



TEMECULA VALLEY

WINEGROWERS

Saturday January 25, 2020
11 AM - 4 PM



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!

It's a photo and social media weekend...please read!

A professional photographer will be taking photos this weekend for our future use in promoting Temecula Valley Wine Country. If you object to your picture being taken, please tell the photographer.

AKASH WINERY

Wine Selection:

2019 Syrah – Barrel Sampling

2017 Three's Company ~ this wine represents the best of Akash's winemaking; a blend of our three estate reds.

Food Pairing:

Nora's Empanada Factory will be serving up authentic Argentinian style baked empanadas.

Features:

10% off bottle sales.

BAILY VINEYARD & WINERY

Wine Selection:

2016 Sangiovese

2018 Rosé of Sangiovese - New Release

Food Pairing:

Caprese pasta with fresh mozzarella, cherry tomatoes, fresh basil served with baguette slices. Chocolate brownie for your sweet tooth.

Features:

20% off featured wines. 33% off case purchases.

BRIAR ROSE WINERY

Wine Selection:

2018 Estate Viognier

2018 Briar Rosé

Food Pairing:

Savory meatball with bruschettini.

CALLAWAY VINEYARD & WINERY

Wine Selection:

2019 Winemaker's Reserve Chardonnay – Barrel Sampling ~ Silky on the palate with flavors of green apple, tropical fruit, hint of honeysuckle, floral scents and an oaky finish.

2016 Winemaker's Reserve Cabernet Sauvignon ~ This extraordinary vintage express notes of clove, chocolate covered cherries and dark fruits. Soft tannins with hints of caramel and toasty oak lead into a long, smooth finish.

Food Pairing:

With our Chardonnay barrel sample, mini tarts with scallops, leeks and tarragon. White bean croquettes with roasted lamb loin in a rosemary sauce paired with our Cabernet Sauvignon.

Features:

4 for 3 wine special: Purchase any four wines for the price of three (excludes library wines). One complimentary taste of wine is offered to ticketed event guest in our tasting room.

CHAPIN FAMILY VINEYARDS

Wine Selection:

2018 Syrah – Barrel Sampling

2017 Cabernet Sauvignon

2015 Zinfandel

Food Pairing:

Bowtie pasta with meatball in savory red sauce.

CHURON INN WINERY

Wine Selection:

2016 Syrah – Barrel Sampling

2019 Sauvignon Blanc

Food Pairing:

Quiche Florentine on pie crust with cheese gruyere, spinach, bacon, sausage, pepper and sautéed onions.

Features:

10% off any bottle of wines and 20% off any case purchases. Live music and available lunch for purchase.

DANZA DEL SOL WINERY

Wine Selection:

2014 Grenache ~ Black cherry and dried herbs with a beautiful finish of sweet spice and black pepper.

2018 Sauvignon Blanc ~ Aromas of honeydew and citrus flowers. On the palette, flavors of Meyer lemon and mineral notes with slight creamy but lively steel finish.

2018 Cabernet Sauvignon – Barrel Sampling ~ Dark plum and chocolate with slight hint of tobacco.

Food Pairing:

Tender pulled pork served on a slider bun. Mac and cheese topped with langoustines and truffle essence.

Features:

15% off 3 bottles or more for non-members; 25% off 3 or more bottles for Danza wine club members.

FRANGIPANI ESTATE WINERY

Wine Selection:

2019 Sauvignon Blanc ~ Light and crisp with green apple, lemon and grass flavors.

2016 Sangiovese ~ Full-bodied with robust tannins and flavors of cherry, spice and pepper. Aged 33 months in American oak.

2017 GSM – Barrel Sampling ~ Grenache, Syrah, Mourvedre blend. Bold body with bright red fruit and dry tannic finish.

Food Pairing:

Italian pulled pork sandwich with a side green salad.

FRANGIPANI ESTATE WINERY, continued

Features:

Purchase 1 bottle 2019 Sauvignon Blanc and 1 bottle 2016 Sangiovese for \$45 plus tax, no other discounts apply.

FOOT PATH WINERY

Wine Selection:

2017 Cabernet Sauvignon
2016 Zinfandel/Syrah
2017 Malbec

Food Pairing:

Pasta Fagioli and garlic bread.

HART WINERY

Wine Selection:

2017 Petit Verdot – Barrel Sampling
2018 Estate Roussanne
2017 Barbera
2017 Grenache/Syrah

Food Pairing:

Tres carnes smoked chile over penne pasta with shaved Parmesan Reggiano.

Features:

20% discounts on featured wines. Live entertainment.

LEONESS CELLARS

Wine Selection:

2016 Mélange De Reves ~ A blend of Syrah, Cinsaut, Grenache, and Mourvedre. Flavors of blackberry, black cherry, tobacco, black pepper, and vanilla.

