# WELCOME TO THE CHILL CLUB!

Spring 2026

*As many wine drinkers' tastes evolve toward lower-alcohol, bright, and easy-drinking styles, we are embracing the opportunity to explore beyond the bold reds we've long been known for. While our roots remain firmly planted in rich, expressive red wines, we're excited to branch out into a handful of intriguing white varieties that bring freshness, energy, and curiosity to the table. These wines allow us to respond to changing preferences while staying true to our spirit of craftsmanship.*

*Welcome to The Chill Club – 6 Whites Your Way.*
*You get to choose any six chillable wines from the list below for your Spring shipment - Whether you're craving crisp, zesty vibes, juicy tropical sips, or something in between, this is your chance to sip what you love, your way.*

**2022 Muscat Blanc**

100% Muscat Blanc / Aged in Stainless Steel / Retail: $30 / Club: $18

Bright and expressive, ours offers the variety's signature aromatics in a fully dry style. Opening with honeysuckle layered over hints of Meyer lemon. The wine preserves a vibrant purity of fruit and floral character. On the palate it's lively and refreshing, with notes of citrus & white nectarine carried by a clean, mineral-driven finish. Though intensely aromatic, the wine finishes completely dry. Pairs beautifully with goat cheese or citrus-marinated chicken.

**2022 Sauvignon Blanc**

91% Sauvignon Blanc / 9% Riesling / Aged in Stainless Steel

Retail: $28 / Club: $16.80

This bright, stainless-steel–aged blend bursts from the glass with lush tropical aromatics, led by the unmistakable scent of freshly cut pineapple. Waves of passionfruit, and guava follow. On the palate, the wine is vibrant and completely dry, with lively acidity that keeps the abundant fruit flavors crisp and refreshing. Pineapple, citrus, and tropical melon carry through the mid-palate, finishing clean, zesty, and mouthwatering. Perfect with dishes that echo its tropical energy - think fish tacos with pineapple salsa, shrimp ceviche or grilled prawns.

**2024 Sauvignon Blanc**

80% Sauvignon Blanc / 20% Riesling / Aged in Stainless Steel / Retail: $32 / Club: $19.20

A vibrant blend layered with notes of lime zest, green apple, and white peach. On the palate, the wine is crisp and dry, with acidity that lifts the fruit character while adding freshness and precision. Hints of citrus blossom and a subtle mineral edge carry through to a clean finish, making this a lively, easy-drinking wine.
Try it alongside Thai or Vietnamese dishes, or salads with mango, avocado, and bright herbs.

**2023 Luminaire**

41% Sauvignon Blanc / 23% Viognier / 18% Muscat / 11% Gewrtz / 7% Chardonnay

Aged in Stainless Steel / Retail: $28 / Club: $16.80

This unique blend opens with an expressive bouquet of citrus blossom, and fragrant florals. On the palate, Sauvignon Blanc brings bright citrus, Viognier and Chardonnay add a soft, rounded texture, and the Muscat and Gewürztraminer contribute layers of floral perfume and exotic spice. Flavors of passionfruit, tangerine, melon, and stone fruit carry through to a clean, vibrant finish that balances richness with refreshing energy.

Pair with creamy cheeses like triple cream brie or chèvre.

**2025 Gewürztraminer** (exceptionally limited in production)

100% Gewürztraminer / Aged in Stainless Steel / Retail: $32 / Club: $19.20

Highly aromatic and bursting from the glass with vibrant tropical character & intense notes of ripe pineapple. Layered with hints of lychee, and bright, creamy key lime pie, fragrant jasmine adds an elegant floral lift, giving the wine a beautifully perfumed nose. On the palate, it is lush- yet balanced, with juicy tropical fruit flavors and a soft, rounded texture that carries through to a long, aromatic finish. This rare small-lot bottling captures the varietal's exotic personality in a vivid, memorable way. Pair this with coconut shrimp and a Jimmy Buffet song.

**2025 Viognier**

100% Viognier / Aged in Stainless Steel / Retail: $32 / Club: $19.20

Opening with an inviting bouquet of fragrant jasmine blossom and fresh floral notes led by ripe white peach. Aged for five months in stainless steel, the wine maintains bright freshness while showcasing the grape's naturally lush character. On the palate, it's silky and exceptionally smooth, gliding across a rounded texture. The finish is clean, refreshing, and effortlessly drinkable - making it the perfect "porch pounder" for warm afternoons and easygoing gatherings. Try it with burrata and proscuitto or with light pasta dishes that have lemon and capers.

**2023 Sauvignon Blanc**

75% Sauvignon Blanc / 25% Chardonnay / Aged in French Oak / Retail: $34 / Club: $20.40

The '23 marries the freshness of Sauvignon Blanc with the richness of Chardonnay, enhanced by aging in French oak. The palate is crisp yet beautifully rounded, with flavors of citrus and ripe pear, balanced by a gentle creaminess and soft oak texture from the Chardonnay component. The finish is clean, refreshing, and slightly mineral-driven, with notes of lemon curd and a touch of toast. This versatile wine pairs wonderfully with fresh seafood, grilled chicken, goat cheese, or spring vegetable dishes, making it a perfect companion for warm-weather gatherings.

**2019 Sparkling Pinot Noir**

100% Pinot Noir / Aged in Stainless Steel / Retail: $36 / Club: $21.60

This semi-traditional Blanc de Noirs made in house is a beautifully aged sparkling wine, resting gracefully in the bottle. The bouquet is captivating, with aromas of marzipan, baked brioche, and hints of white flowers. On the palate, it is crisp and lively, evoking the bright, juicy freshness of Asian pear, balanced by subtle toastiness from extended bottle aging. Fine, persistent bubbles lift the rich, almond flavors, while the dry, mineral-driven finish keeps the wine elegant, refreshing, and remarkably refined.

Pair this with raw oysters or creamy seafood dishes.

**2022 Late Harvest Viognier (Dessert wine)**

100% Viognier / Aged in Stainless Steel / Retail: $32 / Club: $19.20 (375 mL)

This luscious, nostalgic treat, shows 17% residual sugar without ever feeling cloying. The nose is immediately inviting, evoking the warm, comforting aroma of canned pears, complemented by subtle hints of honey, ripe apricot, and a touch of vanilla. On the palate, the wine is rich and silky, with a smooth, velvety texture. Balanced acidity keeps the sweetness in check, making each sip feel indulgent yet refreshing. (Serve chilled.)

See the recipe on our website for Late Harvest Poached Pears.