

LDV WINERY



Taster's Choice: create your own flight from of our daily wine selection.

3 wines for \$8.00

5 wines for \$12.00

2013 Sky Island Viognier

\$6 glass | \$18 bottle

A dry, crisp wine, lower in alcohol and minimally processed to showcase the purity of the mountain fruit. 100% Viognier produced in stainless steel tanks to provide a clean finish to display the flint and minerality. Enjoy with seafood, especially shellfish, lemon chicken, spicy foods, or as an aperitif on a warm afternoon.

2013 Sky Island Grenache

\$9 glass | \$28 bottle

This is our first estate 100% Grenache. We picked the Grenache grapes for this wine at two different times and sugar levels. Part of the grapes were picked at 22.9 brix to capture the tart cherries, strawberries, and bright acidity and the remaining grapes at 26.0 brix to bring the black cherries, richness, and spice to the party. Aged 33 months in 100% neutral oak barrels. Enjoy with grilled poultry, salmon, or Ahi tuna.

2012 R.E.D. – Rhone Red Blend

\$9 glass | \$28 bottle

Full-bodied wine blend of 62% Grenache, 8% Syrah, and 30% Petite Sirah barrel aged for 21 months. Crafted to pair well with a variety of foods with just a kiss of toasty, new French oak. Wine pairs well with pork tenderloin, roast turkey, and poached 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

This wine was produced with 100% Grenache fruit grown at the LDV Winery vineyard. Aged 33 months in 100% new French oak with medium plus toast. Not fined or filtered. It is a very sophisticated and powerful Grenache with

mulled cherries and tobacco on the nose and palette and 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 100% estate grown Syrah, though young, is showcasing 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.

2013 Sky Island Petite Sirah

\$9 glass | \$30 bottle

This Petite Sirah showcases black raspberry and lilac in the nose and black and blue fruit flavors with a hint of rose petals lingering on the palate. Although the Syrah only comprises 17% of the bottling, it punches through surprisingly with some leather on the nose and black pepper on the finish. The extended aging time of 33 months concentrated and smoothed out the brambly fruit of 2013. Enjoy with grilled meats, bleu cheese burgers, or just a big chunk of parmesan cheese.

2012 Petite Sirah

\$9 glass | \$28 bottle

This Petite Sirah showcases LDV's unique vineyard location. Barrel-aged for 33 months resulting in a bold and hearty Petite Sirah 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. Not fined or filtered; but racked every 45 to 60 days to clarify the wine.

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 and coffee notes on the finish. Pairs well with grilled meats, ribs, or chocolate.

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.