KOBRAND

CALIFORNIA WINE GUIDE
California is the center of the wine world in the United States. Every one of the world’s noble grape varieties thrives in California’s diverse microclimates and soil types. Though as a wine-producing region California is relatively young, the soils that contribute to California’s finest wines have been developing for 10 million years. The first vinifera vines were planted by Franciscan missionaries in 1770 but it wasn’t until two centuries later, having survived Prohibition and phylloxera, that California’s wine industry truly gained momentum. Today, nearly 90% of all wines made in the United States are produced in California and it is home to the great majority of the country’s American Viticultural Areas (AVAs).
**THE CALIFORNIA WINE LABEL**

**Brand or Proprietary Name**
The name used by the bottler to identify the product. If no other name is shown, the bottler’s name is considered the brand.

**Viticultural Area (AVA)**
A viticultural area is a defined grape-growing region distinguished by its soil, climate, history and geographic features. If a viticultural area is cited on the label, at least 85% of the wine must be produced from grapes grown in that area. California law requires that 100% of the grapes come from within California.

**Estate Bottled** (when applicable)
Indicates that 100% of the wine comes from grapes grown on land owned or controlled by the winery (which must be located in the AVA specified on the label). The complete winemaking process through bottling must take place on the winery’s premises.

**Declaration of Sulfites**
Required on any wine that contains 10 parts per million (ppm) or greater of sulfur dioxide.

**Federal Health Warning**
Required on all alcoholic beverages containing 0.5% or greater alcohol by volume.

**Vintage Date**
Specifies the year the grapes were harvested. For wines which designate an AVA, at least 95% of the grapes must be of the specified vintage. For wines with a general “California” designation, the minimum drops to 85%.

**Viticultural Designations**
Varietal designations, the names of the grapes predominantly used to make the wine, are not required to appear on a wine label; however, if listed, at least 75% of the grapes used to make the wine must be of that variety and an AVA must also be designated.

**Bottling Specifications**
The name or trade name and address of the bottler must appear on the label.

**Alcohol Content**
Alcohol content in percent by volume or the words “Table Wine” (to indicate the wine contains between 7% and 14%) must appear on the label.

**Net Contents**
Representing the liquid volume in metric measurement, net contents must be included on the label or blown into the bottle glass.

**2007 SONOMA COUNTY MERLOT**
A true Sonoma County Merlot, hand-picked primarily from St. Francis’ three estate vineyards, is a true interpretation of this popular varietal, distinguishable by its full and intense expression of the Merlot grape in a distinctive Sonoma style. Note the generous fruit, hints of chocolate and a mouth-filling finish.

**www.stfranciswinery.com**
PRODUCED AND BOTTLED BY ST. FRANCIS WINERY & VINEYARD, L.P. SANTA ROSA, CALIFORNIA, U.S.A.
CONTAINS SULFITES/750ML/ALC.14.5% BY VOL.

**GOVERNMENT WARNING:**
Drinking alcoholic beverages during pregnancy may cause birth defects. Consuming alcoholic beverages impairs your ability to drive or operate machinery and may cause health problems.

**Federal Health Warning:**
General women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.
UNDERSTANDING CALIFORNIA’S TERROIR AND AVAS

California’s Terroir

The various types of terroir found in California vineyards are a winemaker’s paradise. Loosely translated, the concept of terroir can be defined as all the environmental factors (the vineyard’s soil composition, topography, exposures, sunlight, orientation, rainfall, drainage, climate and weather patterns, etc.) that affect a vineyard. In California, choice combinations of calcareous shale and limestone, volcanic rock or loamy sand sit atop layers of metamorphic rock only a few meters underneath, all of which provide mineral-laden nutrients to vines that penetrate deep into the strata to find water. Long, sun-filled days with cooling, coastal breezes and chilly, dry nights with low yearly rainfall provide grapes extended “hang times” and the fruit is harvested when growers determine optimum phenolic ripeness. There is little annual rush to harvest before rainfall, hail or frost, as there is in France, Italy and Spain. Most vineyards are “dry-farmed” (without irrigation) which reduces vine vegetation and grape yields, with the effect that vines produce fewer bunches of smaller grapes with more intense concentration of aromatic depth and flavor complexity.

What is an AVA?

An American Viticultural Area (AVA) is a designated grape growing region distinguishable by geographical features, the boundaries of which have been recognized and defined by the Alcohol and Tobacco Tax and Trade Bureau (TTB). The TTB developed this system of geographical designations in 1983. The only requirement of an AVA is that 85% of the grapes must come from within the AVA in order for it to appear on a label. While the area of origin has a vital impact on the quality of grapes, an AVA is not a designation of quality and no other regulations are bound to it, i.e. it does not regulate grape varieties grown in the given region, maximum yields or aging requirements. AVAs vary drastically in size, ranging from the Ohio River Valley AVA of 16,640,000 acres across four states to California’s Cole Ranch AVA of less than a quarter of a square mile.
<table>
<thead>
<tr>
<th>AVA Name</th>
<th>Acreage*</th>
<th>Effective Date</th>
<th>AVA Name</th>
<th>Acreage*</th>
<th>Effective Date</th>
</tr>
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<tbody>
<tr>
<td>Alta Mesa</td>
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<td>Mount Harlan</td>
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<td>Mount Veeder</td>
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<td>Arroyo Seco</td>
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<td>February 1990</td>
<td>North Coast</td>
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<td>Atlas Peak</td>
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<td>May 1983</td>
<td>North Yuba</td>
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<td>Northern Sonoma</td>
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<td>January 1988</td>
<td>Oak Knoll District/Napa Valley</td>
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<td>Bennett Valley</td>
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<td>Oakville</td>
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<td>Paso Robles</td>
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<td>Potter Valley</td>
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<td>Ramona Valley</td>
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<td>Red Hills Lake County</td>
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<td>Temecula</td>
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<td>Willow Creek</td>
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<td>Merritt Island</td>
<td>5,000</td>
<td>December 1997</td>
<td>York Mountain</td>
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<td>Mokelumne River</td>
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<td>Yorkville Highlands</td>
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<td></td>
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<td>Yountville</td>
<td>8,260</td>
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</tbody>
</table>

