

# HARMONY CELLARS

## CELLARMASTER RED ONLY CLUB ~ FALL 2022

Fall wine and food pairings should be cozy and comforting! So with that in mind, we are sending three bold, red wines to complement an assortment of Fall fare.

### 2016 RESERVE ARIA

Price: \$49, Club Price: \$39.20

A rare library treat! This Bordeaux is a hearty blend of 53% cabernet sauvignon, 19% malbec, 18% merlot and 10% petit Verdot.

This vintage opens with a spicy note of anise and black cherry. Integrated tannins and balanced acidity complement flavors of plum, dark berries and toasty oak. Pair with richer cuts of meat like a grilled rib-eye or braised short ribs. **227 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.**

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### HARVEST WINE & CUPCAKE PAIRING

Saturday & Sunday, October 22<sup>nd</sup> & 23<sup>rd</sup> 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