2016 Cellar Selection Cabernet Sauvignon ~ Bursting with flavors and aromas of black currant, blackberry, boysenberry, layered with subtle hints of black licorice, vanilla, and sweet oak.

2018 Vineyard Selection Merlot - Barrel Sampling ~ From our Los Caballos Vineyard. Layers of blackberry, black cherry, and plum with earthy aromas typical of the vineyard.

Food Pairing:

Merlot braised beef served atop garlic mashed potatoes

Features:

20% off selected wines.

LUMIERE WINERY

Wine Selection:

2012 Cabernet Franc
2012 Cabernet Sauvignon

LUMIERE WINERY, continued

Food Pairing:

French dip sandwich on freshly baked baguette with au jus.

MAURICE CAR'RIE VINEYARDS & WINERY

Wine Selection:

2019 Pinot Noir – Barrel Sampling ~ Young, fruit-forward red wine, light bodied but elegant with refined tannins and bright acidity.

2019 Reserve Chardonnay – Barrel Sampling ~ Estate grown. Full-bodied white wine, sur lie aged in barrel for 5 months with balanced oak and minerality.

Food Pairing:

Create your perfect pasta dish. Your choice of pastas, sauces and toppings. Accompanied with our world famous sourdough bread! Salute!

Features:

Live music on the patio.

OAK MOUNTAIN WINERY

Wine Selection:

2017 Pinotage - Tank Sampling ~ Pinotage was bred as a cross between Pinot Noir and Cinsault. The result, a succulent wine with rich aromas of banana, mocha coffee, and toffee carried by a smooth and delicate palate delivering plum and nutty flavors. Pairs well with gamey meat dish.

2017 Caveman Cab ~ Our Caveman Cab blend is comprised of 54% 2017 Cabernet Sauvignon, 20% 2017 Merlot, 10% 2017 Cabernet Franc, and 16% Malbec. With rich flavors of blackberry, black cherry, spices, chocolate, and vanilla, this Cab is great for an evening by the fire or any uncivilized night.

Sangria Sparkling ~ Whether it's summertime or wintertime, it's always sangria time. This classic wine cocktail, inspired by Spain, is loaded with fruit and is made with a blend of our white wines. Pairs well with tapas, shrimp, and spicy food.

Food Pairing:

Winter squash arancini, black berry agrodolce, baby kale.

Features:

25% off bottles of Sangria sparkling or 2017 Caveman Cab. 50% off a case of Sangria or Caveman Cab on Saturday, January 25, 2020 only.

PALUMBO FAMILY VINEYARDS & WINERY

Wine Selection:

2018 Estate Cabernet Sauvignon – Barrel Sampling

2014 Brunello di Montalcino Sangiovese

Food Pairing:

Winter beef stew with white beans and chipotle cream.

THORNTON WINERY

Wine Selection:

2018 Merlot – Barrel Sampling ~ Aged in a combination of French and American oak barrels, this Merlot shows a beautiful full structure, with aromas and flavors of berries and dark cherries. Enjoy from 2020-2028 with grilled meats, rich stews and full-flavored cheeses.

NV Cuvee de Frontignan ~ Bringing back a traditional Thornton cuvee, this Muscat-based sparkling wine is finished Extra Dry, with stunning floral and exotic aromas and flavors of honey with tropical and stone fruits.

2018 Chardonnay ~ Known everywhere, Chardonnay is fermented in stainless steel and without undergoing malolactic fermentation to retain this grape's typical apple and pear characters. Grown in our warm Temecula Valley climate, it takes on additional notes of tropical fruit to create a delightful wine that pairs with so many dishes and occasions.

Food Pairing:

Bruleed pear and prosciutto crostini with creamy brie spread, paired with our NV Cuvee de Frontignan. Lobster spring roll served with lobster bisque and basil gastrique, paired with our 2018 Chardonnay.

VINDEMIA ESTATE VINEYARD & WINERY

Wine Selection:

2016 More Cowbell ~ 94% Zinfandel, 6% Cabernet Franc

Food Pairing:

Medjool dates wrapped in hickory smoked bacon, stuffed gently with goat cheese and sprinkle of rosemary honey.

Features:

30% off exclusive barrel event wine.

WIENS FAMILY CELLARS

Wine Selection:

2019 Chardonnay – Tank Sampling

2018 Reserve Dualis – Barrel Sampling

Food Pairing:

Coconut milk poached seafood salad with a micro shisho embellish, paired with 2019 Chardonnay. Local berry jam marinated slow cooked greater Omaha prime beef brisket with a molasses bacon Cabernet BBQ sauce and smoked gouda and cheddar rigatoni pasta, paired with 2018 Reserve Dualis

Features:

Additional taste in our tasting room for event ticket holders.

WILSON CREEK WINERY

Wine Selection:

2017 Meritage Base Blend – Barrel Sampling

2012 Family Reserve Zinfandel ~ A rich and firm Zinfandel with distinct aromas of spicy oak and rich berries. Supple in flavor yet firm in structure.

