Wines for NPOs

Quality Wines for Fundraising Events
Albertoni
2011
Cabernet Sauvignon

This luxurious ruby-colored Cabernet Sauvignon is fruit forward with subtle aromas of boysenberry, raspberry and licorice. On the palate, this wine has a jammy body with a hint of lightly toasted oak and licorice followed by a soft, elegant finish.

This Cabernet Sauvignon pairs well with beef, lamb and goose, especially when cooked with herbs. It is also a great match with gnocchi and dumpling dishes and with cheddar and Brie cheeses.

Alc: 12.5% | G/F: 5.72 g/L
TA: 6.19 g/L | pH: 3.58

Albertoni
2011
Chardonnay

This light buttercup-colored wine has very prominent Chardonnay distinctiveness arising from a foundation of pear aromatics. It delivers a rich, full-bodied, creamy savor that leads to its extraordinarily smooth finish.

This Chardonnay is delicious with olives, cream-sauced pastas, pork chops, grilled chicken, and seafood, such as lobster, scallops and crab cakes. Good cheeses to pair with this wine include Brie and provolone.

Alc: 12.5% | G/F: 6.45 g/L
TA: 5.46 g/L | pH: 3.42

Albertoni
2011
Merlot

With gorgeous red-velvet and crimson hues, this Merlot has hints of wild berries and black pepper. On the palate, its smooth but complex body brings forth flavors of plum and black cherry, followed by a soft, satisfying finish.

This Merlot pairs wonderfully with rich, red pasta sauces, turkey, beef, pork roast and tenderloin, and salads such as Roquefort & pear and Asian chicken. It is also a superb complement to chocolate.

Alc: 12.5% | G/F: 5.61 g/L
TA: 6.10 g/L | pH: 3.61

Albertoni
2011
Pinot Grigio

This crystal pale-yellow Albertoni Pinot Grigio is light, easy to drink and very refreshing. With intriguing aromas of pear, tangerine, honeysuckle and light apple, you can’t help but take a sip to enjoy the complex fruit flavors and excellent balance on the palate.

This delicate wine goes well with Italian dishes like garlic chicken flatbread pizza or Caprese salad. Serve chilled.

Alc: 10.5% | G/F: 9.35 g/L
TA: 6.82 g/L | pH: 3.14

Albertoni
2011
White Zinfandel

With its light peach-pink color, Albertoni White Zinfandel is fruity on the nose, with strawberry and citrus notes that flavor the palate. Enjoy this light, refreshing wine; and savor the sweet, smooth finish.

Pair this wine with pasta dishes (especially with cream sauces), fish, pork, bacon and pancetta, Indian cuisine and antipasto. Serve chilled.

Alc: 12.5% | G/F: 8.64 g/L
TA: 6.97 g/L | pH: 3.55

Produced using screw cap closures. Albertoni on-premise wines are available in 750ml and 1.5L bottles.

Whites: Chardonnay, Pinot Grigio, White Zinfandel
Reds: Cabernet Sauvignon, Merlot

$60/Case
$5/bottle
White Wines

Chardonnay
• Lively fruit and a refreshing balance are the trademarks of Salmon Creek Chardonnay. Our winemaker capitalizes on the time-honored flavors of this grape and ensures that each bottle will have plenty of apple, fig and melon nuances. The finish is soft and crisp with a hint of vanilla.
• Entrees we suggest with Salmon Creek Chardonnay include chicken Caesar salad, breaded catfish fillets, and grilled pork chops.

AWARDS:  Beverage Dynamics, April 2013; Wine & Spirits Magazine, April 2012

Pinot Grigio
• This wine provides a varied profile of flavors including peach, anise, and melon. The finish is clean with a refreshing crispness.
• Pair with grilled halibut, pasta primavera, linguine with clams, and sheared eggs.

AWARD & ACCOLADES:  BTI / World Wine Championships – Silver Medal; Beverage Dynamics, April 2013; Wine & Spirits Magazine, April 2012

White Zinfandel
Blend of Zinfandel, Merlot, Grenache
• A light and lively wine, a combination of flavors and soft texture build our White Zinfandel’s reputation. Peach, strawberry, and apricot unfold on the palate, leaving a hint of sweetness and refreshing acidity.
• This marriage of flavors and balance suggests a wine that is comfortable with summer fare. Fruit salad, poached salmon, and grilled chicken drizzled with a rich barbeque sauce are just a few items that pair well with Salmon Creek White Zinfandel.

