TASTING NOTES

White Wines

2023 Albariño - *low inventory*
You will feel like you're sitting at a cafe on the Mediterranean enjoying the warm salty breeze while you sip this luminous white wine. It is a pale, star bright, lemon yellow wine that glints in the glass. Its savory aroma features rosemary, white pepper, and pear with hints of jasmine. The flavors of green apple, pineapple, white pepper, and thyme help this wine pair with many foods.

Food Pairings
- *This wine is suited for foods that can handle some acid. Sweet & sour pork, oysters, herbed chicken, paella, fresh salads. Pair this Albariño with a cheese course that could include items like manchego, gouda, almonds, and fresh olives. For dessert, serve with a classic tart apple pie.*

2025 Verdejo - *wine club only*
This bright and approachable wine is the perfect companion for a friendly chat on a sun-soaked patio. In the glass, it displays a pale, crystal-clear lemon hue that gives way to an aromatic bouquet of floral apricot and nectarine; on the palate, a light texture carries lively flavors of zesty tangerine and green apple candy, finishing with subtle notes of dried straw and toasted almond.

Food Pairings
- *This wine thrives alongside charcuterie; its acidity slices rich andouille sausage. For cheese, lean into the salty and savory: halloumi (especially grilled), aged Gouda, or a decadent truffle cheese. Round out the board with pickled asparagus and briny olives. Pair this bright white with flaky white fish or a zesty shrimp scampi. Lemon pepper chicken brings out the wine's tangerine zest. Don't be afraid of Cajun seasoning; the Verdejo's stone fruit flavors provide a cooling contrast to the pepper.*

White Blends

2022 Lilly White - *low inventory* *- 50% Gruner, 30% Riesling, 20% Viognier*
This is the wine you want to take to your next garden party! Lilly White is crystal clear with a pale, straw yellow color in the glass. Enticing aromas of tart stone fruit, orange blossom, white pepper and lemon tempt the nose. Clean, dry and medium-bodied, this wine has flavors of citrus, apple and nectarine with a lightly floral finish giving pleasant garden vibes.

Food Pairings

- *Turkey, sardines, cheesy cauliflower, seafood alfredo, Arugula salad with pears, clam linguini, baked brie with sundried tomatoes and Kalamata olives, Lemon caper chicken, baked cod with lemon, lemon shortbread*

Reds Wines

2022 Tempranillo

Inspired by the rugged beauty of the Owyhee hills and the warm glow of a high-desert sunset, this inaugural vintage of Tempranillo captures a spirit of wild elegance. The wine catches the light with an opaque, warm brick red color. On the nose, it introduces itself with a delicate blend of toasted wheat and minerals lifted by a subtle hint of cool mint and dill. The palate is wonderfully bright, featuring a medium body and a slightly silky texture that carries vibrant flavors of tart pomegranate and dried fruit. Grounded by notes of clay and whisper of allspice, this wine balances bright acid and light tannins for a truly memorable finish.

Food Pairings

- **Mains:** Vibrant, deeply flavorful dishes like a traditional seafood or mixed Paella, street tacos with rich meats, a slow-simmered lamb tagine, or your favorite savory curry.
- **Small Bites & Starters:** A classic Spanish tapas platter showcasing briny olives and cured meats, a wedge of sharp Manchego cheese, or crisp, buttery cheese straws.
- **Herbs & Seasonings:** Earthy and aromatic spices that mirror the wine's depth, such as allspice, cumin, paprika, coriander, and fresh dill.
- **Dessert:** Lean into the wine's unique dried fruit notes and bright structure by pairing it with dense fig tarts, spiced plum cake, or a dark chocolate-dipped prune confection.

2022 Sangiovese

Sipping on Sangiovese is like coming home, it just feels right! This balanced, medium-bodied red has brick red tones with garnet highlights. Notice an aroma that hints of earthy cedar, mellow violets, and tart fruit. Flavors of cranberry, currants, and cedar hit the tongue almost instantly while fennel and cherry pit evolve mid-palate and the whole thing finishes with a touch of tobacco and pepper.

