



CELLARMASTER WINE CLUB * FALL 2018

The hustle and bustle of the holiday season is almost upon us. Be sure to put a little Harmony into your life during this busy time by attending one of our fun events (listed below) or visiting the tasting room!

Star Gazing in Harmony: Friday, November 9th from 4-8pm

The town of Harmony is not only home to fabulous wines but also beautifully dark skies! Join us for an evening of live music by Tim Jackson, gourmet sandwiches by The Grilled Cheese Incident and wine followed by guided star gazing on our hilltop patio with the Central Coast Astronomical Society. Music & dinner: 4-6pm. Star gazing: 6-8pm. \$20/club, \$25/regular. **Price covers a glass of wine & donation to Astronomical Society. Reservations required - please call 805.927.1625.** *Rain cancels event.

Holiday Winemaker Dinner in the Winery: Saturday, December 1st at 7pm

Join us for a dynamic, five-course meal prepared by Chef Jeffry Wiesinger and highlighted by Chuck's award-winning wines. This festive, holiday dinner is served in our redwood winery. 7pm. Menu coming soon. All inclusive price: \$145/club, \$160/regular. Limited seating. Reservations required at HarmonyCellars.com.

Happy Hour & Winemaker Dinner at The Padre, Bakersfield: Friday & Saturday, February 8th & 9th

Join Kim & Chuck for the first ever **Harmony Happy Hour** at The Padre Hotel on Friday, February 8th from 5-6:30pm. Enjoy hearty appetizers and a flight of Harmony wines on the hip, rooftop lounge. \$49/club, \$59/regular. Reservations required at HarmonyCellars.com.

Our annual **Winter Winemaker Dinner** at The Padre in Bakersfield will be held on **Saturday, February 9th at 7pm**. This intimate, five-course meal complemented by Chuck's award-winning wines always sells out! All inclusive price: \$89/club, \$99/regular. Menu coming soon. Reservations required at HarmonyCellars.com.

We've got you covered for holiday entertaining with this shipment of rich reds and a dry, elegant white!

∞ **2016 Tannat**—New release! Tannat is a red grape native to the Basque Region in Spain and a popular variety in both South West France and Uruguay. Generous flavors of berries and dark stone fruit meet with a savory spiciness and firm tannins. Pair with roasted meats or cassoulet (slow-cooked French casserole made with meat and white beans). **\$34/regular, \$27.20/club.**

∞ **Repertoire**—This petite sirah and zinfandel-based blend offers dark berry and stone fruit flavors, a hint of toasty oak and velvety tannin. Enjoy this versatile and approachable red with roasted meats or savory soups like our **Zucchini Bacon Soup** (recipe at HarmonyCellars.com/wine_club). **\$24/regular, \$19.20/club.**

∞ **2017 Pinot Gris**—This fan favorite was pulled from our tasting list over the summer, so we'd have just enough for our members! Bursting with flavors of ripe pear, citrus and tropical fruit, this elegant, bone-dry white is your go-to, **MUST** have-on-hand holiday wine. Pair with appetizers, shellfish or light pastas. **\$25/regular. \$20/club.**

“Red Only” Wine Club Members will receive a Library Zinfandel.