ACCOLADES:  Beverage Dynamics, April 2013; Wine & Spirits Magazine, April 2012

Red Wines

Cabernet Sauvignon
• Salmon Creek Cabernet Sauvignon provides an intriguing blend of flavors. Notes of black cherry, black olive, juniper, and anise are prevalent and are amplified by the fullness of body. The wine finishes nicely with subtle tannins and a hint of vanilla.
• Pair with grilled lamb chops, cedar planked salmon, or a steak prepared your favorite way.

AWARD & ACCOLADE:  Wine & Spirits Magazine, April 2012; Beverage Dynamics, April 2013

Merlot
• A variety of enticing flavors greet the palate. These include strawberry, plum, cranberry, and raspberry. As the wine lingers on the palate, the silky tannins supply a pleasing, long finish.
• “Well suited to formal and informal venues, we invite you to bring our Merlot on a picnic, or serve with grilled rib eye steaks, braised lamb shanks, or your favorite chili topped with chopped Bermuda onion and grated sharp cheddar cheese.

AWARD:  Beverage Dynamics, April 2013

Pinot Noir
• Black cherry, strawberry, and plum describe the charming flavors of this wine. Skilful cellar techniques provide a long, delicate finish.
• The combination of flavors and textures predestines this wine for the table. Most agreeable with a variety of foods, we suggest roasted veal breast, cedar planked salmon, minestrone, grilled cheese sandwiches, and rotisserie chicken coated with chopped garlic and rosemary. Halibut on a bed of steamed spinach, braised short ribs with polenta, coq au vin, and spring leg of lamb.

ACCOLADES:  Beverage Dynamics, April 2013; Wine & Spirits Magazine, April 2012
Whites: Chardonnay, Gewurztraminer, Moscato, Pinot Grigio, Riesling, White Zinfandel
Reds: Cabernet Sauvignon, Merlot, Pinot Noir

$72/Case
$6/bottle
DISTINCTION, QUALITY & STYLE

Cedar Brook Winery produces its wines predominantly for hotels and restaurants throughout the world. Cedar Brook wines are made in an elegant handcrafted style to complement a wide range of foods. The great chefs whose cuisine accompanies our wines know the importance of creating food and wine combinations that are harmonious and distinctive. Cedar Brook fulfills this role, which distinguishes it from many other wines.

CEDAR BROOK®
MOSCATO
2011 CALIFORNIA

Cedar Brook Moscato is a delicate wine with floral and orange blossom notes. With a sweet pear taste, the wine ends with a refreshingly soft finish.

Alc 10.0%  TA 6.35 g/L  G/F 71.30 g/L  pH 3.35

CEDAR BROOK®
SAUVIGNON BLANC
2011 CALIFORNIA

A bright straw-colored wine, Cedar Brook Sauvignon Blanc presents varietal characteristics with grapefruit, tropical fruit and apple in the aroma. Hints of tropical fruit follow onto the palate where the wine ends with a crisp finish.

Alc 12.5%  TA 6.20 g/L  G/F 6.20 g/L  pH 3.34

CEDAR BROOK®
CHARDONNAY
2011 CALIFORNIA

Cedar Brook Chardonnay has a golden color with fresh fruit and hints of vanilla, butterscotch, and melon in the aroma. On the palate, a melody of apple, vanilla, and citrus fruit is followed by a smooth, crisp finish.

Alc 12.5%  TA 5.57 g/L  G/F 6.07 g/L  pH 3.37

Whites: Chardonnay, Sauvignon Blanc, Moscato

$72/Case
$6/bottle
Cedar Brook Pinot Noir has a charming red color, delightful fresh fruit and berry aromas, and spice notes. The palate is rounded with vanilla and hints of cherry and ends with a smooth finish.

Alc 12.5%  TA 5.70 g/L  G/F 3.97 g/L  pH 3.56

Cedar Brook Cabernet Sauvignon has a rich red color and full-bodied taste, with hints of blackberry, currant, and eucalyptus. On the palate, the wine is rich with fresh fruit, toasted oak, and vanilla and ends with a long, smooth finish.

