



Talk, Eat, Live, Laugh & Love

These wines are handcrafted by the Heringer family exclusively from grapes grown in Clarksburg, CA

PLEASE SELECT UP TO 6 WINES FOR TASTING
\$5.00 TASTING FEE-REFUNDED WITH ANY WINE PURCHASE (CLUB MEMBERS FREE)

White Wine

- | | <u>Price</u> | <u>Club (case) Price</u> |
|---|---------------------|---------------------------------|
| <p>● 08 Chenin Blanc
 Earning 86 Points from Wine Enthusiast, this warm white wine is medium bodied, balanced and elegant. It boasts citric fruits and melon flavors with sweet aromas.
 -Suggested food pairing: light salad with spinach, roasted almonds, strawberries, and balsamic vinaigrette dressing</p> | \$15.00 | \$11.25 |
| <p>● 10 Chardonnay-New Release
 This Chardonnay has been barrel fermented in half steel and half new oak barrels and then blended together in stainless steel, which lends itself to a complex mouth feel and enhances the green apple and pear aroma and flavor giving you a crisp character and long lingering finish.
 -Suggested food pairing: lobster with garlic butter sauce, spinach salad with lemon dressing</p> | \$17.00 | \$12.75 |
| <p>● 09 Viognier
 Our Viognier is 100% cold stainless fermented with 35% completing malo-lactic fermentation. This wine displays tropical fruit aromas and flavors, as well as honey, apple, pear, and leachy aromas. Oak aromas are integrated in the nose with its buttery characteristics in the finish.
 -Suggested food pairing: cold turkey sandwich with tomato, onion, swiss cheese, and spicy brown mustard</p> | \$19.00 | \$14.25 |
| <p>● 10 Moscato Bianco-(Moscato Maniacs Club)
 This wine is unlike any other. A champagne alternative, this refreshing, lower alcohol Moscato is 100% Heringer estates certified green Muscat Blanc, and is perfect for a hot summer day or a breezy night. This wine displays Riesling characteristics in that it is sweet and rounded but also advertises tropical flowers, pineapple, and leachy aromas and flavors.
 -Suggested food pairing: Thai special fried rice with chicken</p> | \$21.00 | \$15.75 |



Dessert Wine

- | | <u>Price</u> | <u>Club (case) Price</u> |
|--|---------------------|---------------------------------|
| <p>● Late Harvest Blend
 This full, mouth coating, dessert wine is rich with aromas and flavors of honey, apricot and pear.
 -Suggested food pairing: cheesecake</p> | \$19.00 | \$14.25 |
| <p>● 07 Premium Blended Port
 500ml
 Our Premium Blended Port is a blend of Petite Sirah, Petite Verdot, Teroldego, Tempranillo, and Cab Franc. It will fill your nose with aromas of dark cherry, vanilla, blueberry, and hints of sweet blackberry pie.
 -Suggested food pairing: chocolate</p> | \$26.00 | \$19.50 |

Place your order at 916-744-1094 or

info@heringerestates.com

ASK ABOUT OUR VALUE ADDED WINE CLUB





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\$5.00 TASTING FEE-REFUNDED WITH ANY WINE PURCHASE (CLUB MEMBERS FREE)

<u>Red Wine</u>	<u>Price</u>	<u>Club (case) Price</u>
<ul style="list-style-type: none"> • Eco-Cask Blend 	ASK ABOUT THIS VALUE ADDED EXCLUSIVE	
<ul style="list-style-type: none"> • 07 Pinot Noir STATE FAIR SILVER MEDAL <p>One of the few Pinot Noirs on the Delta! This bold Pinot Noir has a rich nose with lots of toasted cherry and brown sugar aromas as well as blackberry flavors with a spicy finish of pepper and coffee. -Suggested food pairing: salmon with lavender butter sauce and potatoes</p>	\$21.00	\$15.75
<ul style="list-style-type: none"> • 09 Barbera-New Release <p>This beautifully crafted old world varietal complements any food with its great natural acid profile fruit forward character and soft elegant tannin. The integrated oak accentuates the fresh grape and berry aroma with beautiful ripened dark cherry color. The bright finish will leave you satisfied and wanting more. -Suggested food pairing: Smoked pork shoulder</p>	\$28.00	\$21.00
<ul style="list-style-type: none"> • 09 Merlot -New Release (Only 75 cs) <p>This well-rounded Merlot is complex and easy to drink. It has a soft full mouth feel with aromas and flavors of cranberries and cherries combined with other herbal spices, slight bell pepper and sweet vanilla. -Suggested food pairing: Whatever your heart desires☺</p>	\$24.00	\$18.00
<ul style="list-style-type: none"> • 08 Primitivo <p>A great pizza wine, the Italian Zinfandel, this wine is bright and complex in the mouth with aromas of raspberry, tobacco, smoked oak, spice and vanilla. -Suggested food pairing: pizza with mozzarella, basil, sausage, and artichoke hearts with a mild tomato sauce.</p>	\$24.00	\$18.00
<ul style="list-style-type: none"> • 08 Artisian Super Tuscan Blend <p>The velvety, garnet colors reflect the blackberry and bing cherry aromas that are followed by the scent of oak barrels. This wine will coat your mouth with accentuating fruit forward characteristics and an integrated oak finish. -Suggested Food Pairing: Rosemary encrusted pork sirloin chop topped with a garlic, tomato, onion sautéed in worcestershire sauce alongside grilled asparagus.</p>	\$30.00	\$22.50
<ul style="list-style-type: none"> • 08 Cab Franc- <p>This rare varietal Cabernet Franc boasts fruit characteristics that balance with herbal complexity in the nose. This wine has a mix of aromas and flavors with blackberry, pepper, and slight vanilla on the nose, and cherry and spice taste. Made specifically as a varietal wine and not a blender it has soft tannins that are not too dry or overpowering. -Suggested food pairing: honey roasted ham; salad with walnuts, pears, and blue cheese</p>	\$28.00	\$21.00
<ul style="list-style-type: none"> • 08 Tempranillo- (Only 50 cs) <p>Aged in French and American oak for 26 months, this native Spanish grape provides a varietal tasting experience unlike any other. It's exotic aroma of raspberry and oak followed by the well-balanced body make this wine unforgettable. -Suggested food pairing: cheddar bacon hamburger</p>	\$28.00	\$21.00
<ul style="list-style-type: none"> • 07 Petite Sirah <p>You will find this wine is full bodied and deeply layered. It has rich and complex aromas and flavors including blackberry, blueberry, and caramel. This wine will hit your tongue sweet, but round out in the finish. -Suggested food pairing: Tri tip with roasted mushrooms</p>	\$26.00	\$19.50
<ul style="list-style-type: none"> • 08 Purple Thread <p>An excellent steak wine this is a blend of Petite Sirah, Teroldego, Primitivo and Tempranillo which marry together to produce a powerful and seamless red wine. It is full bodied with blackberry and pepper aromas and flavors. -Suggested food pairing: fillet mignon with rosemary and garlic mashed potatoes</p>	\$38.00	\$28.50
<ul style="list-style-type: none"> • 08 Teroldego <p>This wine showcases Clarksburg terroir beautifully. It is full with ripe fruits, earthy uniqueness and oodles of color. -Suggested food pairing: lasagna with meat sauce and ricotta</p>	\$35.00	\$26.25
<ul style="list-style-type: none"> • 07 Petite Verdot <p>Unlike our 06, which was powerfully smoky, this wine is more on the floral and fruity side with flavors of plum with spicy flavors of tobacco and coffee on the finish. -Suggested food pairing: steak fajitas</p>	\$29.00	\$21.75

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