

HARMONY CELLARS

CELLARMASTER WHITE ONLY CLUB ~ FALL 2022

Fall wine and food pairings should be cozy and comforting!

So with that in mind, we are sending three flavorful white wines 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 a unique pairing, try this wine with our recipe for **Grilled Pork with Plum Salsa**. And a pour of Riesling with apple pie is always a wonderful way to wrap up a meal.

2021 RESERVE PINOT GRIS

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

New release! This dry, elegant wine boasts aromas of bright citrus, ripe pear and green apple. Flavors of juicy pear and citrus will complement roasted poultry (like turkey), light pasta dishes and shellfish.

2020/21 VIBRANTE

Price: \$25, Club Price: \$20

The base of Chuck’s signature white table wine is always tank-fermented Chardonnay. With just a touch of Riesling and Muscat Canelli to “bump the fruit,” this vintage offers aromas of tropical fruit and melon. Bright acidity and flavors of citrus and green apple make this wine a food-friendly favorite! Pair with grilled white fish or vegetable risotto.

HARVEST WINE & CUPCAKE PAIRING

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

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