Alc 12.5%  TA 6.05 g/L  G/F 2.83 g/L  pH 3.57

Cedar Brook Merlot has a silky red color and lively hints of vanilla, blueberries, blackberries, and cherries. As the wine flows onto the palate, mocha and fruit are evident in the smooth finish.

Alc 12.5%  TA 6.30 g/L  G/F 3.20 g/L  pH 3.53

Reds: Cabernet Sauvignon, Merlot, Pinot Noir

$72/Case
$6/bottle
Wines for NPOs

Whites: Chardonnay, Viognier
Reds: Cabernet Sauvignon, Merlot, Pinot Noir, Syrah

MONTPELLIER
2010 CALIFORNIA CABERNET SAUVIGNON

This wine has a brilliant ruby-red hue with a complex aroma and bouquet of black cherries and plum. Rich chocolate and raspberry flavors are balanced with a hint of vanilla and spice to help provide a soft, lingering finish.

ALC 12.5% | G/F 4.10 g/L | TA 6.10 g/L | pH 3.55 | UPC 0 81054 10435 7
GOLD MEDAL Pacific Rim International Wine Competition 2012

MONTPELLIER
2010 CALIFORNIA CHARDONNAY

It’s a blend of Chardonnay that has a brilliant golden straw color, with a forward nose of apples and pears. Elegant flavors of rich fig, honey, and vanilla are complemented with a hint of toast to help provide a long, polished finish on the palate. Drink and enjoy today.

ALC 12.5% | G/F 7.03 g/L | TA 5.95 g/L | pH 3.41 | UPC 0 81054 10440 1
2009 Vintage:
GOLD MEDAL Jerry D. Mead’s New World Int’l Wine Competition 2012

MONTPELLIER
2010 CALIFORNIA MERLOT

Montpellier Merlot is a ruby-colored wine. The wine has hints of blueberry, raspberry, and cherry on the nose. On the palate berries and fresh fruit are present with hints of vanilla and ends with a smooth finish.

ALC 12.5% | G/F 1.75 g/L | TA 6.10 g/L | pH 3.58 | UPC 0 81054 10447 0
2009 Vintage:
GOLD MEDAL San Francisco Chronicle Wine Competition 2012

MONTPELLIER
2011 CALIFORNIA PINOT NOIR

Montpellier Pinot Noir has a charming red color that is playful with its fresh fruit and berry aromas. Lively acidity gives the wine some zest and balances the fruit. A hint of herbal complexity enhances the smooth finish.

ALC 12.5% | G/F 5.00 g/L | TA 5.50 g/L | pH 3.56 | UPC 0 81054 10444 9
90 POINTS WineLegacy.com, 2012

MONTPELLIER
2010 CALIFORNIA SYRAH

Rich velvety texture, subtle spice notes and elegant fresh fruit flavors of blackberries and plums provide an abundance of character in this dark red, rich wine. Hints of vanilla and smoky oak flavors unfold on the palate with a smooth finish.

ALC 12.5% | G/F 5.86 g/L | TA 6.55 g/L | pH 3.63 | UPC 0 81054 10430 2
GOLD MEDAL Pacific Rim International Wine Competition 2012

MONTPELLIER
2011 CALIFORNIA VIOGNIER

With abundant aromas of orange blossoms, honey, apricot and tropical fruit, our Montpellier Viognier finishes crisp and clean with hints of vanilla and fruit that is pleasantly balanced.

ALC 12.5% | G/F 6.47 g/L | TA 5.90 g/L | pH 3.21 | UPC 0 81054 10465 4
2010 Vintage:
GOLD MEDAL | BEST OF CLASS Jerry D. Mead’s NWIWC 2012

$84/Case
$7/bottle

Legacy Through Giving
Wines for NPOs
HARLOW RIDGE Lodi
2011 CABERNET SAUVIGNON

The striking appeal of this Cabernet Sauvignon is the complexity of rich fruit and spice characteristics. Black cherry with hints of black olive and plum greet the palate. The wine continues with lingering notes of vanilla, cedar, and muted cherry.

Standing up well to rich and hearty dishes, this wine is a wonderful companion to game, grilled red meats and robust cheeses.

