



**SUNDAY**  
**JANUARY 27, 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 -

## **AVENSOLE WINERY**

### **Wine Selection:**

**2016 Riesling** ~ Our 2016 Riesling is tropical paradise in a glass! Delicate flavors of stone fruits are balanced by mango, guava and pear, accented by beautiful floral aromas on the bouquet.

### **2015 Malbec - New Release**

Our 2015 Malbec offers dark plum and black fruit, with notes of violets, mint and tobacco. Soft, supple tannins lead the way into a generous finish.

### **Food Pairing:**

Paired with highlights from our famous Wine Country charcuterie & cheese Board, which is included in the "Best Of" for January's Temecula Restaurant Month! Enjoy soppressata with Spanish manchego cheese, and a delectable combination of Corsican feta, honeycomb and hand-carved Italian prosciutto. Complemented by a selection of fresh, seasonal fruit.

### **Features:**

20% off bottle purchases of 2016 Riesling and 2015 Malbec for ticket holders. Live Music from 1-4pm on the Tasting Room Patio. 10% discount on our charcuterie & cheese Board and standard wine flight in the restaurant for ticket holders.

## **BEL VINO WINERY**

### **Wine Selection:**

#### **2017 Merlot - Barrel Sampling**

Flavors of spice, dark fruits & chocolate. Oak aging adds vanilla, cedar and smoky notes that soften the wine.

**NV Dolce Semi-Sweet Red** ~ Pleasant sugar level and flavors and aromas of black cherries and plums. Dark chocolate, vanilla and spice.

### **Food Pairing:**

Salted caramel cheesecake.

### **Features:**

Daring Greatly will be performing from 12pm-4pm. 20% off any bottle purchase for barrel tasting attendees.

## **CALLAWAY VINEYARD & WINERY**

### **Wine Selection:**

#### **2017 Winemaker's Reserve Calliope - Barrel Sampling**

Aged in traditional French oak foudres, this classic blend of Mourvèdre, Syrah, Cinsault, and Grenache engages with its inviting color of freshly crushed berries. Deep yet fresh aromas of soft baking spices blend with ripe raspberry, black cherry, vanilla bean, and light toast. The first sip fills your palate as cherry melds with dried cranberry, ginger and dried herbs, leading to a clean finish brimming with berry, cola and grated nutmeg.

**2015 Winemaker's Reserve Calliope** ~ Beautiful aromas of loganberry and savory herbs combine with black cherry and strawberry with a hint of white pepper wrapped in an elegant, soft, vanilla finish.

## **CALLAWAY VINEYARD & WINERY, continued.**

### **Food Pairing:**

Cremeni mushrooms stuffed with house-made sausage and brie cheese baked to perfection. Delicious and satisfying!

### **Features:**

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

## **CHAPIN FAMILY VINEYARDS**

### **Wine Selection:**

**2017 Syrah - Barrel Sampling**

**2017 Cabernet Sauvignon**

**2016 Aglianico**

### **Food Pairing:**

Pasta in red sauce accompanied with a meatball.

### **Features:**

15% discount of wine bottle purchases.

## **DANZA DEL SOL WINERY**

### **Wine Selection:**

**2015 Meritage**

**2015 Mouvedre - Pre-release**

**Cabernet Franc - Barrel Sampling**

### **Food Pairing:**

Chili de Arbol spiced southern cheesy grits served with dry rubbed pork spareribs in Zinfandel reduction house barbecue sauce.

### **Features:**

Purchase 3 bottles of wine and buy our Espumosa for 1 cent!

## **EUROPA VILLAGE**

### **Wine Selection:**

**2017 Libido Blanco**

**2014 Barbera**

**2013 Aleatico**

**2016 Syrah - Barrel Sampling**

### **Food Pairing:**

Applewood smoked pulled pork slider with black pepper, avocado cilantro cole slaw, barbecue butter and grapefruit cider. Gingersnap cookie with blue cheese

### **Features:**

Receive \$5 Euro redeemable towards the purchase of one bottle of wine.

## **FALKNER WINERY**

### **Wine Selection:**

**2017 Chardonnay** ~ Platinum medal; Best of Class winner. Made with 40%-barrel fermentation. Great apple, cinnamon, and Myer lemon flavors.

### **2016 Syrah - Barrel Sampling**

Ripe lush plum flavors with rich smoothness on the finish.

### **Food Pairing:**

Grilled octopus served with couscous, baby heirloom tomatoes, roasted bell peppers, chorizo, fresh basil, and smoked paprika.

### **Features:**

3 for 2 specials on all 2017 Chardonnay purchases.

## **FRANGIPANI WINERY**

### **Wine Selection:**

**2018 Sauvignon Blanc** ~ Hints of pear, apples and citrus that is clean and crisp.

**2016 Merlot** ~ Hints of blackberry, black cherry, and vanilla.

### **2016 Cabernet Franc - Barrel Sampling**

Hints of ripe plum, blackberry, boysenberry, mocha, with full body tannins.

