

# ADELAIDA

## **PINOT NOIR 2020**

*HMR Estate Vineyard*

Retail \$60 | Club \$48

**Aromas:** Potpourri, Hibiscus, Heart of Rose, Darjeeling tea

**Flavor:** Black cherry, Mulberry, Clove, Sandalwood

**Pairing Suggestions:** Fennel & leek tart; Sausage & caramelized onion pizza

*Enjoy now through 2029.*

## **CABERNET SAUVIGNON 2020**

*Viking Estate Vineyard*

Retail \$75 | Club \$60

**Aromas:** Fennel, Graphite, Pink peppercorns

**Flavor:** Black Currants, Dried violet, Black cherries

**Pairing Suggestions:** Grilled flat iron with creamed spinach; Hungarian mushroom soup with toast points

*Enjoy now through 2033.*

## **ANNA'S RED 2020**

*Anna's Estate Vineyard*

Retail \$50 | Club \$40

Grenache 32%, Syrah 24%, Cunoise 17%, Mourvedre 14%, Cinsaut 7%, Petite Sirah 3%, Touriga Nacional 3%

**Aromas:** Black pepper, Black plum, Lavender

**Flavor:** Raspberry compote, Pomegranate, Clove

**Pairing Suggestions:** Classic Lasagna; Grilled porcini steaks with carrot top Pistou

*Enjoy now through 2027.*

## **CINSAUT 2020**

*Anna's Estate Vineyard*

Retail \$40 | Club \$32

**Aromas:** Raspberry, Oregano, Cherry

**Flavor:** Red Currant, Black tea

**Pairing Suggestions:** Grilled Boudin Sausage with cooked apples and mashed potatoes; Leek, mushroom, Pecorino cheese flatbread with a Béchamel sauce

*Enjoy now through 2028.*

## **SYRAH SIGNATURE 2020**

*Anna's Estate Vineyard*

Retail \$75 | Club \$60

**Aromas:** Blackberry, Jasmine, Roast honey ham

**Flavor:** Boysenberry/Cherry pie, Crème de cassis, Pipe tobacco

**Pairing Suggestions:** Pappardelle al ragù d'anatra (Duck Ragu with Pappardelle pasta); Grilled tofu and halloumi cheese kabobs

*Enjoy now through 2033.*

## **ZINFANDEL 2021**

*Michael's Estate Vineyard*

Retail \$45 | Club \$36

**Aromas:** Blueberry pie, Dried cranberry

**Flavor:** Violet, Blackberry, Nutmeg

**Pairing Suggestions:** Chipotle & tamarind grilled chicken breast; Smoked mushroom pizza with taleggio and parmesan cheese

*Enjoy now through 2027.*

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## **CHARDONNAY 2022**

*HMR Estate Vineyard*

Retail \$50 | Club \$40

**Aromas:** Wet cobblestone, Citrus zest, Sweet almond

**Flavor:** Fresh clementine, Ripe Anjou pear, Candied ginger

**Pairing Suggestions:** Chicken breast Saltimbocca (with sage and prosciutto);

Roasted cauliflower steak with curry spiced yogurt

*Enjoy now through 2026.*

## **ANNA'S RED SIGNATURE 2020**

*Anna's Estate Vineyard*

Retail \$70 | Club \$56

Mourvèdre 38%, Syrah 25%, Grenache 12%, Petite Sirah 11%, Cinsaut 5%, Touriga Nacional 5%, Cunoise 4%

**Aromas:** Plum, Rosebud, Summer savory, Sagebrush

**Flavor:** Black fig, Raspberry, Blackberry, Licorice

**Pairing Suggestions:** Duck confit & rosemary/thyme/sage au gratin; Traditional Moussaka

*Enjoy now through 2030.*

## **CABERNET SAUVIGNON SIGNATURE 2020**

*Viking Estate Vineyard*

Retail \$125 | Club \$100

**Aromas:** Cassis, Wild berry preserves, Leather, Pipe Tobacco

**Flavor:** Fresh blueberries, Black raspberry, Sandalwood

**Pairing Suggestions:** Coffee and lavender marinated short ribs with garlic potatoes au gratin; Grilled mushrooms over white bean puree and sautéed kale.

*Enjoy now through 2036.*

## **TAWNY RESERVE NV**

*Adelaida Estate Vineyards*

Retail \$50 | Club \$40

Touriga Nacional 60%, Tinta Cao 32%, Souzoa 8%

**Aromas:** Mulberry, Honeyed fruit, Fig newtons

**Flavor:** Caramel, Hazelnut, Spice

**Pairing Suggestions:** Jasper Hill Farm Bayley Hazen Blue

*Enjoy now through 2032.*