ALC 12.5%  TA 5.97  GiF 4.23  pH 3.59
2013 Jerry D. Mead’s New World International WC—Silver Medal
2013 Pacific Rim International Wine Competition—Silver Medal

HARLOW RIDGE Lodi
2011 PETITE SIRAH

The deep, pleasing color of this Petite Sirah is accompanied by a wealth of fruit and spicy flavors. Raspberry and red currants are joined harmoniously with vanilla, nutmeg and a hint of black pepper. Rich tannins fulfill their assignment by adding a lasting finish.

This full-bodied wine pairs well with sauce-laden barbecue, braised lamb shanks on a bed of couscous, beef stew, and sharp cheeses.

ALC 12.5%  TA 6.10  GiF 4.50  pH 3.56
2013 Jerry D. Mead’s New World International WC—Gold Medal
2013 BTI Tastings—89 points | Best Buy | Silver

HARLOW RIDGE Lodi
2012 PINOT NOIR

First impressions of this vibrant wine are of the alluring color and blend of enticing flavors. With plum and strawberry, you find an intriguing contrast with cedar and vanilla. Soft tannins round out the lengthy finish.

Try this Pinot Noir with roasted turkey, smoked ham, or grilled pork chops.

ALC 12.5%  TA 5.45  GiF 4.31  pH 3.53
2011 vintage
2013 Jerry D. Mead’s NWTWC—Gold Medal
2012 Pinot Noir Shootout—Gold Medal
2012 IatW Women’s WC—Silver Medal

HARLOW RIDGE Lodi
2011 CHARDONNAY

A tantalizing blend of flavors greets the palate: nuances of apple and pineapple are foremost, followed by vanilla and a hint of butter. The finish is crisp yet soft and round, a combination that inspires pairing this Chardonnay with food.

Pair wine with Waldorf salad, soft cheeses, risotto with Shiitake mushrooms, and grilled capon.

ALC 12.5%  TA 5.31  GiF 4.59  pH 3.41
2013 BTI Tastings—87 pts | Best Buy | Silver
2013 San Francisco Chronicle WC—Double Gold
2013 Jerry D. Mead’s NWTWC—Silver Medal

HARLOW RIDGE Lodi
2012 ZINFANDEL

Dark berry fruit joins black currants in this Harlow Ridge Zinfandel, creating a complex flavor profile. Round on the palate with gentle tannins nudging, the finish is pleasing and long.

Pair with roast leg of lamb with rosemary and garlic, smoked ham with Harlow Ridge Zinfandel reduction sauce, beef stew, and meat loaf.

ALC 12.5%  TA 6.37  GiF 2.53  pH 3.55
2013 Pacific Rim International WC—Silver Medal

Reds: Cabernet Sauvignon, Petite Sirah, Pinot Noir
(Zinfandel not available)

$96/Case
$8/bottle
Category: Sangria
Alcohol content: 7%

TASTING NOTES:

Color:
Deep Violet-red

Aroma:
Aromatic blend of citrus fruits and wild berries

Flavor Profile:
Sweet, slightly sour

Sangria Description:
Fresh, smooth and sweet, with balanced acidity

Serving Suggestion:
Chilled--mix with ice, fruit juices, soda water

Plaza Real

1 Liter Bottle

$84/Case (6 bottles/case)
$7/ 1-Liter bottle
2010 CottonWood Creek
White Table Wine
Made with Organic Grapes

Winemaker: John Allbaugh

Winemaker Notes: Fresh fruit with hints of pear and peaches fill the air with this light-colored white wine made with organic grapes. Rich fruit aromas abound on the palate as the wine finishes with a slightly sweet flavor that is perfect for any occasion.

Analysis:
Alcohol: 12.0%
G/F: 16.55 g/L
T.A.: 5.85 g/L
pH: 3.34

88 Points
California State Fair Wine Competition 2012

Certified Organic: White Table Wine

96/Case
$8/bottle
2010 COTTONWOOD CREEK RED TABLE WINE
MADE WITH ORGANIC GRAPES

WINEMAKER: John Allbaugh

WINEMAKER NOTES: Cottonwood Creek Red Table Wine is a classic red wine with a dark ruby color. Fresh fruit is present with hints of berries. On the palate, silky tannins are accompanied by hints of sweet toasted oak. The finish is long and smooth.

