

WINE + CHEESE PAIRING







MILLER RANCH

SAUVIGNON BLANC

YOUNTVILLE · NAPA VALLEY ESTATE GROWN



MT GEORGE VINEYARD

MERLOT

COOMBSVILLE · NAPA VALLEY ESTATE GROWN



ESTATE GROWN

CABERNET SAUVIGNON

NAPA VALLEY

CHEESE PAIRING Fresh Goat Cheese/Chevre Double or Triple Cream Brie

VINEYARD 100% Miller Ranch Vineyard

TASTING NOTES Bright and spritzy, with light aromatics of grapefruit, pineapple, and kiwi. Passionfruit, mango and lemon curd flavors burst through this well-balanced wine with bright acidity and hints of lime zest and tangerine on the finish.

CHEESE PAIRING Gruyere

Goat Cheddar

VINEYARD 100% Mt. George Vineyard

TASTING NOTES Aromatics of rhubarb pie and toasted paprika. Bright acidity and medium-bodied. A sweet and savory mix of tart cherries, red berries, clove and black pepper spices, with a long, streamlined finish.

CHEESE PAIRING

Extra Sharp Cheddar Parmesan

Vineyard

52% Silverado Vineyard 39% Mt. George Vineyard 9% Oakville Station Vineyard

TASTING NOTES

Well-defined fruit aromas and flavors of boysenberry and plum with great acidity and hints of earth and a touch of vanilla.

