



TEMECULA VALLEY

WINEGROWERS

Sunday January 26, 2020
11 A M - 4 P M



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.

AVENSOLE WINERY

Wine Selection:

2018 Merlot – Barrel Sampling

2018 Susan Sauvignon Blanc

2015 Sole Serenade ~ Merlot and Cab Franc.

Food Pairing:

Braised short rib with garlic mashed potatoes, seasonal vegetable and demi-glace prepared by Avensole Restaurant.

Features:

Wine club discounts apply for the day for event ticket holders!

Live music at the tasting room patio from 1p-4pm.

BEL VINO

Wine Selection:

Butterfly Effect ~ A dry red blend.

Peach Mango ~ Sparkling bubbly wine.

2017 Merlot – Barrel Sampling ~ Flavors of spice, dark fruity and mild chocolate.

Food Pairing:

Salted caramel cheesecake, creamy cream cheese, graham cracker crust, drizzled with caramel sauce.

Features:

Daring Greatly will be performing live on stage from 12pm-4pm.

20% off any bottle purchase for barrel tasting attendees.

CARTER ESTATE & WINERY

Wine Selection:

2014 Sangiovese

2015 Blanc de Noir - New Release

Food Pairing:

Sun-dried tomato bruschetta will be paired with our Sangiovese.

Herb cheese tartlet, parmensan crisp, micro basil will be paired with our Blanc de Noir.

COUGAR VINEYARD & WINERY

Wine Selection:

2018 Estate Falanghina ~ Cougar petitioned and got recognized as a varietal in the U.S. Crisp pear, Gala apples and citrus flavors.

2016 Estate Lambrusca di Alessandria – Barrel Sampling ~ Cougar also petitioned and got recognized in the U.S. Big, bold, and beautiful red wine; not your parents' Lambrusco!

2016 Estate Primitivo ~ Dark fruit and peppery notes with a smooth lingering finish.

COUGAR VINEYARD & WINERY, continued

Food Pairing:

Cougar's famous spicy Arrabbiata red sauce meatball served with garlic rubbed crostini and parmesan cheese. The wine in the Arrabbiata sauce is the Primitivo.

Features:

Special wine offers and discounts to all participants plus a bonus taste from our regular tasting menu in our tasting room.

DOFFO WINERY

Wine Selection:

2017 Zinfandel

2017 Motodoffo Super Tinto

2018 Malbec – Barrel Sampling

Food Pairing:

Roasted tomato and basil bisque.

Features:

Special wine discounts offered to event ticket holder.

EUROPA VILLAGE

Wine Selection:

2017 Reserve Viognier

2017 Reserve Cabernet Sauvignon - Barrel Sampling

NV Poco Rojo OR Aleatico (guest choice)

2004 Tesoro Del Sol

Food Pairing:

Applewood smoked pulled pork slider with black pepper, avocado cilantro coleslaw, barbecue butter & grapefruit cider. Gingersnap cookie with cream cheese frosting.

Features:

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

FALKNER WINERY

Wine Selection:

2017 Sangiovese – Barrel Sampling ~ Delicious estate grown wine with flavors of plum raspberry, and spice with a smooth finish.

2018 Chardonnay – New Release ~ This Temecula Valley wine has enjoyable flavors of apple, melon and casaba. The nice lingering finish makes this a great "food friendly" wine.

Food Pairing:

Shrimp caprese skewers; baby heirloom tomatoes, cherry mozzarella balls, basil, garlic oil, and house-made balsamic reduction.

Features:

20% off purchases of 2018 Chardonnay.

FAZELI ESTATE WINERY

Wine Selection:

2014 Phel Phel ~ Red cherry fruit with subtle hints of black pepper, cigar and spice.

2014 Mehregan ~ Blackberry fruit layered with allspice, vanilla and cherry cola.

2015 Cabernet Franc - Barrel Sampling.

Food Pairing:

Navarian braised lamb served over herb polenta cake with a demi-glace sauce.

Features:

10% off bottle purchases for event ticket holders.

LORENZI ESTATE WINERY

Wine Selection:

2017 Cabernet Sauvignon – Barrel Sampling ~ Estate Cabernet, rich and decadent. A sure follow-up to our classic 2015 that won double gold in New York.

2015 Zinfandel

2015 Syrah

Food Pairing:

Artisan cheeses and charcuterie board.

Features:

10% off on all wine purchases.

LORIMAR VINEYARDS & WINERY

Wine Selection:

2018 Meritage – Barrel Sampling

2016 Meritage

2017 Cabernet Franc

Food Pairing:

Mini French dip; tri-tip, provolone cheese, and caramelized onions on a mini French roll served with au jus.

Features:

Live music by Harmony Road from 1 – 4 pm on our patio.