ANALYSIS:
Alcohol: 12.5%
G/F: 10.40 g/L
T.A.: 5.0 g/L
pH: 3.71

Certified Organic: Red Table Wine

$96/Case
$8/bottle
TERRAMIA Wines

PINOT GRIGIO
Breathe in deeply and enjoy this lovely Pinot Grigio. Loaded rich with fresh, fruit flavors and tropical overtones of melon and citrus fruit. Terramia Pinot Grigio is excellent with appetizers or fresh grilled fish. Serve well chilled.

MONTEPULCIANO D’ABRUZZO
Our Montepulciano is handcrafted in order to express the spicy and bright character of this popular Italian varietal rich of plum and dark cherry notes. This is a perfect wine to complement Mediterranean Style cooking.

CHIANTI
Our Chianti is handcrafted from grapes carefully grown on selected hillside vineyards. It is a smooth, cherry flavoured red wine with a supple, lingering taste. Enjoy it at room temperature with spicy pasta dishes, roasts, steaks and grilled veal.

White: Pinot Grigio
Red: Chianti

$96/Case
$8/bottle
### Whites: Chardonnay, Sauvignon Blanc

**Wines for NPOs**

![Image](Wine_Bottle.jpg)

<table>
<thead>
<tr>
<th>Variety</th>
<th>100% Chardonnay</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appellation</td>
<td>Maule Valley</td>
</tr>
<tr>
<td>Harvest</td>
<td>Hand-picked in April</td>
</tr>
<tr>
<td>Vineyard</td>
<td>Grapes coming from vineyards located in the Maule Valley, Cauquenes area. The soil is stony and shallow.</td>
</tr>
<tr>
<td>Winemaking</td>
<td>Fermented slowly in stainless steel tanks at a temperature of 16°C. It was over its fine lees for 20 days. Half of the blend has done malolactic fermentation and aging in stainless steel tanks with oak staves.</td>
</tr>
</tbody>
</table>

**About the Chardonnay**

This variety, favorite of grape growers, winemakers and wine lovers, is of Burgundian origin, has spread around the world, and thrives in Chile.

It can be found in a wide range of styles, with fruity flavors that go from apple in colder climates to the tropical fruits (mango, passion fruit, pineapple) that characterize warmer climates. Other features can be a certain nuttiness, a hint of honey and oak aspects when Chardonnay is partly or wholly fermented and matured in oak casks or made with staves or chips of oak.

**Wine composition**

- **Alcohol**: 13 % by vol
- **Total Acidity**: 6,27 g/L in tartaric acid
- **pH**: 3,20
- **Residual sugar**: 4,43 g/L

**Tasting notes**

Ripe pineapple and tropical fruit flavors mingle in this soft, full-bodied wine.

**Serving suggestion**

Ideal on its own or with smoked salmon or other fish dishes.

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**About the Sauvignon Blanc**

Originally from Bordeaux, France, it has traveled successfully to the "New World", North and South America, Australia, New Zealand and South Africa where it often produces richer wines with more body. Characteristic of the dry versions of this wine are a fresh acidity and an aroma that can contain elements both of fruits, such as gooseberry, citrus or tropical, and of fresh grass and such vegetables as asparagus and green pepper.

**Wine composition**

- **Alcohol**: 12,4 % by vol
- **Total Acidity**: 6,82 g/L in tartaric acid
- **pH**: 3,18
- **Residual sugar**: 4,16 g/L

**Tasting notes**

Expressive and aromatic on the nose with herbaceous overtones and something of tropical and citrus fruit. In the mouth the herbaceous dominates, it has a balanced acidity and is rich and silky, of medium body and good persistence.

**Serving suggestion**

This crisp fresh dry wine can be drunk on its own or enjoyed with most seafood, or light dishes.

