



Symphony Wine Club Selection, Fall 2018

Autumn is THE season to visit the Central Coast! The skies are sunny, the summer crowds are gone and harvest is in full swing. Our event calendar is packed—check out these upcoming events:

Harvest Wine & Pie Pairing: Saturday & Sunday, October 20th & 21st from 11am-3pm

Enjoy farm-fresh fruit pies by Linn's of Cambria perfectly matched with Chuck's award-winning wines.

Saturday & Sunday 11am-3pm. Mini pies: \$4/club, \$6/regular. Specials on featured wines by the glass and bottle. No reservations needed but we recommend arriving early!

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 Jeffrey 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. Reservations required at www.HarmonyCellars.com.

A shipment of rich, hearty reds from Harmony Cellars is a sure sign that the fall season is fast approaching!

∞ **(2) 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, \$25.50/club.**

∞ **(1) 2016 Zinfandel**—New release! Aged in neutral oak barrels to highlight the intense fruit characteristic of this varietal, this vintage offers ultra-ripe aromas and flavors of raspberry, blackberry and cranberry. A subtle spiciness makes it a perfect match for any red sauce-based dish or pizza. **\$24/regular, \$18/club.**

∞ **(1) Repertoire**—This petite sirah and zinfandel-based blend is definitely a fan favorite. Dark berry and stone fruit flavors, a hint of toasty oak and velvety tannins make for a versatile and approachable red. Enjoy with roasted meats like your holiday turkey. **\$24/regular, \$18/club.**

∞ **(1) 2014 Petite Sirah**—Library treat! Harmony staff are in love with this wine's dark berry aromas and warm, rich spiciness. Tart berry flavors are supported by velvety tannins, and a rich texture treats the palate to a long, supple finish. Pair this robust wine with roasted meats or hearty stews. **\$30/regular, \$22.50/club.**

∞ **(1) 2014 Malbec**—**GOLD at Tasters Guild International.** This wine offers earthy notes and flavors of plum, cherry and blackberry complemented by a hint of barrel spice. Enjoy this rustic red with street tacos and grilled meats. **\$32/bottle, \$24/club.**

Symphony Club Members always receive 25% off wine and discounted shipping at 6 and 12 bottles!