

HARMONY CELLARS

CELLARMASTER CLUB ~ FALL 2022

Fall wine and food pairings should be cozy and comforting! So with that in mind, we are sending two rich, flavorful red wines and a versatile white wine to match an assortment of Fall fare.

2021 WHITE RIESLING

Price: \$20, Club Price: \$16

Aromas of honeysuckle and stone fruit coupled with flavors of citrus and honey make this wine a match for appetizers, main course or dessert. Our Riesling pairs with cheese and charcuterie boards and spicy chicken wings on “game days.” For the adventurous, try this wine with a warm, red curry dish. And a pour of Riesling with apple pie or cobbler is always a wonderful way to wrap up a meal. **897 cases.**

2019 TANNAT

Price: \$35, Club Price: \$28

Considered the grape of Uruguay, Tannat is native to the Basque Region and a popular varietal in South West France. A bouquet of plum, blackberry and all-spice is followed by rich flavors of a baked berry pie. Tannat pairs best with bolder dishes, like cassoulet (French bean and meat stew), that stand up to the strength of its structure and flavor profile. **307 cases.**

REPERTOIRE

Price: \$27, Club Price: \$21.60

New release! The base of Chuck’s popular red table wine is Syrah and Petite Sirah. Zinfandel, Cabernet Sauvignon, Petit Verdot, Merlot & Malbec round out this eclectic blend. The result is an easy drinking red with dark berry flavors, soft tannins and hint of barrel spice. Pair with our **Grilled Pork with Plum Salsa** recipe. **432 cases.**

HARVEST WINE & CUPCAKE PAIRING

Saturday & Sunday, October 22nd & 23rd from 11am-3pm

We are harvesting all sorts of wonderful flavors this weekend! Enjoy a flight of seasonal cupcakes perfectly paired with Harmony wines.

11am-3pm. Mini cupcake flight: \$7. Wine tastings sold separately. Reservations recommended—call 805-927-1625.

HarmonyCellars.com