*Approximate acreage. Source: Wine Institute
**Green Winemaking**

Earth-friendly, “green” practices are a leading trend in California winemaking with roots dating back decades. Over the years, three categories for green viticulture and vinification have developed: “Sustainable,” “Organic” and “Biodynamic.”

**Sustainable**

Nearly all California wineries practice some level of sustainability, with environmentally friendly, socially equitable and economically feasible practices. Sustainability is not government-certified but several voluntary programs exist, including the Certified California Sustainable Winemaking (CCSW) program created in 2010, a joint effort by the Wine Institute and California Certified Organic Farms (CCOF).

A pioneer in green farming, Benziger created its own rigorous third-party certified-sustainable vineyard program in 2007 focused on biodiversity, soil revitalization and natural pest management. Similarly, Cakebread Cellars was the second Napa Valley winery awarded green business certification through the “Napa Green Certified Winery” program, a certification Sequoia Grove is also pursuing, requiring water and energy conservation, waste reduction and pollution prevention. Domaine Camerons has practiced sustainable farming since its inception in 1987 and, in 2003, installed what was then the largest photovoltaic solar collection system on any winery in the world. The Winery also employs a natural night cooling system and skylights. St. Francis installed a solar electrical system and practices water conservation and recycling; in 2009 the winery enacted the Farm Plan to increase sustainability practices in all vineyards.

**Organic**

In California, only 5% of total wine grape plantings are certified organic by a Department of Agriculture (USDA)-accredited third party organization, most prominently California Certified Organic Farms (CCOF). Regulation of organic products began in 1990 with the National Organic Foods Act administered by the USDA through its National Organic Standards Board (NOSB) and National Organic Program (NOP) along with the Alcohol and Tobacco Tax and Trade Bureau (TTB), which is responsible for wine labeling compliance. Four categories of “organic” labeling exist:

- **100% Organic Wine** must be made with 100% organically grown grapes (farmed without pesticides, herbicides, synthetic fertilizers, soil fumigants, or other chemicals), must be vinified without added sulfites (naturally occurring sulfites may not exceed 10 parts per million) and must show the name of the certifying agency (use of USDA “Organic” seal is optional).

- **Organic Wine** requires 95% organically farmed grapes with no added sulfites.

- **Wines Made With Organic Grapes** must contain at least 70% organically farmed and verified grapes and may contain added sulfites; the wine may bear the seal of the certifying agency but not that of the USDA.

- **Some Organic Ingredients** may include organic grapes (less than 70% is required and more than 30% non-organic agriculturally produced ingredients are permitted) and the label must identify the organic percentage; this carries neither a USDA nor certifying seal.

The winemaking facility for Benziger is Certified Organic by Stellar Certification Services and its organic growers either carry a Stellar certification or one from the CCOF. Domaine Camerons became the first US sparkling winery with all estate vineyards Certified Organic in April 2008; the winery had never used insecticides since its inception in 1987.

**Biodynamic**

Biodynamics, practiced by roughly two dozen California wineries today, is the most rigorous form of organic farming. Developed in the 1920s and heavily influenced by the philosophy of Dr. Rudolf Steiner, Biodynamic farming takes a holistic approach, seeking a symbiosis between all working parts as one organism. Biodynamics eliminates synthetic chemicals and encourages biodiversity, a closed nutrient system, the use of homeopathic teas and a close personal connection to the land. Instead of bagged fertilizer, weed killer and pesticides, for example, Biodynamics relies on composting, natural predator-prey relationships, cover crops, and native animals. In terms of vinification, Biodynamic wines must meet special standards defined primarily by use of natural (rather than cultured) yeasts, zero additives (like sugar, tannin and acid adjustments, and bacteria to start malolactic fermentation) and limited use of added sulfites (for dry wines, less than 100 parts per million). Biodynamic farms and vineyards are inspected annually.

Benziger is one of 71 Demeter-certified Biodynamic wineries in North America, with all four estate vineyards Demeter-certified Biodynamic. As of July 2011, Benziger was one of only 16 North American wineries fully Demeter and Stellar certified, including vineyards and wine. Benziger began the transition to Biodynamics in the mid-nineties and has today become a leader in Biodynamic winemaking, with Mike Benziger as the face of the movement on the cover of Wine Spectator’s “green” issue in 2007. Benziger is devoted to using its experiences and insight to mentor a network of growers and encourage the expansion of Biodynamic farming.

