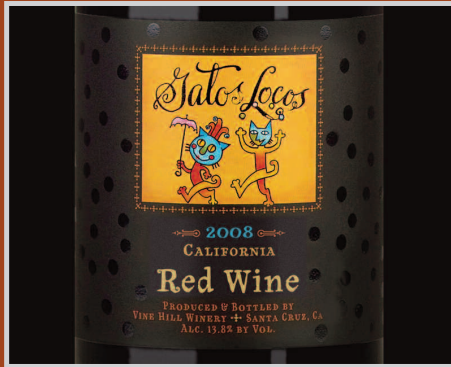


Crazy About Great Wine!SM



Flavors of spiced apples, vanilla and orange peel originating in the mountains of Santa Cruz, merged with earthier soy, portobello and tarragon notes of California's Central Valley

Suggested Food Pairing

Try with broiled bone-in rib eye, medium rare, with goat cheese polenta, Mediterranean salsa & red pepper coulis.

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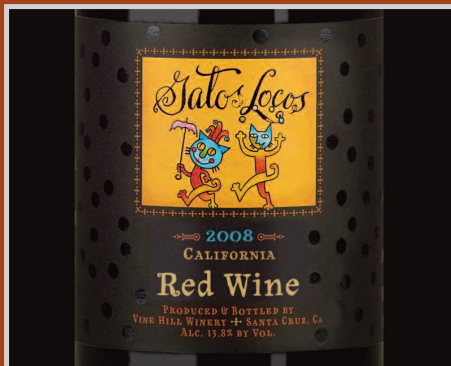
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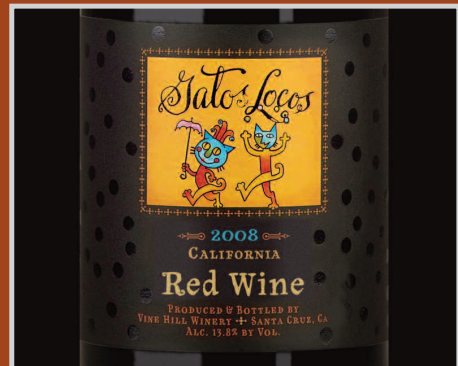
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