



**SATURDAY
JANUARY 26, 2019
11:00A-4:00P**

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.

Lost 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
#temeculawines

Have a safe visit in Temecula
Valley Wine country!



TEMECULA VALLEY
WINEGROWERS

- CELEBRATING 50 YEARS -

BAILY VINEYARD & WINERY

Wine Selection:

2014 Cabernet Sauvignon

2016 Montage ~ Sauvignon Blanc and Semillon blend.

Food Pairing:

Charcuterie plate of cheeses, meats and olives and Cabernet brownies.

Features:

50% off if you purchase 6 bottles or more of the featured wines.

Mix or match.

BRIAR ROSE WINERY

Wine Selection:

NV Mission ~ Heritage grape of California. Aromas of pine, lavender and leather.

2015 White Zinfandel ~ Taste essences of strawberry and melon.

Food Pairing:

Wonderful meatballs with rolls.

CARTER ESTATE & WINERY

Wine Selection:

2018 Barreled Cuvée - Barrel Sampling

2014 Blanc de Noir sparkling Wine

Food Pairing:

Smoked salmon crepe and brie, pear and phyllo.

Features:

10% off bottle purchases. *Not valid with any other offers or discounts.

COUGAR VINEYARD & WINERY

Wine Selection:

2018 Estate Pinot Grigio ~ Crisp, fruity, hints of granny smith apple and pear.

2015 Estate Negroamaro ~ Smooth finish, big beautiful red wine.

2017 Estate Sagrantino - Barrel Sampling

Another beautiful big red wine thieved out of our oak barrel.

Food Pairing:

Spicy red sauced meatballs with a side of ciabatta and optional parmesan cheese and red pepper flakes. The sauce is made with our Sagrantino wine.

Features:

15% off all bottle sales, extra taste off our regular tasting menu and live music in the Barrel Room.

DOFFO WINERY

Wine Selection:

2017 Viognier

2016 Motodoffo Super Tinto

2017 Malbec - Barrel Sampling

Food Pairing:

Italian Wedding soup.

Features:

Offering special discounts on Viognier.

FAZELI CELLARS

Wine Selection:

2014 Yalda

2014 Phel Phel

2015 Shiraz - Barrel Sampling

Food Pairing:

Persian herb rice topped with vegetarian omelet.

Features:

10% off bottle purchases the day of event.

FOOT PATH WINERY

Wine Selection:

2016 Zinfandel

2014 Cabernet Franc

2014 Merlot

Food Pairing:

Various tapas.

HART WINERY

Wine Selection:

2017 Merlot Los Suenos Vineyard - Barrel Sampling

2018 Arneis - New Release

Sample this rare Italian white wine.

2016 Barbera ~ An Italian classic!

Food Pairing:

Classic spaghetti and meatballs. Homemade meatballs and robust marina sauce, pairs perfectly with our 2016 Barbera.

Features:

20% discounts on wines served. Live entertainment.

LUMIERE WINERY

Wine Selection:

2011 Daybreak Merlot

2012 Cabernet Sauvignon

Food Pairing:

French dip sandwiches with au jus.

MASIA DE LA VINYA WINERY

Wine Selection:

2015 Orchestra

2015 Malbec

2017 Malbec - Barrel Sampling

Food Pairing:

Chimichurri prime carved Omaha tri-tip served over steamed jasmine rice.

Features:

Purchase 3 bottles of Masia de La Vinya wine and buy a bottle of our Brut for 1 cent!

MAURICE CAR'RIE VINEYARDS & WINERY

Wine Selection:

2017 Pinot Noir - Barrel Sampling

2018 Chardonnay - Barrel Sampling

Food Pairing:

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

MOUNT PALOMAR WINERY

Wine Selection:

2018 Viognier ~ Scents of peach, apricot, Meyer Lemon, plumeria, and fresh baked bread. It has taste of peach, mango, pineapple, lemon, and rosewater.

