

Chilean Reds

Cabernet Sauvignon \$2550
Full-bodied with nice tannins, producing a dry red wine with flavors typically described as black cherry and currant

Merlot \$2550
A distinctively aromatic, spicy, medium-bodied red table wine with an abundance of fruit and a velvet-like quality

Syrah \$2550
Makes a full-bodied, tannic wine that stands alone or blends well with any other grape

Malbec \$2550
Makes a big, rich and deeply flavored wine

Carmenère \$2550
Prized for both its depth of color with a flavor that can range from herbal to gamy adding complexity to blends

Pinot Noir \$2700
Produces a wine that is clear, velvety, brilliant and medium to deep red in color with full flavors of cherries, plums, raspberries and strawberries.

Cabernet Franc \$2550
Spicy in aroma with hints of plum and violet, this wine is more often used as a secondary element in blends of Bordeaux or Meritage

Chilean Whites

Sauvignon Blanc \$2550
Possessing good fruit and citrus flavors, this grape is used to produce white table wines from sweet to dry

Chardonnay \$2550
With flavors ranging from buttery to creamy to nutty to smoky, this grape yields a full-bodied wine

Viognier \$2550
A classic Italian-style white wine with a nice color and a crisp fruity taste

Desert Wine

Pink Muscat \$2550
Produces a fruity and nicely sweetened dessert wine

Chilean Juices

**Pinot Noir, Pinot Grigio,
Chianti, Red Zinfandel**

¼ Barrel/60 Bottles \$1000

½ Barrel/120 Bottles \$1350

Full Barrel/240 Bottles \$2550

2011 Chilean Winemaking Schedule

Session 1 (May)

- Crushing the grapes
- Preparation for fermentation

Session 2 (May)

- Pressing the grapes
 - Filling the barrel
- (7 to 10 days after crushing the grapes)

Session 3 (July & August)

- Racking the wine
- Topping off the barrel

Session 4 (January & February)

- Bottling the wine
- Labeling the wine

2014 BRUNELLO

&

2014 BAROLO

“LIMITED EDITIONS”

We are pleased to offer for the first time, the opportunity to handcraft our first “vintage” Brunello made exclusively from 100% Sangiovese grapes and Barolo made exclusively from 100% Nebbiolo grapes infused with sulfites.

Aged two years in French oak barrels, then bottled and allowed to age an additional two years in the bottle under ideal conditions, this wine promises to become a classic and to only get better with age and you can proudly say “you made it yourself.”

The vintage will be limited to 50 cases of each and will be offered on a first come, first serve basis at a cost of \$240 per case.

Those who choose to participate in this historical undertaking will be invited, along with their families, to attend an exclusive tasting party when the aging process has been completed.

So don't miss this opportunity.
Sign up now!