WILSON CREEK WINERY, continued

2018 VS White Cabernet Sauvignon ~ A true "White" wine with big aromas. The wines fruit plays on the palate integrating well with its acidity and sweetness.
Blanc de Blanc Sparkling Wine ~ A perfect collaboration between Limestone Coast Winery in Australia intended to showcase the Australian Chardonnay. This wine is our driest sparkling wine.

Food Pairing:

Beef bulgogi and kimchi taco.

Features:

Live entertainment by Michael LeClerc. 10% off merchandise and wine in the Tasting Room.

- UPCOMING EVENTS -



- April 22, 2020 -



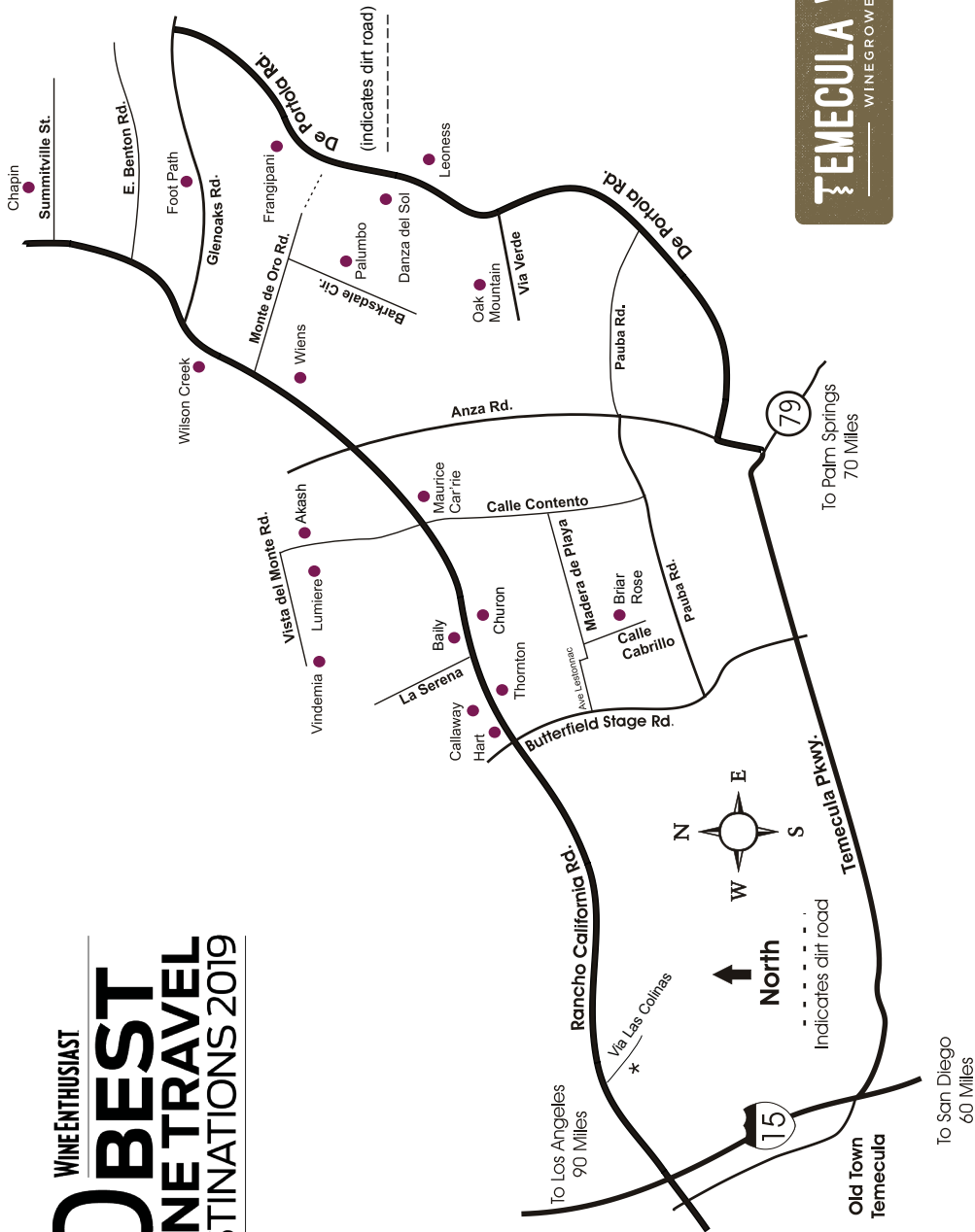
CALIFORNIA WINE MONTH, TEMECULA STYLE!

- September 1-30, 2020 -



The 10th Annual
Temecula Valley
Wine & Culinary Showcase
- September 26, 2020 -

WINEENTHUSIAST 10 BEST WINE TRAVEL DESTINATIONS 2019



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