### **Food Pairing:**

Italian style red wine chili made with ground Italian sausage, beans, peppers, onions, and tomatoes simmered with Frangipani Estate Winery Cabernet Franc. Served with a sliced baguette.

### **Features:**

15% discount on wine bottle purchase. One time only 20% discount on futures purchased on 2016 Cabernet Franc.

## **LEONESS CELLARS**

### **Wine Selection:**

**2015 Cellar Selection Meritage**

**2015 Cellar Selection Syrah**

**2017 Merlot, Los Caballos Vineyard - Barrel Sampling**

### **Food Pairing:**

Meat lasagna with beef, sausage, ricotta, mozzarella, parmesan cheese made with a delicious marinara sauce.

### **Features:**

15% off 4 pack or more of any current red Cellar Selection wines.

## **LORENZI ESTATE WINERY**

### **Wine Selection:**

**2017 Rosé**

**2015 Chardonnay**

**2017 Alpha Red Blend - Barrel Sampling**



## **LORENZI ESTATE WINERY, continued.**

### **Food Pairing:**

Smoke salmon bruschetta.

### **Features:**

10% off any purchase. 2 for 1 tasting on a return visit.

## **LORIMAR VINEYARDS & WINERY**

### **Wine Selection:**

**2017 Cabernet Sauvignon - Barrel Sampling**

**2015 GSM, Grenache-Syrah-Mourvedre**

**2015 Meritage**

### **Food Pairing:**

Bake brie crostini topped with a raspberry chipotle sauce.

### **Features:**

Live music by Ashley Hollander from 1p-4p. 10% off futures of the 2017 Cabernet Sauvignon and 20% off the 2015 GSM or 2015 Meritage.

## **MIRAMONTE WINERY**

### **Wine Selection:**

**2016 4 Torch Red** ~ Blend of Alicante Bouschet, Tempranillo and Touriga Nacional. Notes of cranberry and dark chocolate.

**2017 4 Torch Blanc** ~ Blend of Verdelho, Torrontes, Macabeo and Albarino. Notes of bright pineapple, honeydew and peach.

**2018 Bin 380 - Barrel Sampling;** a blend of Grenache & Cinsault

### **Food Pairing:**

Korean Style Chicken wing lollipops – Gochujang, soy, lime glazed chicken. Finished w/ sesame seeds & green onions. Goat cheese and sundried tomato tartlets.

## **MONTE DE ORO WINERY**

### **Wine Selection:**

**2016 Syrah - Barrel Sampling**

**2015 Syrah** ~ 89% Syrah, 11% Mourvedre, luscious nose of lavender, cherry, and blackberries. Beautiful blueberries, sweet cherries, and vanilla on the palate, with a nutty and spicy finish.

**2017 Chardonnay** ~ 100% Chardonnay aged in stainless steel barrels with oak staves and wood chips for 11 months. Strong yellow color, rich aromas of stone fruit and nut brittle. Smooth finish with moderate oak and tropical notes.

### **Food Pairing:**

Lamb loin sausage with fried mustard mint and blackberry balsamic reduction

### **Features:**

Special 35% discount on 2016 Syrah futures order (Wine to be released in December 2019). 20% discount on any other 3 bottle wine purchase.

## **OAK MOUNTAIN WINERY**

### **Wine Selection:**

#### **NV Cavewoman Red - New Release**

This fruit forward wine is a blend of our Grenache, Syrah and Mourvedre. Well balanced with a smooth bold finish.

**NV Caveman Red** ~ This rich and velvety red table wine has aromas of red fruit, chocolate/mocha, earth and leather. Look for herbal spicy notes on the nose.

#### **2018 Chardonnay - New Release**

You can pick up apple, pineapple, honey, vanilla, and roasted flavors that really fill the mouth. This chardonnay is lightly oaked with French oak imparting rich flavors of vanilla, butterscotch, creme brulee and caramel.

### **Food Pairing:**

Salmon pastrami with whipped cream cheese, rye bilini, lemon, chives and crème fraiche. Paired with 2018 Chardonnay.

### **Features:**

Purchase 2 bottles of Cavewoman Red and purchase a Caveman Red bottle for \$.025 cents!

## **PONTE WINERY (Event guests will be served at The Cellar Lounge at Ponte Inn)**

### **Wine Selection:**

#### **2015 Doppietta**

#### **2017 Pinot Grigio**

#### **2017 Sangiovese - Barrel Tasting**

### **Food Pairing:**

Lamb meatballs cooked in a spicy tomato sauce and topped with shaved Manchego cheese; paired with 2015 Doppietta. Deep dish carbonara, angel hair pasta, pancetta, garlic & herbs baked in a creamy parmesan sauce; paired with 2017 Pinot Grigio.

