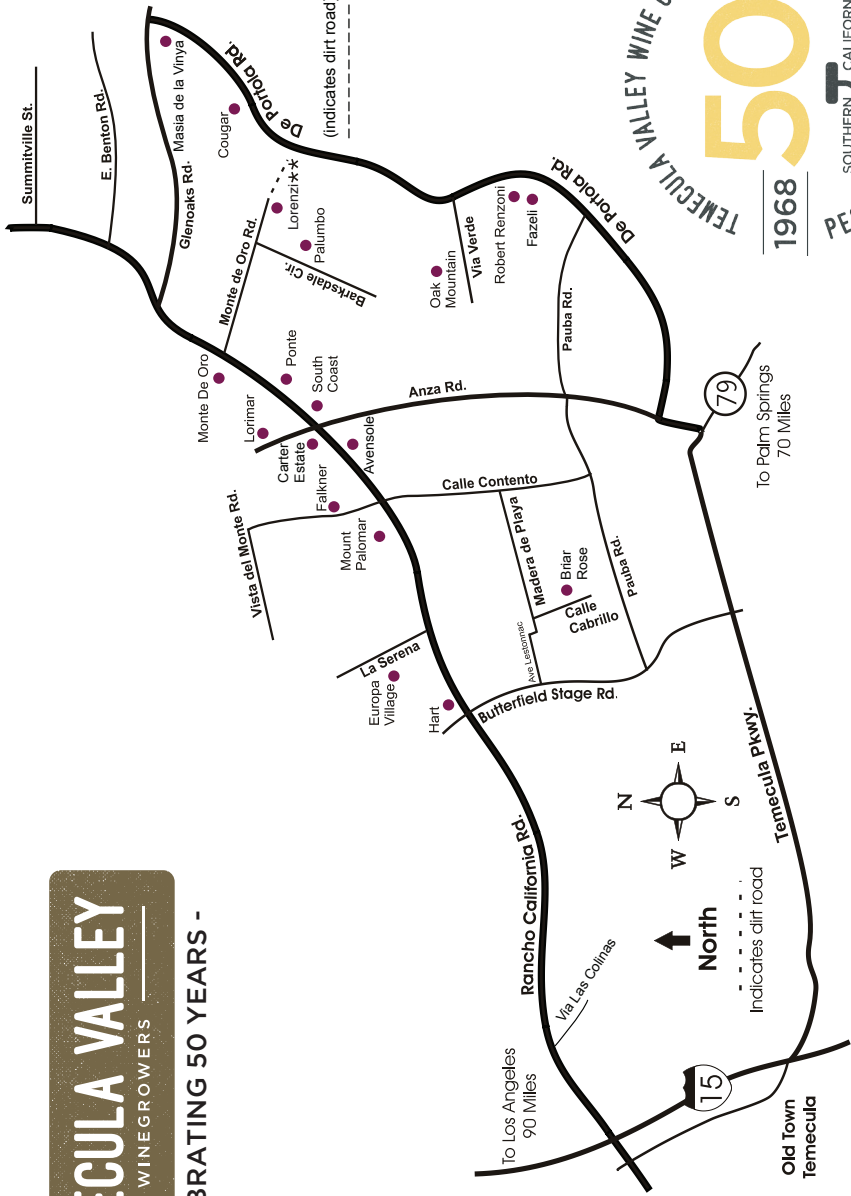
The 8th Annual Temecula Valley Wine & Culinary Showcase

- 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.