<table>
<thead>
<tr>
<th><strong>Kobrand Winery</strong></th>
<th><strong>Green Practices</strong></th>
<th><strong>Wines, Vineyards &amp; Facilities</strong></th>
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<tr>
<td>Benziger Family Winery</td>
<td>Stellar Certified Sustainable, Stellar Certified Organic</td>
<td>Entire Sonoma County Line, Winemaking Facility</td>
</tr>
<tr>
<td>Cakebread Cellars</td>
<td>Sustainable</td>
<td>Napa Green Certified</td>
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<tr>
<td>Winery and Vineyards</td>
<td>Demeter Certified Biodynamic</td>
<td>All Estate Vineyards Tribute</td>
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<th><strong>Domaine Camerons</strong></th>
<th><strong>Green Practices</strong></th>
<th><strong>Wines, Vineyards &amp; Facilities</strong></th>
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</thead>
<tbody>
<tr>
<td>CCOF Certified Organic</td>
<td>All Estate Vineyards Le Rêve, Rosé, Pinot Noir</td>
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<td>Pursuing Napa Green Certification</td>
<td>Winery and Vineyards</td>
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<th><strong>Wines, Vineyards &amp; Facilities</strong></th>
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<td>Sustainable</td>
<td>Winery and Vineyards</td>
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# Key California Grape Varieties

<table>
<thead>
<tr>
<th>Grape Variety</th>
<th>Region</th>
<th>Character &amp; Use</th>
<th>Aromas &amp; Flavors</th>
<th>Kobrand Examples</th>
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</thead>
<tbody>
<tr>
<td>Cabernet Franc</td>
<td>Napa Valley, Sonoma County</td>
<td>Medium-bodied, lighter color, medium-tannins, herbaceous / Meritage blends with Cabernet Sauvignon and Merlot</td>
<td>Ripe raspberry, anise, roasted coffee, herbaceous</td>
<td>Cakebread Cabernet Sauvignon &amp; Dancing Bear Cabernet Sauvignon, Sequoia Grove Cabernet Sauvignon &amp; Cambium, St. Francis Merlot, RED SPLASH, Benziger Tribute &amp; Cabernet Sauvignon</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Napa Valley &amp; Sonoma County &amp; Statewide</td>
<td>Cross between Cabernet Franc and Sauvignon Blanc; late-ripening, dense, high-tannin, deep-colored, age-worthy / Monovarietals and blends</td>
<td>Cassis, blackberry, black wild herbs, dark chocolate, coffee</td>
<td>Cakebread Cabernet Sauvignons, Sequoia Grove Cabernet Sauvignon &amp; Cambium, St. Francis Cabernet Sauvignon, Benziger Cabernet Sauvignon &amp; Tribute, RED SPLASH</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Napa Valley, Carneros, Sonoma County, Monterey County, Santa Barbara County &amp; Statewide</td>
<td>Mutabile character highly influenced by winemaking method, age-worthy / Monovarietals</td>
<td>Apples, pear, citrus, peaches, pineapple, tropical fruits; butter; nutty or vanilla, if oaked</td>
<td>Cakebread Chardonnays, Sequoia Grove Chardonnay, St. Francis Chardonnay, Benziger Chardonnay, Domaine Carneros Brut Vintage, Brut Rosé &amp; Le Rêve, Foley Chardonnay</td>
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<tr>
<td>Gewürztraminer</td>
<td>Anderson Valley, Russian River Valley, Central Coast</td>
<td>High-alcohol, moderate acidity, spicy / Dry, medium sweet or dessert monovarietals</td>
<td>Lychee, sweet pea blossom, peach, mango, white pepper, spice</td>
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<td>Malbec</td>
<td>Napa Valley</td>
<td>High-alcohol, high-tannin, deep-colored, age-worthy / Monovarietals or Meritage blends</td>
<td>Plum, dark berries, anise, violets</td>
<td>Cakebread Merlot &amp; Cabernet Sauvignon, Sequoia Grove Cabernet Sauvignon &amp; Cambium, St. Francis Merlot, RED SPLASH, Benziger Merlot</td>
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<td>Merlot</td>
<td>Napa Valley, Sonoma County, Santa Barbara County &amp; Statewide</td>
<td>Plump fruit, full-bodied, medium-tannin, age-worthy / Monovarietals and blends</td>
<td>Black cherry, blackberry, blackcurrant, tea leaves, spice, mocha</td>
<td>Cakebread Merlot &amp; Cabernet Sauvignon, Sequoia Grove Cabernet Sauvignon &amp; Cambium, St. Francis Merlot, RED SPLASH, Benziger Merlot</td>
</tr>
<tr>
<td>Petit Verdot</td>
<td>Napa Valley, Sonoma County</td>
<td>Dense fruit, deep-colored, high-tannin / Meritage blends</td>
<td>Dark plums, blackberry, graphite, tobacco</td>
<td>Cakebread Cabernet Sauvignon, Sequoia Grove Cabernet Sauvignon, St. Francis Merlot, Benziger Tribute, Cabernet Sauvignon &amp; Merlot</td>
</tr>
<tr>
<td>Pinot Grigio / Pinot Gris</td>
<td>Central Coast, Sonoma County &amp; Statewide</td>
<td>Medium-to full-bodied, rich yet crisp / Monovarietals</td>
<td>Lemon, apple, Asian pear</td>
<td></td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Sonoma County, Carneros, Santa Rita Hills, Monterey County</td>
<td>Difficult to grow and vinify, recepitive to terrior influence, medium-to-full-bodied, medium-tannins, complex aromatics, age-worthy / Strictly monovarietals</td>
<td>Cherry, blackberry, mushroom, earth, truffle, spice</td>
<td>Cakebread Pinot Noir, Benziger Pinot Noir, Domaine Carneros Pinot Noir, Brut Vintage &amp; Brut Rosé, Foley Pinot Noir</td>
</tr>
<tr>
<td>Riesling</td>
<td>Anderson Valley, Russian River Valley, Santa Barbara County &amp; Statewide</td>
<td>Complex, high-acid, aromatic, fruity, age-worthy / Dry, off-dry and sweet varietal wines, sparkling wines, some blends</td>
<td>Floral, wet slate, ripe pear, apple, citrus, honey, petroluem</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Sonoma County, Napa Valley, Santa Barbara County &amp; Statewide</td>
<td>Aromatic, light to medium-bodied, high-acid, can be vinified dry to dessert / Monovarietals and blends</td>
<td>Grass, pineapple, melon, gooseberry, grapefruit, fresh herbs</td>
<td>Cakebread Sauvignon Blanc, Benziger Sauvignon Blanc</td>
</tr>
<tr>
<td>Syrah</td>
<td>San Luis Obispo County, Santa Barbara County, North Coast &amp; Statewide</td>
<td>Robust, deep-colored, high-tannin, high-alcohol, full-bodied, age-worthy / Monovarietals, Rhône-style blends</td>
<td>Blackberries, ripe dark plums, black pepper, anise, earth, bacon</td>
<td>RED SPLASH, Benziger Syrah</td>
</tr>
<tr>
<td>Viognier</td>
<td>San Luis Obispo County</td>
<td>Full-bodied, high-alcohol, low-acid / Dry to sweet monovarietals or white and red blends</td>
<td>Apricot, honeysuckle, peach, pear, nutmeg</td>
<td></td>
</tr>
<tr>
<td>Zinfandel</td>
<td>Sonoma County, Amador County, San Luis Obispo County &amp; Statewide</td>
<td>Spicy, dense, chewy, high-alcohol, high-tannin / Monovarietals and rosé blends</td>
<td>Black cherry, boysenberries, ripe raisins, prunes, cassis, allspice, cloves, licorice</td>
<td>Cakebread Red Hills Zinfandel, St. Francis &quot;Old Vines&quot; Zinfandel, Benziger Zinfandel</td>
</tr>
</tbody>
</table>
California Wine Regions