2013 Petite Sirah ~ Scents of cherry, Italian plum, molasses, bitter chocolate, spiced with thyme and vanilla. Robust and earthy tastes of cherry, black currants, orange bitters, white pepper, cinnamon, vanilla and dark chocolate.

Food Pairing:

Vegetable & smoked cheddar mac & cheese; cavatappi pasta, broccoli, artichoke, roasted garlic, parmesan, herb gratin. Ginger spiked chicken pot stickers served with a soy lime vinaigrette.

Features:

10% off food in the bistro, 20% off wine in the tasting room.

PALUMBO FAMILY VINEYARDS & WINERY

Wine Selection:

2014 Due Rossi ~ Sangiovese and Merlot blend.

2017 Cabernet Franc - Barrel Sampling

Food Pairing:

Tuscan white bean soup with pistachio basil oil.

Features:

10% off bottle purchases and 20% off case purchases.

PELTZER FAMILY CELLARS

Wine Selection:

2017 Viognier ~ Apricot, honeysuckle, fresh flowers, and candied pineapple.

2017 Barbera - Barrel Sampling

Clear fruit and oak notes, but this wine has more to show us. Stay tuned!

Food Pairing:

Potini Bar: Tuscan garlic mash potatoes with an assortment of toppings; bacon, green onions, shredded cheese, and sour cream.

Features:

10% discount on bottle sales.

ROBERT RENZONI VINEYARDS

Wine Selection:

2018 Vermentino ~ This Italian varietal has flavors of white peach, mandarin oranges, with a creamy apricot finish.

2014 Concerto ~ 67% Zinfandel, 21% Syrah, 12% Merlot blend. A wonderful sonnet of blackberries, cloves, and sweet tobacco leading to a rich lingering finish.

2017 Montepulciano - Barrel Sampling

Plum and ripened black berries are obvious in this wine on the nose and in the palate with an herbaceous finish reminiscent of oregano and blooming violets.

Food Pairing:

Chef Carmen's meatball sliders. We start with a fresh baked ciabatta roll and fill it with an Italian meatball drizzled with marinara, then topped with provolone and toasted to perfection.

Features:

10% off all wine by the bottle purchases. 25% off case purchases.

SOUTH COAST WINERY RESORT & SPA

Wine Selection:

2014 Wild Horse Peak Merlot

2015 Wild Horse Peak Merlot

2016 Wild Horse Peak Merlot - Barrel Sampling

SOUTH COAST WINERY RESORT & SPA, *continued.*

Food Pairing:

Fig and blue cheese tart and duck confit crostini.

THORNTON WINERY

Wine Selection:

2017 Mourvedre - Barrel Sampling

The flavor is dry, sweet and full of dried red fruits. It has a full, balanced and bright finish. It goes well with nearly everything, but especially with rack of lamb encrusted with Herbs of Provence.

2017 Vermentino ~ Lemon-citrus notes, full-bodied, seamless, balanced finish.

NV Brut ~ A blend of primarily Chardonnay and Pinot Blanc, giving our wine crisp fruit characters.

Food Pairing:

Warm Heirloom tomato bruschetta. Creamy brie cheese and avocado spread, fresh basil, parmesan cheese and balsamic reduction.

Features:

50% off pre-order of the 2017 Mourvedre and 30% off NV Brut and 2017 Vermentino.

WILSON CREEK WINERY

Wine Selection:

2014 Barbera Mourvedre

2017 Moscato

NV Almond sparkling wine

2016 Malbec - Barrel Sampling

A firm body, bold Malbec bursting with blackberry, plum and oak barrel spice. Tannins well incorporated.

Food Pairing:

Smoked Kurobuta pork chili with crème fraîche and chive sprouts.

Features:

\$5 off any bottle of wine purchased in the tasting room.

*No additional discounts and valid on Jan. 26th only.