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$96/Case

$8/bottle
<table>
<thead>
<tr>
<th>Wine Composition</th>
<th>Variety</th>
<th>Appellation</th>
<th>Harvest</th>
<th>Vineyard</th>
<th>Winemaking</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>13.5%</td>
<td>Maule Valley</td>
<td>Hand-picked</td>
<td>Grapes coming from vineyards located in Maule and Rapel Valleys. The soil is stony and shallow. Grapes were cold macerated for 2 days. Fermented in stainless steel tanks at a temperature between 25° and 28°C. Malolactic fermentation done in tanks. 40% of the blend was aged with American and French oak. Macerated for 15 days.</td>
<td></td>
</tr>
<tr>
<td>pH</td>
<td>3.55</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Acidity</td>
<td>5.38</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Residual Sugar</td>
<td>3.98</td>
<td></td>
<td></td>
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<tr>
<td>Tasting Notes</td>
<td>Dark red color. In the nose it has red cherries and plums with a touch of toasty oak. Hints of chocolate and berries. Round tannins, soft but well structured.</td>
<td></td>
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<tr>
<td>Serving Suggestion</td>
<td>Ideal match for read meats or pasta with red sauce. Cheeses like Gruyère and Emmental</td>
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</tbody>
</table>

**About the Merlot**

These vines originally came from Bordeaux, France. It is considered the younger sister of the Cabernet Sauvignon because it produces wines that are similar but have less tannin in them and therefore are smoother, ripening earlier.

In Chile, a considerable proportion of the Merlot grown is in fact Cabernet. For generations these two very similar varieties have been regarded as identical.

Merlot stands out because it is an intense color wine, aromatic, with blackberry and strawberry undertones, well structured in the mouth with smooth round tannins.

<table>
<thead>
<tr>
<th>Wine Composition</th>
<th>Variety</th>
<th>Appellation</th>
<th>Harvest</th>
<th>Vineyard</th>
<th>Winemaking</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alcohol</td>
<td>13.0%</td>
<td>Maule Valley</td>
<td>Hand-picked</td>
<td>The vineyards are located in the coolest areas of the Maule region. The alluvial soil has an excellent drainage and moderate fertility that allows keeping the yield controlled. Bunches are cold macerated for 2 days before they are destemmed, taking extreme care not to crush the berries. Then it is carefully racked into stainless steel tanks for fermentation and it is controlled at a temperature between 20° and 23°C.</td>
<td></td>
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<tr>
<td>pH</td>
<td>3.44</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Acidity</td>
<td>5.82</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Residual Sugar</td>
<td>4.56</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tasting Notes</td>
<td>Perfectly balanced, this soft and delicious Merlot is crammed with plummy red fruits. A touch of tannin, adds depth and weight.</td>
<td></td>
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<tr>
<td>Serving Suggestion</td>
<td>Perfect partner to lamb, game, and most red meats.</td>
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</tr>
</tbody>
</table>

**Wines for NPOs**

**$96/Case**

**$8/bottle**

**Reds:** Cabernet Sauvignon, Carmenere, Merlot, Pinot Noir

Legacy Through Giving

Wines for NPOs

PKNT
## 1749 Sauvignon Blanc

**Product of France**

In 2009, to commemorate 260 years of winemaking by the Chaintier family, Pierre Chaintier introduced his recent creation, 1749 Sauvignon Blanc. This wine represents the best value possible for a Sauvignon Blanc. From our château to yours!

### Statistics

- **Grape Variety:** Sauvignon Blanc
- **Alcohol:** 11.5% ABV
- **Total Acidity:** 5.5 g/L
- **pH:** 3.1
- **UPC:** 8 087200178 7

### Tasting Notes

Bright yellow with green reflections. Dry, zestful, lemony citrus aromas. Citrus fruit on the palate, well balanced, with a crisp and refreshing acidity.

### Pairings

Serve chilled on its own or with appetizers, cooked or smoked meats and fish, with seafood or goat cheese.

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## 1749 Rose’ De Loire

**Product of France**

Our family’s oldest vines in winegrowing have been traced back to 1749. Based on the experience of our ancestors, today we continue the family tradition in the Loire Valley. In the Loire Valley, the sun does not shine just for the red and the whites—the roses deserve attention too! The typical dry rosé wine is the ROSE DE LOIRE, with its delicate and refreshing red-fruits aromas.

### Statistics

- **Grape Variety:** Cabernet Franc, Crielanc, Gamay, Cot
- **Alcohol:** 12.5% ABV
- **Total Acidity:** 4.5 g/L
- **pH:** 3.24
- **UPC:** 8 087200148 6

The vineyard is located on the shores of the Loire and Cher rivers, enjoying a mild climate and sunny exposure on chalk and clay terrains.