Napa

America’s wine renaissance began in Napa Valley, spurred on by the famed Paris Wine Tasting of 1976 in which a Napa Valley Cabernet Sauvignon and Chardonnay beat out French competitors. Today, it is home to more than 300 wineries, whose growers and winemakers combine cutting-edge science with traditional techniques. The climate of warm days and cool nights combined with minimal rainfall during the growing season make Napa Valley a prime growing region. Napa Valley is itself an appellation, or AVA, while encompassing 14 AVAs contained within it. Individual vineyard areas have emerged over the years with distinct microclimates and terrains that imprint recognizable characteristics on the grapes grown within them. Though many different grapes varieties thrive throughout the region, Cabernet Sauvignon is a standout.

Cakebread Cellars

The legendary Cakebread Cellars was founded in 1973 by Jack and Dolores Cakebread on 22 acres in the prized Rutherford appellation. By the mid-1980s, they had completed construction of one of Napa’s most distinctive wineries, a true architectural and technological achievement. Their sons, Bruce and Dennis Cakebread, have played key roles in the development of the winery; today, Bruce is the President and COO and Dennis is responsible for all sales and marketing. Cakebread has expanded its vineyard acreage to approximately 465 acres of Napa’s choicest vineyard sites that are farmed organically or sustainably using a unique soil moisture and leaf water potential measurement system to optimize grape quality. Cakebread Cellars is one of the first wineries certified under the Napa Green Winery program and the Napa Green Vineyard program. In 2010, Cakebread Cellars was honored by the Napa Resource Conservation District with a first time award for conservation in vineyard development.
Cakebread Cellars
Napa Valley Chardonnay
The Napa and cool Carneros 100% Chardonnay fruit is hand-picked at night to allow gentler handling and 10-25% native yeast fermentation in the vinification process. The grapes are whole-cluster pressed without de-stemming for up-front fruit character and heightened aging potential; 40% is barrel fermented in new French oak. Lush fruit and bright acidity are expressed through white pear, flint, and pineapple with modest toasty notes.  
Pair with pan fried and broiled fresh water fish, deep sea fish, tuna, swordfish and chicken.

Cakebread Cellars
Napa Valley Sauvignon Blanc
Produced since 1975, Cakebread’s benchmark Sauvignon Blanc includes small amounts of Semillon and Sauvignon Musqué grapes for added complexity. Night harvested by hand and whole-cluster pressed, grapes are fermented predominantly in stainless steel with roughly 15% in one-year-old French oak barrels. A classic expression, this wine shows crisp aromas of grapefruit and stone fruits with lively acidity, minerality, and fresh fruit flavors on the palate.  
Pair with salads, sandwiches, chicken salads, shellfish.

Cakebread Cellars
Napa Valley Cabernet Sauvignon
Cabernet Sauvignon is blended with Merlot, Cabernet Franc, Petit Verdot and Malbec, with the blend varying from vintage to vintage. Sourced from estate vineyards and select Rutherford, Oakville and Los Carneros growers and benefitting from up to 3 weeks’ extended maceration, each vineyard parcel is vinified separately in new French oak (45%) or older oak barrels. Plush, elegant plum, black cherry and currant aromas introduce flavors of chocolate, herbs, black fruit and cedar. Supple tannins and a lasting, balanced finish.  
Pair with grilled or broiled beef, pork, bison steaks.

Cakebread Cellars
Napa Valley Merlot
Estate vineyards and growers in Carneros, Rutherford and Oakville provide the Merlot (roughly 90%) and Cabernet Sauvignon grapes (percentages vary from vintage to vintage). Each plot is vinified separately, with extended temperature-controlled maceration to ensure rich color and tannins. Using the rack-and-return technique, tannins are softened while maintaining the variety’s distinct character. Ripe blackberry, black tea and dried herb aromas with black plum, cassis and pepper on the palate.  
Pair with pork, pheasant, veal.