Food Pairings

- *Bright acids combined with savory flavors in this wine make it easy to pair with a variety of styles of food. You could pour this with any tomato based pasta, grilled meats and veggies seasoned with basil, parsley, marjoram or thyme. Elevate your classic hamburger or get creative with chicken and cream sauce. Go simple with an aged Parmesan, medium cheddar or get a little wild with a fontina cheese.*

2021 Petite Sirah - *wine club only*
A true connoisseur's secret, this wine is a hidden gem waiting to be discovered. The opaque garnet color attracts the eye while aromas of fresh plum juxtaposes against dusty earth and spice. Tart flavors of blackberry transition into earthy notes on the mid-palate. Delicate hints of black tea and stone linger on the finish.

Food Pairings

- *This multi-faceted wine gem can be paired with an elevated dish or enhance a comfort meal. Try serving with roast lamb and sauteed mushrooms, stuffed peppers, classic burgers or BBQ beef. Craving something a little sweet, try pairing this wine with a berry pie. Serve with aged cheeses like parmesan, manchego or gouda. Seasoning like black pepper, clove, sage, rosemary or cocoa will enhance our Petite Sirah.*

2022 Petite Sirah - *wine club only*
The ideal companion for those late-night conversations that linger long after the dinner plates have been cleared and the candles have burned low. Strikingly opaque and deep ruby red in the glass, this 2022 Petite Sirah opens with an enticing nose of rich blackberry and delicate herbaceous and floral undertones. On the palate, it breaks the mold for this varietal, offering a beautifully approachable medium body and a soft, rounded mouthfeel. Luscious, sweet flavors of blueberry, blackberry, and juicy marionberry are layered with warming baking spices and a sophisticated undercurrent of Earl Grey tea. Balanced by gentle oak tannins, it delivers a smooth and deeply satisfying finish.

Food Pairings

- **Mains:** *The rich dark fruit and baking spices are a natural match for cherry wood smoked ribs, braised lamb shanks, or a hearty wild game stew.*
- **Sides & Small Bites:** *Roasted sweet potatoes tossed with sea salt and a hint of cinnamon, or a charcuterie board featuring smoked meats and dark chocolate chunks.*
- **Cheeses:** *Robust, intensely flavored cheeses like aged Gouda, smoked Cheddar, or a creamy Stilton blue cheese.*
- **Herbs & Spices:** *Earthy herbs like sage and rosemary, or warming spices like allspice, juniper berry, and black pepper.*
- **Dessert:** *A rustic blackberry tart or a dark chocolate lava cake.*

2021 Malbec
Our Malbec is a mid-weight boxer that can hit above its weight class. This medium-bodied, red wine has medium acids and low tannins but a big, juicy flavor. Aroma plays a big part in the impact of this wine, it has intoxicating aromas of Luxardo cherries, berries and bramble. Blackberry and plum flavors meld into subtle notes of black tea on the mid-palate and finishes with spices like pepper, cloves, and rosemary

Food Pairings

- *This hearty wine really needs some hearty fare. Try serving with lamb burger, roast pork, venison, ratatouille, grilled steak, meatloaf or mushrooms (for our vegetarian friends. Strong cheeses like gorgonzola, monterey Jack or manchego will do the trick. Seasonings like sage, rosemary, mint, clove and cinnamon would really make this wine spark.*

2022 Malbec - *wine club only*

This Malbec is a masterclass in quiet confidence, evocative of historic libraries and deep conversation. This medium-bodied red leads with notes of fresh sawdust, softened by a cool, aromatic lift of mint and eucalyptus. On the palate, it delivers a semi-dry, almost chewy experience with medium tannins and a lingering finish. Flavors of charred oak, smoke, and pepper melt into a dark fruit core of black currant, blueberry, and dense fig. Grounded by savory notes of leather, dried herbs, and a final touch of mineral.

Food Pairings

- **Mains:** Rich, deeply charred meats and savory dishes like a seared sirloin steak, gourmet wood-fired burgers, or classic charred eggplant. The wine's smoke and pepper notes also make it a phenomenal match for the complex, spiced heat of a rich Mexican mole sauce.
- **Small Bites & Starters:** Heavy hitters that can stand up to the wine's chewy tannins, including a rustic wild mushroom tart, a platter of roasted root vegetables, or a bold cheese board highlighting pungent blue cheese and sharp, aged Gouda.
- **Herbs & Seasonings:** Anything that leans into smoky, earthy, or robust profiles—think cracked black pepper, smoked paprika, rosemary, garlic, and savory hints of cumin.
- **Dessert:** Pair the wine's rich, dark fruit and charred oak characteristics with intensely dark chocolate truffles, a blackberry-infused cocoa tart, or simply enjoy its lingering finish alongside a fine cigar.

