

LDV WINERY



Taster's Choice: 3 wines for \$8.00; 5 wines for \$12.00
BUY 2 BOTTLES GET 1 TASTING FEE WAIVED

2013 Sky Island Viognier \$6 glass | \$18 bottle

A dry, crisp wine, lower in alcohol & minimally processed to showcase the mountain fruit purity. 100% Viognier produced in stainless steel tanks to provide a clean finish with a hint of flint & minerality. Enjoy with seafood, lemon chicken, or spicy foods.

2014 Viognier \$9 glass | \$28 bottle

2014 brought a low yield with high fruit intensity. 100% Viognier aged in neutral oak & new French & American hybrid barrels for 27 months. Offers a nose & mouthful of tropical fruits from pineapple to mango with a burst of fresh honey & vanilla. The oak is in the background but brings spicy notes. Perfect for grilled seafood.

2013 Sky Island Grenache \$9 glass | \$28 bottle

Grapes were picked at two different times & sugar levels. Part at 22.9 brix to capture the tart cherries, strawberries, & bright acidity & the remaining grapes at 26.0 brix to bring the black cherries, richness, & spice to the party. Aged 33 months in 100% neutral oak barrels. Enjoy with grilled poultry, salmon, or Ahi tuna.

2014 Sky Island Grenache \$9 glass | \$28 bottle

100% estate Grenache aged for 33 months in 100% neutral oak to showcase the high mountain fruit. Fruit forward bursting with strawberries & stewed black cherries finishing with white pepper & spice with a hint of caramel. Not fined or filtered. Enjoy with grilled chicken kabobs or cedar plank salmon.

2012 Grenache \$8 glass | \$25 bottle

As the vines mature, our Grenache is becoming more full-bodied, showing intense fruit with hints of licorice and toast. 79% Grenache and 21% Petite Sirah. 50% in new French oak, 50% in neutral barrels, aged for 30 months. Versatile, pairs well with anything off the grill such as chicken kabobs, pork, salmon, or seared Ahi tuna.

2013 Grenache \$11 glass | \$35 bottle

100% Grenache fruit aged 33 months in 100% new French oak with medium plus toast. A sophisticated & powerful Grenache with mulled cherries & tobacco on the nose and palette & a long, smoldering, silky finish. Enjoy with roast pork, lean cuts of beef like Filet Mignon or a mushroom tart.

2013 Syrah \$10 glass | \$32 bottle

Full-bodied, though young, showcased rich intensity. This wine is 88% Syrah (66% in new American oak), 6% Petite Sirah, 6% Grenache in neutral oak. All wine was barrel aged for 30 months. Hints of spice & coconut on the nose that gives way to black fruit flavors with a silky finish.

2013 Sky Island Petite Sirah \$9 glass | \$30 bottle

This wine showcases black raspberry & lilac in the nose & black & blue fruit flavors with a hint of rose petals that linger. Although there is only 17% Syrah, it punches through surprisingly with some leather on the nose & black pepper on the finish. Extended 33 months aging time concentrated & smoothed out the 2013 brambly fruit.

2012 Petite Sirah \$9 glass | \$28 bottle

This Petite Sirah was barrel-aged for 33 months resulting in a bold & hearty wine with LDV's characteristic soft mouth-feel and managed tannins. 78% Petite Sirah (1/3 aged in New American oak & 2/3 neutral) & 22% Grenache aged in neutral barrels. Petite Sirah brings blackberry notes & the Grenache hints of stewed strawberries.

2012 "THE SIGNATURE" Petite Sirah \$12 glass | \$40 bottle

The 2012 vintage is 100% estate grown Petite Sirah aged for 33 months in 100% new American Missouri white oak barrels. This wine continues the full-bodied LDV profile of dark fruit flavors, & coffee notes on the finish. Pairs well with grilled meats, ribs, or chocolate.

2013 "THE SIGNATURE" Petite Sirah \$12 glass | \$40 bottle

The 2013 vintage is the 4th consecutive vintage receiving "The Signature" designation. Aged 33 months in 100% new American Missouri white oak barrels. Full-bodied with softened tannins that contribute to a silky mouth feel that bursts with black fruit with a hint of toasty oak.

2012 "THE EPILOGUE" Petite Sirah \$12 glass | \$24 bottle

LDV's first ever dessert wine. 100% Petite Sirah, produced with about half the residual sugar of a typical dessert wine. 50% in new American oak, 50% in neutral barrels, aged for 40 months.