### Tasting Notes

There is freshness and aromatic energy in this wine with notes of raspberries, strawberries, and cherries on the nose and in the mouth.

### Pairings

Served chilled, it will complement starters beautifully and pair well with grilled, smoked, or roasted red meat, rustic buffet food, and spicy or Asian cuisine.

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**Wines for NPOs**

- **1749 Sauvignon Blanc**
  - $108/Case
  - $9/bottle

- **Rose’ De Loire**
  - $108/Case
  - $9/bottle
Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, White Merlot
$84/Case, $7/bottle

Reds: Cabernet Sauvignon, Merlot, Pinot Noir
$108/Case, $9/bottle
COASTAL VINES BRUT CALIFORNIA SPARKLING WINE

STATISTICS:

| Alcohol: | 12.0% |
| Glucose/Fructose: | 17.41 g/L |
| T.A.: | 7.94 g/L |
| pH: | 3.27 |
| Blend: | 55.7% French Colombard |
| | 35.7% Chardonnay, 8.6% Mixed Whites |

Appellation: California
Winemaker: Janice M. Fujita
On Premise Only

WINEMAKER NOTES:
"Coastal Vines Sparkling Wine is a light-colored wine with aromas of apple and citrus. On the palate there are flavors of melon and pear. The finish is crisp and clean."

Janice M. Fujita, Winemaker

SUGGESTED FOOD PAIRINGS:
"Pair with cheeses, like Brie, for appetizers; grilled garlic shrimp over a bed of pasta; or with a light white cake for dessert."

Janice M. Fujita, Winemaker

ACCOLADE:

- 2010 Rising Star Award, Growth Brands, Beverage Dynamics – March/April Issue

$72/Case
$6/bottle
SALMON CREEK CELLARS

SALMON CREEK CALIFORNIA BRUT SPARKLING WINE

STATISTICS:

Appellation: California
Alcohol: 12.5%
Glucose/Fructose: 21.14 g/L
Blend: 70% Chardonnay
30% Dry White

T.A.: 8.18 g/L
pH: 3.26
Winemaker: Bob Stashak
On Premise Only

WINEMAKER NOTES:

"A medium colored sparkling wine with aromas of wheat, yeast, apple, pear and lime. Capture the fruity flavors on the palate and enjoy the tiny bubbles as they help create a clean and elegant finish."
Bob Stashak, Winemaker

SUGGESTED FOOD PAIRINGS:

"Pair this sparkling wine with your favorite appetizers, mild and strong cheeses."
Bob Stashak, Winemaker

$78/Case
$6.50/bottle
**Hacienda Methode Champenoise Brut California**

**Statistics:**
- Alcohol: 11.5%
- Glucose/Fructose: 15.0 g/L
- T.A.: 8.05 g/L
- pH: 3.25
- Blend: 100% Chardonnay

**Appellation:** California

**Winemakers:** Bob Stashak

**Size/UPC Code:**
- 750ml / 0 81054 19425 9
- 187ml / 0 81054 19525 6

**Winemaker Notes:**
"Hacienda Brut Methode Champenoise is a straw-colored sparkling wine that has flavors of shortbread, fresh fruit, and buttery vanilla. These characters linger as the crisp finish refreshes the palate."

Bob Stashak, Winemaker

**Suggested Food Pairings:**
"This sparkling wine pairs well with caviar, appetizers, cheese (mild & strong), and shellfish."

Bob Stashak, Winemaker

**Awards:**
- 2013 Jerry D. Mead’s New World International Wine Competition – DOUBLE GOLD/Best of Class
- 2011 California State Fair Wine Competition – 89 Points / Silver Medal

**Accolade:**
- 2009 "Impressive sparkling wines; all extremely good values" – Beverage Industry News

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**$108/Case**

**$9/bottle**
### JFJ Extra Dry Sparkling Wine California

**Statistics:**
- Alcohol: 12.0%
- Glucose/Fructose: 21.26 g/L
- T.A.: 7.6 g/L
- pH: 3.23
- Blending: 72% Chardonnay, 20% French Colombard, 8% Mixed White

**Appellation:** California
**Winemaker:** Bob Stashak
**UPC Code:** 0 81054 26420 4 (P/C)
0 81054 27420 3 (P/P)

*Also available in 187ml*

**Winemaker Notes:**
“This is a pale-colored sparkling wine that is filled with fruity aromas. Taste this sparkling wine with mingled flavors of apples, limes, pears, and a bit of nutty character. A clean and balanced finish will have you asking for another glass.”