- UPCOMING EVENTS -



- April 17, 2019 -



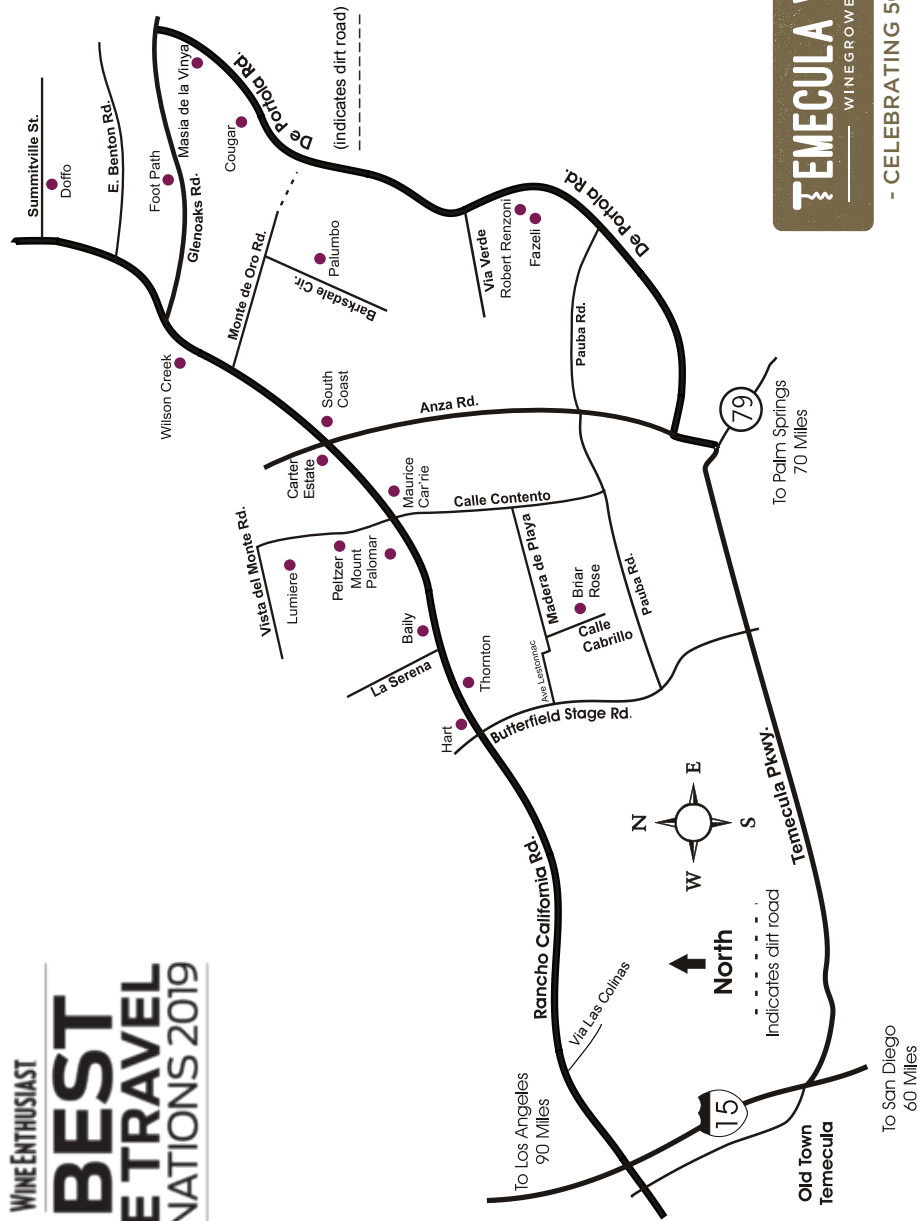
CALIFORNIA WINE MONTH, TEMECULA STYLE!

- September 1-30, 2019 -



The 9th Annual Temecula Valley Wine & Culinary Showcase
- September 28, 2019 -

WINEENTHUSIAST 10 BEST WINE TRAVEL DESTINATIONS 2019



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