Cakebread Cellars
Anderson Valley Pinot Noir
An estate vineyard planted to six French Pinot Noir clones yields small-berried grapes with intense, concentrated flavors and ripe tannins. Each clone is fermented separately in open-top tanks with 2 weeks’ maceration for maximum flavor and color extraction. 15 months’ ageing in French oak barrels (30% new) precedes a year in barrel before bottling. Ripe, dense aromas of earthy black plum and dark chocolate are confirmed on the full, rich palate.  
Pair with grilled fish, seared tuna, pork or red meats.

Cakebread Cellars
Red Hills Lake County Zinfandel
Grapes are grown in the Snow’s Lake Vineyard located in the coveted Red Hills appellation known as prime Zinfandel country with high altitudes and red volcanic soils. Three distinct Zinfandel clones, including heritage selections from Mendocino and Amador counties and a Primitivo clone, comprise this wine. Fermented in stainless steel tanks, the wine is aged in French oak barrels (50% new), blended and then aged 8 months in barrel before bottling. Heady aromas of toasted black plum, black cherry and wild blackberry with cracked black pepper, licorice and briary spice tones introduce a dense, full-bodied palate with deep, concentrated black fruit and spicy flavors.  
Pair with roasts, BBQ or spicy foods.
Cakebread Cellars Napa Valley Chardonnay Reserve
100% Chardonnay including small cluster Dijon and old Wente clones are selected from estate vineyards Foster Road and Milton Road along with cool-climate vineyards in Carneros. Grapes are night-harvested and whole-bunch pressed to ensure the freshest, purest juice possible. The wine’s creamy texture results from 14% ML of the barrel-fermented wine undergoing malolactic fermentation. Aging on its lees for 15 months, the finished wine is beautifully rich with vibrant spiced apple and stone fruit aromas with flavors of peach, apple, melon and toasty notes. **Pair with salmon, swordfish, bouillabaisse or bisques, light meats.**

Cakebread Cellars Vine Hill Ranch Napa Valley Cabernet Sauvignon
100% Cabernet Sauvignon, four vineyard blocks at Vine Hill Ranch, each planted to a different clone, comprise this wine. Each block is fermented separately with an extended 20-day maceration to further extract color and flavor while softening tannins. The blended wine is aged for 20 months in French oak barrels (50% new) prior to bottling. Fresh, concentrated aromas of ripe black currant, black cherry and wild blackberry with notes of cocoa, earth and mineral introduce a big, structured wine with full, firm tannins, bright acidity and a core of intense fruit. **Pair with rich red meats, ox tail stew, venison.**

Cakebread Cellars Benchland Select Napa Valley Cabernet Sauvignon
This wine is made from the finest 100% Cabernet fruit from the Oakville and Rutherford appellations located in the benchlands of the Mayacamas Mountain Range. The eastern exposures and gravel loam soils encourage slow and optimal ripening. Vineyard block are vinified separately, employing tank sizes, yeast strains, fermentation temperatures and maceration techniques best suited to each according to location, ripeness level and clone type. Deep aromas of blackberry, black figs, dark chocolate and tobacco precede flavors of ripe blackberry, dark plums, black cherry and a note of mint with powerful yet supple tannins. **Pair with filet mignon, roast pork loin, lamb chops.**

Cakebread Cellars Dancing Bear Ranch Napa
Dominant Cabernet Sauvignon is blended with Merlot and Cabernet Franc. The highly acclaimed Howell Mountain AVA in the Northern Napa Valley is known for its deep-colored grapes of higher acidity and tannin. The shallow, rocky soils at elevations from 1200 to 1900 feet above sea level yield grapes of marked intensity. To capture the distinctive, intense character of the fruit without extracting overly aggressive tannins, fermentation temperatures are carefully monitored and close attention is paid to the cap of skins on the fermenting wine. Exclusively free-run juice is aged for 20 months in French oak barrels, 41% new. Intense, complex spicy dark plum, blackberry, chocolate and earth aromas introduce focused and beautifully structured wild cherry, fig, brambly spice and dark chocolate flavors with a long finish. **Pair with steak, braised meats, ribs or roasts.**
Sequoia Grove

Sequoia Grove is a boutique Napa Valley winery on Route 29 in the heart of the prized Rutherford appellation. Head Winemaker Michael Trujillo and Winemaker Molly Hill choose from the best palette of Napa Valley fruit sources, both estate and grower fruit, to create Bordeaux-style wines of traditional character and structure with a true sense of place. With a 100-year-old barn for its tasting room, Sequoia Grove winery is nestled among some of Napa Valley’s last remaining sequoia trees.