MASIA DE LA VINYA WINERY

Wine Selection:

NV Brut ~ Floral nose, flavors of peach and pear with a toasty finish.

2015 Barbera ~ Red fruit and tobacco, flavors of cherry cola and blackberry.

NV Malbec – Barrel Sampling

MASIA DE LA VINYA WINERY, continued

Food Pairing:

Our Brut is paired with Boursin cheese and jalapeño seasonal berry relish crostini. Our Barbera is paired with flatbread and prosciutto with fig, parmesan, arugula and balsamic drizzle.

Features:

Live music and wine specials offered.

MIRAMONTE WINERY

Wine Selection:

2018 Opulente Blanc ~ Crispy, dry, white wine. {13% ALC/ 50% Verdelho + 27% Torrontes + 15% Macabeo + 8% Albarino}

2016 Four Torch ~ Medium-bodied red with hints of strawberry jam {13.8% ALC. / 55% + 30% Mourvedre + 15% Syrah}

2017 Tempranillo – Barrel Sampling

Food Pairing:

Meatballs in a spicy marinara sauce.

MONTE DE ORO WINERY

Wine Selection:

2016 Syrah ~ 90% Syrah, 10% Petite Sirah. Aged in 45% French oak, 55% in neutral barrels. 480 cases produced. Pronounced blueberries, black spice, and lavender.

2017 Syrah – Barrel Sampling ~ Neutral barrels, will then be racked into new French oak.

2018 Nostimo ~ 40% Sauvignon Blanc, 30% Muscat Canelli, 15% Viognier, 15% Pinot Gris. Notes of pear, peaches, banana, and pineapple.

Food Pairing:

Smoked salmon, truffle crème fraîche, fresh dill on cucumber slice.

Features:

Selling futures and 10% off of 3 or more wine bottle purchases.

MOUNT PALOMAR WINERY

Wine Selection:

2019 Castelletto Cortese – Barrel Sampling ~ This rare estate grown white Italian varietal with notes of pear, lemon and coconut with a light buttery finish.

2016 Castelletto Dolcetto – Barrel Sampling ~ This red wine has rich taste of sour cherry and pomegranate with hints of chocolate and brown spice.

Food Pairing:

Shrimp toast; marinated shrimp, caramelized onions & garlic, butter fried crostini, sun-dried tomato bruschetta, paired with Castelletto Cortese. Arancini; caramelized mushrooms, pancetta, pecorino and parmesan, lemon zest risotto, paired with Castelletto Dolcetto.

MOUNT PALOMAR WINERY, continued

Features:

Event ticket holders will receive 10% off wine bottle purchases made in the tasting room during the day of the event. Live music from 1p-4p.

PELTZER FAMILY CELLARS

Wine Selection:

2017 Sangiovese ~ Barrel Sampling

2017 Syrah

Food Pairing:

Potini Bar; our Tuscan garlic mashed potato served with an assortment of flavorful toppings of bacon, green onions, shredded cheese and sour cream.

Features:

15% off wine bottle purchases for the day.

PONTE WINERY

(Event guests will be served at The Cellar Lounge at Ponte Vineyard Inn)

Wine Selection:

2018 Arneis

2018 Sangiovese – Barrel Sampling

Food Pairing:

Cabernet braised short rib taco topped with house-made pickled onion and cabbage. Yellow tomato bruschetta with roasted red bell pepper and grated parmesan cheese and balsamic drizzle.

Features:

20% off featured wines for event ticket holders. 30% off featured wines for Wine Club Members.

ROBERT RENZONI VINEYARDS

Wine Selection:

2019 Vermentino ~ This Italian varietal is bursting with flavors of passion fruit, pineapple and ripened pear.

2016 Tempranillo ~ This Temecula grown Spanish varietal has a complicated nose filled with vanilla bean, dried fig, and hints of leather. On the palate, flavors of blackberry, caramel, and tobacco.

2018 Montepulciano – Barrel Sampling ~ A luscious wine with flavors of red plum, cherry, and clove with a hint of violet.

Food Pairing:

Mama Rosa's Lasagna; homemade marina sauce spread throughout layers of delicious Italian pasta, a bounty of Chef Carmen's 5 cheese blend, ground turkey, parmesan artichoke sausage, and Bechamel sauce.

Features:

10% off bottle sales for event ticket holders.

SOMERSET VINEYARDS & WINERY

Wine Selection:

2019 SRV ~ Sauvignon Blanc, Roussanne, Viognier blend; refreshing and crisp with hints of white flowers on the nose while exotic stone fruit and tropical components dance on the pallet. This wine is a delight to the senses!