2021 Syrah

This syrah is elegant and robust, think hiking boots with a tuxedo. This is a great wine to share around a firepit in the evening with your rowdiest friends. Gorgeous and dark ruby almost purple in color, this wine tempts with a floral and fruity nose. Aromas like dried flowers, plum and dried berry with hints of caramel and pepper. The flavors are blackberry, bramble, black tea and white pepper, finished with leather and tobacco.

Food Pairings

- *This syrah is the perfect complement to chilean sea bass, roast pork, and any grilled meats. Moroccan lamb or lamb tagine, shawarma, or BBQ pork. For dessert, bring out the berry cobbler.*

2021 Cabernet Sauvignon
Imagine unwinding by a crackling fireplace on a cool autumn evening, sharing a bottle of this rich, brick-red wine with a dear friend. This wine starts with aromas of sweet grass, cherry, earth, and cocoa powder. Medium-firm tannins create a solid backbone for flavors of stone fruit pit, cherry, and a little oak expression in the mid-palate. Subtle flavors of cherry pit and leather on the finish.

Food Pairings

- *This cab is perfect for steak and sauteed mushrooms or a mushroom burger with truffle fries. Duck a l'orange, a green salad with gorgonzola and balsamic dressing, cassoulet, buffalo chicken wings with blue cheese dressing. Also fajitas, lemon caper chicken and scalloped potatoes. Dessert is chocolate mousse or cherry pie.*

Red Blends

2021 Wanderlust - *50% Carménère, 50% Sangiovese*
A Century of Roots, A Taste of Discovery**.** A bright garnet color with aromas of apple blossom, cherry, spices and dusty earth. Firm tannins promise aging potential. This wine is tobacco and cherry pit with a cleansing bright acid. Dried plum and black tea are on the mid palate and finished with white pepper and cigar.

Food Pairings

- *This is a food wine! Fatty foods help this wine to shine, think osso bucco, grilled beef, smoked pork. Get saucy with creamed oyster sauce, grilled chicken fettuccine, Bacon & green beans, duck with plum glaze, carne asada, and paella. Dessert could be aged Gouda or flourless chocolate torte.*

2021 Harvest Moon Red - *50% Syrah, 35% Mourvèdre, 15% Petite Sirah*
A rich ruby color in the glass, this wine has legs for days. Satisfying big aromas of blackberry, raspberry, plum, and cumin. This wine is balanced with medium firm tannins. Flavors of blackberry, plum, and pepper at the beginning change into cocoa nibs and spice with a slight hint of toasty smoke on the finish.

Food Pairings

- *This wine is big enough to handle flavor! Chili hearty curry, lamb gyro, hungarian mushroom soup, plus blackened or smoked trout. Cheeses include Gouda, Havarti, Manchego. Herbs are parsley, rosemary, and oregano. Dessert is dark berry cobblers, or anything nutty and chocolate.*

2022 Harvest Moon Red - *wine club only* - *50% Mourvedre, 30% Petite Sirah, 20% Syrah*
The best place to enjoy the harvest moon is under the stars by a cozy fire with a friend that will make you laugh. Initial aromatic notes of bramble and stone provide an earthy foundation followed by a wisp of pomegranate. This is a medium-bodied wine defined by its bright acidity and medium tannins. The entry is lively and fruit-driven, bursting with the tart sweetness of blackberry,

boysenberry and cranberry. As the wine settles on the tongue, richer, more indulgent notes of toffee and warm vanilla emerge, creating a beautiful contrast. The experience finished with a dusting of black pepper giving a sophisticated, savory edge.

Food Pairings

- *To lean into Harvest Moon Red's bright acidity and earthy soul, try a "Wild Harvest" platter: grilled venison sliders topped with caramelized onions and a side of balsamic-glazed figs. This combination allows the wine's pepper and dark fruit to shine against the savory, rustic flavors. Finish the night with a whipped dark chocolate mousse. The tartness of the cranberry on the finish cleanses the palate after each rich, airy bite of chocolate.*

2021 Windmill Red - *50% Cabernet, 50% Sangiovese*
Just as a windmill turns with the wind, this wine can adapt to the seasons. This brick red wine with its dusty oak and fig aromas almost make you think that autumn could be around the corner. Smooth summer flavors of black cherry meld into dried fig and green tea on the mid palate only to be swept into warm toasted nuts on the finish.