Sequoia Grove Cabernet Sauvignon Napa Valley

Cabernet Sauvignon-based, the wine is blended with Merlot, Cabernet Franc and Petit Verdot. Estate-grown grapes are combined with fruit from top neighboring growers, including Gary Morisoli, Beckstoffer, Stagecoach and Lamoreaux. Sourcing from multiple terroirs, predominantly Rutherford, allows for distinct expressions of Cabernet Sauvignon. Ripe blackberry, crushed black cherry and cassis aromas are followed by deep, herb-inflced fruit on the palate. **Pair with red meat, grilled or roast pork tenderloin or steaks.**

Sequoia Grove Chardonnay

Selecting grapes from family owned vineyards in the coolest parts of Napa Valley and Carneros result in high intensity of fruit, bouquet and natural acidity. Grapes are hand-harvested and whole-cluster pressed before inoculation with white Burgundy yeast strains. Cool fermentation begins in stainless steel tanks and ends in 100% French oak barrels with no malolactic fermentation. Burgundian in style with a delicate, steely nose with notes of wet stone, ripe pear, honeysuckle, apricot and almond leading to a light, fresh palate with a creamy center of marzipan, nutmeg and a lemon blossom finish. **Pair with chicken, fish, pasta, grilled vegetables.**

Sequoia Grove Cambium

Cambium blends Napa Valley’s best terroirs. On the Rutherford bench, Morisoli Vineyard’s Cabernet Sauvignon Clone 7 thrives in alluvial marine loam and gravelly subsoil, contributing generous, pure fruit and firm structure. Oak Knoll District’s Lamoreaux Vineyard adds rich, round, black cherry and spice flavors from clones in volcanic soils. Cabernet Franc and Merlot show mineral complexity and smooth texture from Stagecoach Vineyard’s volcanic soil in Atlas Peak AVA. **Pairs well with delicately-prepared dishes and subtle flavors, like wild mushroom risotto with seared rib eye and caramelized beets. Can be cellared for 15 years.**
Sonoma

This coastal region lies between the Pacific Coast and the Mayacamas Mountains that separate it from Napa Valley. A diverse winegrowing area made up of several appellations with varied climate and terrain, Sonoma supports a wide range of varieties that thrive in over a dozen microclimates. While the atmosphere often feels more approachable and friendly than its chic, upscale neighbor Napa, Sonoma has older vineyards that produce some of California’s finest Chardonnay, Cabernet Sauvignon, Merlot, Syrah, Zinfandel and Pinot Noir.

St. Francis Winery & Vineyard

A pioneering producer of estate-bottled wines in the California wine revolution, St. Francis was founded in 1971 by Joe Martin and his wife Emma. Over time, St. Francis has acquired over 600 acres of prime Sonoma County vineyards and has developed lasting relationships with growers of some of Sonoma’s most prized grapes. The estate’s four primary vineyards – Behler Vineyard, Nuns Canyon Vineyard, Wild Oak Vineyard and Lagomarsino Vineyard – form what the Winery calls a “tapestry of terroirs,” each with distinct subsoils and microclimates. St. Francis uses only 100% hand-picked Sonoma County fruit, producing big, bold and luscious wines that over-deliver on flavor.
St. Francis Winery & Vineyard

**St. Francis Sonoma County Chardonnay**
Hand-picked at night, estate-grown Chardonnay grapes from Sonoma Valley are blended with carefully selected grapes from the prestigious Carneros, Alexander Valley and Russian River Valley appellations. Fermented partly in stainless steel and partly in new oak barrels, the blended wine undergoes 100% malolactic fermentation. Clean, white fruit, melon aromas with vanilla notes carry through on the palate with a lively acidity and creamy texture. **Pair with fresh fish, shell fish, poultry.**

**St. Francis Sonoma County Cabernet Sauvignon**
Cabernet-based, this wine is blended with Merlot. Grapes are hand-picked primarily from mountain and hillside vineyards with optimal exposure. Estate vineyards in the Sonoma and Russian River Valleys along with grower fruit from superior vineyards in the Dry Creek, Alexander and Sonoma Valleys comprise the blend. Black fruit aromas with notes of vanilla, cedar and tobacco introduce ripe blackberry and black currant flavors with firm structure, generous tannins and spicy oak notes. **Pair with grilled and roasted red meat, pork and wild game.**

**St. Francis Sonoma County Merlot**
Primary Merlot is blended with Cabernet Sauvignon, Petit Verdot and Cabernet Franc. Grown in loam, clay and volcanic soil mixed with gravel, 100% of the Merlot grapes are grown in three estate vineyards in the Sonoma Valley. Dense black fruit with spicy herb and vanilla over-tones give way to full, plush fruit on the palate, nuanced with chocolate notes and framed by round, generous tannins. **Pair with pork dishes, hearty pastas, roasted chicken, BBQ.**

**St. Francis Sonoma County “Old Vines” Zinfandel**
With long-term relationships with 22 Sonoma County growers of Zinfandel, St. Francis uses the most highly sought-after old vines - ranging from 50 to over 100 years’ age - planted on the finest vineyard sites. Mourvèdre, Petite Sirah and Alicante Bouschet vines are planted among the Zinfandel, adding texture and complexity to the “field blend.” Deep aromas of brambles, ripe black berries, licorice and black pepper unfold on the palate with toasty oak notes that carry over into a long luscious finish. **Pair with grilled red meats, BBQ pork ribs, spicy sausage and pizza.**

**St. Francis Sonoma County Claret**
A blend of Merlot, Cabernet Sauvignon and Zinfandel, the Claret is a blend of individual varietal wines, skillfully combined to create a complex, well-balanced and full-flavored wine. Generous aromas of cedar, vanilla and toffee lead to rich, ripe plum and strawberry flavors. **Pair with hard cheeses, pastas, poultry or roast beef.**

**RED SPLASH**
Made from a blend of Merlot, Syrah, Cabernet Franc, Cabernet Sauvignon and Zinfandel, each grape brings its own qualities to the blend. Vinified and matured separately in French and American oak barrels for 18 months, the individual wines each develop their classic characteristics prior to blending. After numerous blending trials, the final blend benefits from an additional 6 months’ aging in the bottle prior to release. Ripe red fruit flavors and spicy aromas are reflected on the palate for a versatile wine that pairs well with a variety of foods. **Pair with pastas with red sauce, pizza, burgers, pressed sandwiches, grilled chicken or fish.**