## **VINDEMIA VINEYARDS & ESTATE WINERY**

### **Wine Selection:**

**2015 Cowbell - Barrel Sampling;** 93% Zinfandel, 7% Cabernet Franc.

**2016 Cowbell - Zinfandel**

### **Food Pairing:**

Caramel and cheese popcorn.

## **WIENS FAMILY CELLARS**

### **Wine Selection:**

#### **2018 Chardonnay - Tank Sample**

#### **2016 Petite Sirah/Petite Verdot Blend - Barrel Sampling**

### **Food Pairing:**

Seafood paté crostini charred pineapple cream; paired with 2018 Chardonnay.

14-hour slow roasted greater Omaha prime brisket, spiced mole barbecue sauce, smoked cheese polenta; paired with 2016 Petite Sirah/Petite Verdot blend.

**WIENS FAMILY CELLARS, *continued.***

**Features:**

Additional guest's choice taste in our tasting room.

**- UPCOMING EVENTS -**



- April 17, 2019 -



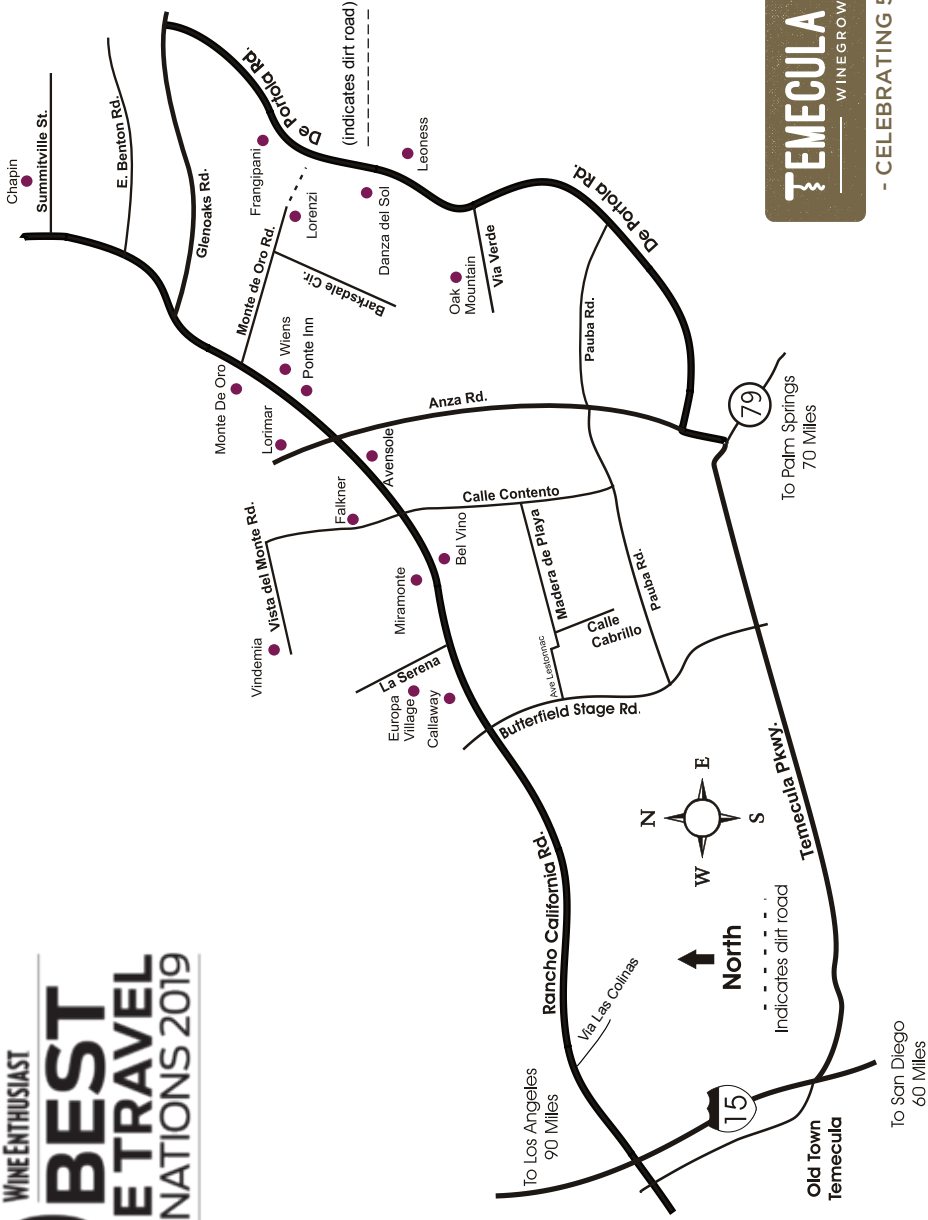
**CALIFORNIA WINE MONTH, TEMECULA STYLE!**

- 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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