2018 Cinsault – Barrel Sampling ~ This will be a part of our Le Meridio Rhone-style blend that will be bottled in April 2020. Enticing expression of floral and light strawberry notes which are balanced by hints of oak and various dried fruits.

Food Pairing:

La Cocina Magic Burritos; mini bean and cheese burritos topped with your choice of chile verde or chile Colorado. Chips and salsa available on the side.

Features:

20% off bottle purchases for event ticket holders. We will also announce opportunities for winery tours throughout the day!

SOUTH COAST WINERY RESORT & SPA

Wine Selection:

2019 Pinot Grigio

2016 Wild Horse Peak Merlot – New Release

Food Pairing:

Cajun shrimp on red pepper polenta cake served with our Pinot Grigio. Beef tenderloin with tomato jam served with our Merlot.

- UPCOMING EVENTS -



- April 22, 2020 -



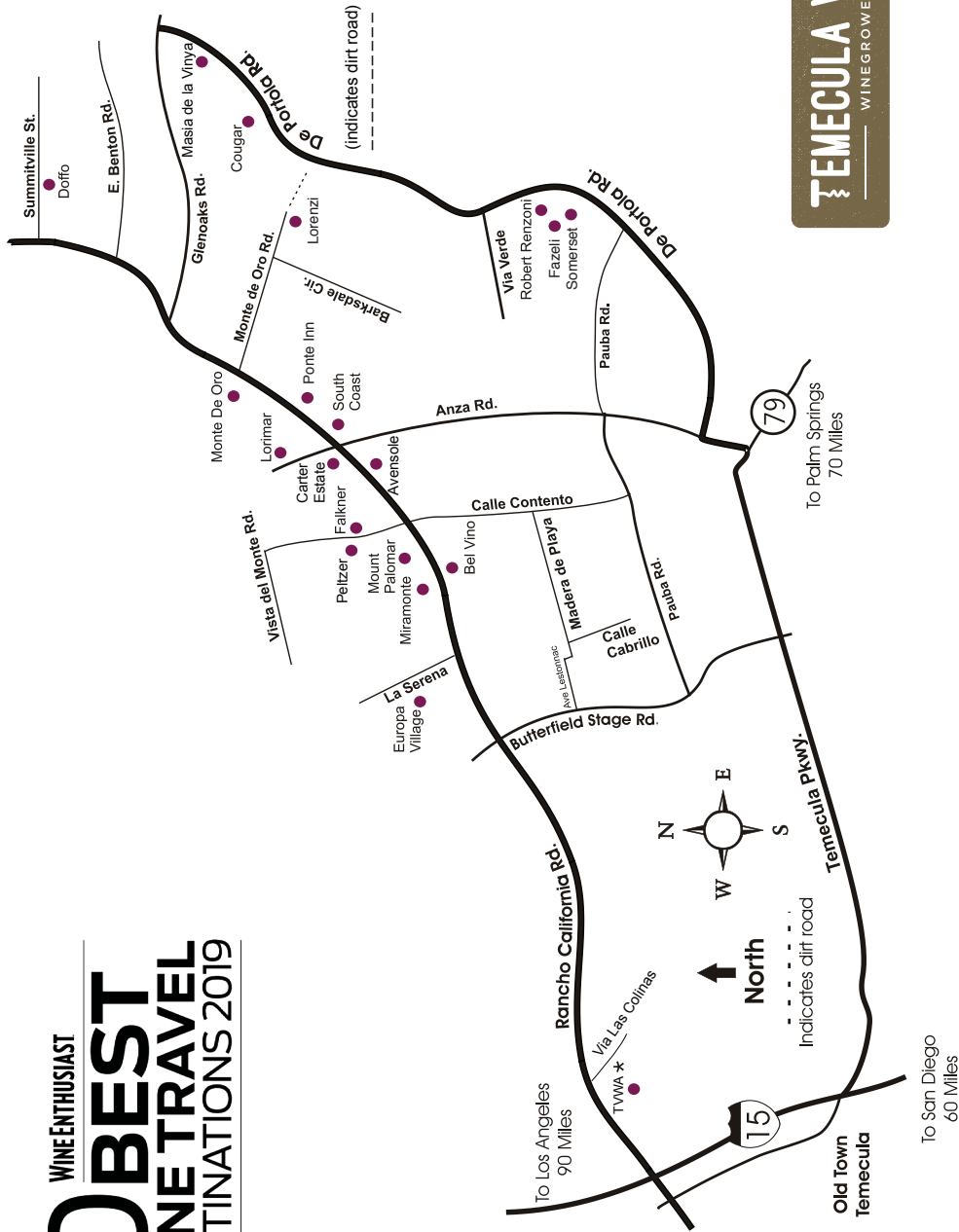
CALIFORNIA WINE MONTH, TEMECULA STYLE!

- 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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