**White SPLASH**
This blend of four aromatic, flavorful white grape varieties is meant to be enjoyed with friends and family on any occasion. All grape varieties come from top growing regions throughout California. Each variety is fermented separately, then blended to achieve the wine’s trademark luscious full body and sweet, ripe fruit flavors. The percentage of each grape used in the blend varies each vintage to highlight the finest varieties. **Pairs well with salads, seafood, chicken and takeout or is perfect alone.**
The Benziger Family Winery is committed to making wines with distinctive vineyard character. The family’s holdings include 85 acres on the volcanic slopes of Sonoma Mountain, cooled by frequent ocean breezes; these estate vineyards form a beautiful natural amphitheatre of terraced hillsides. Benziger continues to receive widespread attention and praise for their longstanding devotion to earth-friendly farming practices; as of the 2007 vintage, Benziger’s entire portfolio carries some level of green farming certification: sustainable, organic or Biodynamic. Wine Spectator honored Mike Benziger on the cover of the July 2007 issue dedicated to environmentally friendly wines.

Benziger Carneros Chardonnay
Grown according to certified-sustainable farming practices, the grapes for the Carneros Chardonnay are an authentic expression of their appellation, reflecting the crisp natural acidity achievable in cooler climates. An elegant wine of luscious tropical and citrus fruit flavors accented by notes of toast and vanilla. Pair with shellfish, bouillabaisse, fresh fish or grilled chicken.

Benziger Lake & Sonoma Counties Sauvignon Blanc
Vineyard practices from canopy management to crop thinning are focused on cultivating a Sauvignon Blanc that is true to varietal, crisp, fresh, bright and fruity with subtle grass notes and a clean finish. The special care taken to encourage a perfect fruit-to-acid balance in the vineyard is also taken in the cellar. This wine is fermented in stainless steel. Pair with salads, ceviche, crab, light pasta, fresh goat cheese.

Benziger Sonoma County Cabernet Sauvignon
As many as 22 separate lots are harvested and fermented for selection in the final blend for this Cabernet-based blend with Merlot, Cabernet Franc and Petit Verdot. Grapes are sourced from hillsides and benchlands in Sonoma and Alexander Valleys. The finished blend is aged in a combination of American and French oak for 15 months. Blackberry, plum, and chocolate aromas and flavors are supported by a firm tannic structure. Pair with roasted meats, game, pork chops.

Benziger Russian River Valley Pinot Noir
Grapes are sourced from the best certified-sustainable vineyards in the Russian River Valley, primarily planted to clones 115, 667 and 777. Following fermentation of individual lots, the wine is blended and aged for 15 to 18 months in American and French oak. Spice, nutmeg and cherry aromas introduce a rich rhubarb quality with hints of cranberry and red cherry on the palate. Balanced acidity gives the wine an elegant leaness. Pair with salmon, duck, roast beef.

Benziger North Coast Syrah
Both warm and cool certified-sustainable North Coast vineyard sites contribute to this 100% Syrah, resulting in complex fruit character. Individual lots are crushed and cold-soaked prior to fermentation to achieve deep, rich color while tempering tannins and aging takes place in American oak barrels for 14 months. Complex aromas of black fruits, tobacco, black pepper and dried herbs lead to a soft mouthfeel with flavors of ripe plum and blackberry. Pair with spicy bistro dishes, steaks frites.

Tribute
Individual blocks of Biodynamically-grown Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot are harvested, vinified and aged separately before final blending. Tribute is a pure expression of the unique terroir found on the Benziger’s estate vineyard on Sonoma Mountain. It is a remarkably explosive wine with a dense core of concentrated black fruit, herbal nuances and chocolate aromas and flavors. The very developed mid-palate with soft tannins gives the wine a sort of oval shape in the mouth. The complex finish is long and vibrant. Pair with grilled sirloin steak, braised meats or game.
Carneros

Carneros is situated at the southern convergence of Napa and Sonoma Valleys. It boasts a long, cool growing season tempered by maritime breezes and persistent coastal fogs; temperatures average 10 to 15 degrees below those in the upper Napa Valley. These climatic conditions allow the grapes to ripen slowly, developing great flavor intensity and superb balance. Carneros’ proximity to the ocean results in a consistently fine climate and consistently high quality vintages. Carneros is the first American viticultural zone to be defined according to microclimate rather than along political lines. Located between the Mayacama Mountains and the San Pablo Bay, the appellation is known for growing exceptional Pinot Noir and Chardonnay. The cooler climate places Carneros’ temperatures between those of Champagne and Burgundy.

Domaine Carneros

Founded in 1987 by the Taittinger family, Domaine Carneros handcrafts limited-production wines of extraordinary quality. Having earned a reputation as one of the world’s finest producers of méthode champenoise sparkling wines, Domaine Carneros released its first still Pinot Noir in the 1992 vintage. Following decades of sustainable farming practices, all of Domaine Carneros’ four estate vineyards received organic certification by the California Certified Organic Farmers (CCOF) following a successful review in December 2007. Domaine Carneros is the first and only sparkling winery in the US to achieve this distinction.
Domaine Carneros Brut Vintage

Vintage dated each year, this brut cuvée represents the best of Carneros Pinot Noir and Chardonnay made into a classic sparkling wine. Its appellation is always 100% Carneros and the wine is aged in bottle for a minimum of three years before release. It will continue to develop further depth and complexity as it ages. Strands of persistent, pinpoint bubbles and aromas of meadow flowers, pear and citrus peel with hints of toast, vanilla and spice introduce an elegantly structured, rich, round and flavorful palate with the long creamy finish that is the hallmark of Domaine Carneros wines. Pair with double or triple cream cheeses, oysters, shellfish, poultry, Asian, and Californian cuisine.