Bob Stashak, Winemaker

**Suggested Food Pairings:**
“Pair this Extra Dry Sparkling Wine with your favorite desserts.”

Bob Stashak, Winemaker

$96/Case
$8/bottle
DOMAINE LAURIER BRUT METHODE CHAMPENOISE

STATISTICS:
- Appellation: California
- Alcohol: 11.51%
- Glucose/Fructose: 10.94 g/L
- T.A.: 8.2 g/L
- pH: 3.21
- Winemaker: Bob Stashak
- UPC Code: 0 81054 30425 2

Winemaking: Produced using methode champenoise (bottle fermented) techniques. Two years “entirage”. 100% Chardonnay cuvee.

WINEMAKER NOTES:
“Using the traditional methode champenoise process to make champagne, results in a sparkling wine that has that wonderful, toasty aroma and fine bead. We also preserve the nuances provided by the Chardonnay grape so that the champagne has the added fruit, depth, and complexity that are hallmarks of Chardonnay wines.”

Bob Stashak, Winemaker

SUGGESTED FOOD PAIRINGS:
“We encourage experimentation. We could list all the traditional favorite foods that go with champagne, but our belief is that champagne, because of its bubbles and crisp acidity, lends itself to pairing with a large variety of foods.”

Bob Stashak, Winemaker

AWARDS:
- 2010 San Francisco Chronicle Wine Competition – Silver Medal
- 2010 Taster’s Guild International Wine Judging – Silver Medal
- 2010 Pacific Rim International Wine Competition – Silver Medal
- 2009 Taster’s Guild International Wine Judging – GOLD MEDAL
- 2009 Jerry D. Mead’s New World International Wine Competition – DOUBLE GOLD/BEST OF CLASS
- 2008 Tasters Guild International Wine Judging – GOLD MEDAL
- 2007 Critics Challenge International Wine Competition – CRITICS GOLD
- 2007 Dallas Morning News Wine Competition – GOLD MEDAL
- 2006 Jerry D. Mead’s New World International Wine Competition – GOLD MEDAL

$108/Case
$9/bottle
Payment Authorization

Fax Completed form to: 650-898-1582
Check Payments: Mail Order form and check to: LTGF, 1321 N. Carolan Avenue, Burlingame, CA 94010

Date: ___________________________ Non-Profit Status: _______________

Organization Placing Order: __________________________________________

Address of Organization: ____________________________________________

Contact Person: __________________________________ Position: __________

Contact Phone #: ___________________ Email: _______________________

Delivery Address: __________________________________________________

Form of Payment: □ Check Enclosed (preferred payment method) □ Mastercard □ Visa □ American Express

Check payable to: Legacy Through Giving Foundation

Name on Card: __________________________________________

Exact name as it appears on the card

Credit Card #: __________________________

Exp. Date: _______________ Security Code: _______________

Billing Address: ________________________________________________

City: __________________________ State: __________ Zip Code: __________

Contact Phone #: (______) _______ - __________ Email: __________________

Authorized Amount: $____________ Purpose of Charges: Wine Order

Wines are to be used for the following event(s): ____________________________

Date(s) of Event: _________________________________________________

We understand that it is the responsibility of the NPO using the wines to obtain the required license(s) and/or permit(s) for each event as defined by the Alcoholic Beverage Control (ABC).

________________________ initial

I certify that I am the authorized holder and signer of the credit card reference above.
I certify that all information above is complete and accurate.

I hereby authorize collection of payment for all charges as indicated above.
Charges may not exceed the amount listed above in the "AUTHORIZED AMOUNT" field.
I understand this is only for up to this amount for the "PURPOSE OF CHARGES" referenced above.
If additional charges are going to be authorized a new form will have to be completed.

________________________________________
Signature Date

Position & Affiliation with NPO: ____________________________

Process by: __________________________ (internal Use)