Food Pairings

- *Whether your tastes lean towards vegetarian or carnivore this is the wine for you! Try pairing this with a light Veggie Premivera or a hearty grilled portobello mushroom stuffed with chorizo sausage. Summer foods like eggplant parmesan, margherita pizza or caprese salad pair just as beautifully with this wine as roasted lamb or a duck ragu. No matter whether you go summer or fall for dinner, you've got to try this wine with a creamy ganache brownie!*

2022 Windmill Red - *wine club only* - *50% Cabernet, 50% Sangiovese*
Equally at home around a backyard BBQ or a rustic glamping site, our Windmill Red embodies the rugged, adventurous spirit of Idaho. This semi-opaque, brick red wine captures your attention before the glass even meets your lips. The nose offers a grounded, rustic bouquet of fresh leather, minerals, and aromatic pine and cedar, softened by warm hints of dried raisins and savory spice. On the palate, it strikes an approachable medium body with a round, deliciously chewy texture and mild-to-medium tannins. Upfront flavors of boozy tart cherry and sweet tobacco are lifted by mid-palate spice, then settle into a long, luxurious finish marked by dried fig and dark cocoa.

Food Pairings

- **Mains:** Smoky, flame-kissed dishes made for open-air dining, like tender smoked ribs glazed in cherry BBQ sauce, seared pork chops, or grilled game meats.
- **Small Bites & Starters:** Rustic sides that match its earthy charm, including a colorful roasted corn succotash, crispy roasted rosemary potatoes, or a charred vegetable platter.
- **Herbs & Seasonings:** Woodsy, aromatic herbs and bold spices like fresh rosemary, smoked paprika, cracked pepper, and subtle hints of chili powder.

- **Dessert:** Lean into the wine's cocoa finish with a rich dark chocolate torte, flourless chocolate cake, or chocolate-covered dried cherries around the fire.

2021 Homestead Red - *50% Cabernet Sauvignon, 50% Syrah*
This rich wine is a perfect gift to share with dinner hosts. Its deep garnet and opaque appearance entice further exploration. Bright cherry cordial on the beginning of the aromas that softly become dusty roses and a lightly sweet ending. This is a medium firm tannic wine with bright chewy acids. Beginning with jammy fruit ie: raspberry and black plum to start the flavors and earth and tea on the mid-palate with a long meaty finish of toasted nut and umami.

Food Pairings

- *Quintessential roast beef dinner, steak, lamb chops, beets, tomato soup, sauteed mushrooms, a meat lover's pizza or meatloaf. Dessert is chocolate or berry pie. Cheeses are gouda, aged cheddar, or camembert. Warms spices of allspice and cloves, and herbs like rosemary, sage, and parsley.*

2022 Homestead Red - *wine club only* - *50% Cabernet Sauvignon, 50% Syrah*
Like a well-lived life, the perfect blend is all about balance. Discover the harmony of bright Syrah and bold Cabernet in our 2022 Homestead Red. It pours a dark, opaque ruby red with slight runners, hinting at the complexity to come. The nose is wonderfully intriguing, weaving together rich dark fruit with unexpected, nostalgic notes of dried flowers, beeswax, and a clean streak of graphite. On the palate, it strikes a perfect medium body with deep flavors of juicy blackberry and currant supported by a warm backbone of cedar. True to its heritage, it leaves you with a sophisticated finish of black tea and lingering savory spice that coaxes you into taking another slow, appreciative sip.

Food Pairings

- **Mains:** *Hearty, rustic comfort food like cedar-grilled lamb, a rich mushroom risotto, or an authentic wood-fired Margherita or sausage pizza.*
- **Small Bites & Starters:** *Roasted root vegetables tossed in olive oil, or a simple, premium cheese board featuring aged Parmigiano-Reggiano and sharp Pecorino Romano.*
- **Herbs & Seasonings**: *Earthy and robust herbs like rosemary, thyme, and sage that complement the wine's deep berry and cedar notes.*

2022 Henry's Red - *50% Malbec, 50% Syrah*
Like the man this wine is named for, this wine is soulful, adventurous and complex. Henry's red leads with sophisticated aromas of vanilla, tobacco and spice. On the palate, the wine transforms into a fruit-forward powerhouse, bursting with black cherry, leather and chocolate. With its crisp energy and silky finish, this is a serious red blend designed for those who love a wine with both grit and grace.