Domaine Carneros Brut Rosé, Cuvée de la Pompadour

Madame de la Pompadour was Louis XV’s great paramour, famous for having said that “Champagne is the only wine that a woman can drink and remain beautiful.” A blend of Pinot Noir and Chardonnay, the special fruitiness of the Rosé results from several days’ maceration of the Pinot Noir juice on its skins with a small amount of red Pinot Noir wine added, if necessary, to adjust color. The wine’s aroma has hints of wild strawberries and roses with notes of peach. It is a wine of great balance, with a superb affinity for food. Although it is pink in color, Brut Rosé is not sweet – it is a true sparkling Brut. Pair with lobster, salmon, roast duck, fruity desserts, summer afternoons on the deck and any romantic occasion.

Domaine Carneros Pinot Noir

Domaine Carneros Pinot Noir is a wine of nuance, depth and layers of bright red fruits complemented by soft tannins. It is 100% Pinot Noir, comprised of seven clonal selections from the four Domaine Carneros estate vineyards, all Certified Organic. Gentle handling from harvest through release creates a wine with a remarkable, long, silky finish. One year’s aging in small French oak barrels (35% new) adds subtle nuances to show complex fruit characteristics. Intensely fragrant and elegant with deep cherry red color and powerful, classic Carneros aromas of raspberry, black cherry, smoke and exotic spice, this wine has the character and structure to improve with age. Pair with beef, lamb, fowl, duck, game, pork, grilled salmon and aged cheeses.

Domaine Carneros Le Rêve Blanc de Blancs

Inspired by Champagne Taittinger’s Comtes de Champagne, this luxury tête-de-cuvée reflects its Carneros terroir. Crafted from five organically grown estate Chardonnay clones, this wine is made with the traditional Champagne method and is bottle-aged a tremendous 5-6 years “sur lie” before release. Shows aromas of white flowers, pear and lemon curd before full flavors of white fruits, crème brûlée, spice and toasted nuts, and a long, silky finish. Delicious with double or triple cream cheeses, fish, shellfish and poultry.
Santa Rita Hills

The Santa Rita Hills region is characterized by brisk daily ocean breezes and blanketing maritime fog, making it one of the world’s coolest growing regions, and allowing for ripe yet elegant character. Typically rain-free in the fall, grapes benefit from extended hang time on the vine with one of the longest growing seasons in the world. The resulting grapes are physiologically mature and extremely flavorful without becoming overripe.

Foley Estates Rancho Santa Rosa Chardonnay, Santa Rita Hills

This wine’s grapes come from 100 acres of cool, coastal Chardonnay vineyards that are divided into 59 separate micro-blocks to utilize the nuances of the contoured terrain and sandy, well-drained soils. Each block is vinified and aged separately. This Chardonnay has pear, citrus, melon and mineral aromas with bright fruit on the palate, underpinned by hints of toasty oak and hazelnut. Clean acidity enhances the long finish. Pair with smoked salmon, grilled fish, pan fried chicken and pork chops.

Foley Estates Rancho Santa Rosa Pinot Noir, Santa Rita Hills

Foley’s estate vineyard is planted to 126 acres of Pinot Noir on steep, hillside sites on calcareous soils. The vineyard is divided into 59 unique micro-blocks and the vinification follows Burgundian methods (pigeage 3 times a day during fermentation, 20 months’ aging in new and seasoned French oak). This Pinot Noir has luscious blueberry, cassis, spiced red cherry aromas with vanilla notes and ripe, crushed Bing cherry flavors on the palate, with defined acidity and velvety tannins. Pair with pork tenderloin, roast or grilled poultry, particularly duck.
THE KOBRAND PORTFOLIO

CALIFORNIA
Cakebread Cellars
Sequoia Grove
St. Francis Winery & Vineyards
RED SPLASH by St. Francis
Benziger Family Winery
Domaine Carneros
Foley Estates Vineyard and Winery

FRANCE
Maison Louis Jadot
Château des Jacques
Domaine Ferret
Champagne Taittinger
Château d’Aquità
Château Mont-Redon
Bouvet-Ladubay
Michel Redde et Fils

ITALY
Tenuta San Guido
Tenuta Sette Ponti
Tenute Silvio Nardi
Ambrogio e Giovanni Folonari Tenute
Tenuta La Fuga
Tenute del Cabreo
Tenuta Campo al Mare
TorCalvano
Tenuta di Nozzole
Santa Martina
Spaletti
Michel Chiarlo
Tenuta di Salviano
Agricola Punica
Feudo Maccari Saia
Fernando Pighin
Bollini
Caposaldo

SPAIN
Bodegas RODA
Bodega Don Olegario
Poema

ARGENTINA
Alta Vista
Bodega Chacra

NEW ZEALAND
Craggy Range Winery
Wild Rock
Infamous Goose

PORTO
Taylor Fladgate
Fonseca
Croft

SPIRITS
Alizé Passion
Alizé Cognac
Appleton Estate Rum
Appleton Jamaica Rum
J. Wray & Nephew White Overproof Jamaica Rum
Coruba Jamaica Rums
Depaz Blue Cane Amber Rhum
Café Bohème Coffee Crème Liqueur
Delamain Grande Champagne Cognac
Larressingle Armagnac
Guyot, Dijon, Crème de Cassis

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