Food Pairings

- *The acidity of Henry's Red will cut through the richness of slow-smoked brisket, while the dark cherry notes complement the sweetness of pulled pork. For BBQ chicken, the wine's hints of leather and spice enhance the charred, smoky skin without overwhelming the meat. The earthy tobacco and leather aromas in the wine find a natural kinship with the umami of mushroom risotto. Glazed root vegetables would mirror the wine's sophisticated vanilla and chocolate undertones. Finally, the silky finish and chocolate notes on this wine would align with dark chocolate brownies or you could finish the experience by leaning into the "soulful and adventurous" spirit of Henry's red with a fine cigar.*

Reserve Wines

2022 Reserve Grenache - *wine club only*

Capture the brilliance of a summer afternoon with this vibrant and beautifully expressive red wine. Inviting aromas of fresh strawberry, red plum, and delicate florals lead into a light-bodied palate that is silky up front. On the palate, this light-bodied wine greets you with a silky texture up front and bright flavors of pomegranate. A subtle touch of earthy slate and light tannins grounds the mid-palate, leading into a wonderfully dry, crisp finish that lingers long after your last sip.

Food Pairings

- **Mains:** *Pork chops with cherry compote, blackened fish, or roasted herbed squash.*
- **Small Bites:** *Classic tomato and basil bruschetta.*
- **Cheeses:** *Fresh, creamy options like mozzarella and burrata.*
- **Herbs:** *Savory herbs, especially fresh thyme.*
- **Dessert:** *Angel food cake topped with fresh strawberries.*

2021 Reserve Grenache

Enjoy a mini vacation to the Rhône region of France with this luscious red wine. A lovely garnet color, semi-opaque, the legs on this wine coat the glass. Aromas of warm spice, traces of floral and red fruit encourage your nose. Luscious bright acid hints at strawberry and raspberries. light tobacco and rose on the mid-palate with a lingering finish of dark fruit and black tea.

Food Pairings

- *Can handle a bit of spice, with curries and Asian flavored stews. Grilled fish and vegetables, lightly spiced sausages, ham and beans, turkey. We think a great dessert would be a chocolate espresso torte. Cheeses are gouda, comté, roquefort, manchego, and mature cheddar. Herbs are rosemary, thyme, sage, Asian 5-spice, cumin, and cardamon.*

2020 Reserve Cabernet Sauvignon - *wine club only*
When you open a bottle of this wine you will want to surround yourself with good friends and great food. It simply pairs beautifully with the good things in life. This rich wine has a lovely opaque garnet color with blue undertones, a decadent mouthfeel and legs for days. Aromas of bright red cherry, big minerality and hints of leather, oak, and toffee lend the mind towards fresh baked cherry crumble. Your tastebuds will sparkle with juicy acid and firm tannins. Notable flavors of cherry and berry upfront morph into hints of cherry pit and coffee finish.

Food Pairings

- *We've got the usual suspects: Beef Wellington, grilled pork chops and filet mignon. But we're also thinking grilled eggplant, peppers, and mushrooms, moussaka, grilled lamb. Cheeses would be truffle cheddar cheese, aged gouda, and blue cheese. For dessert, go with anything chocolate or a dark fruit pastry. Herbs: rosemary, oregano, bay, black pepper, thyme.*

Dessert Wines

Doce Dessert Wine
We wanted to honor the Portuguese tradition of making Port by using the Portuguese word for sweet. We use Syrah grapes, topped with Cabernet Sauvignon and fortify the wine with Idaho grape brandy. This silky wine has an enticing aroma of plum jam and almonds. A deep ruby color with warm flavors of honey, vanilla, and cinnamon make this wine a perfect after dinner wine.

Food Pairings

- *We recommend serving this with German Chocolate cake, roasted wine walnuts, Stilton or Gorgonzola cheese, dark chocolate or cherry tarts.*