## VOLUME III - ISSUE II - MAY 2024

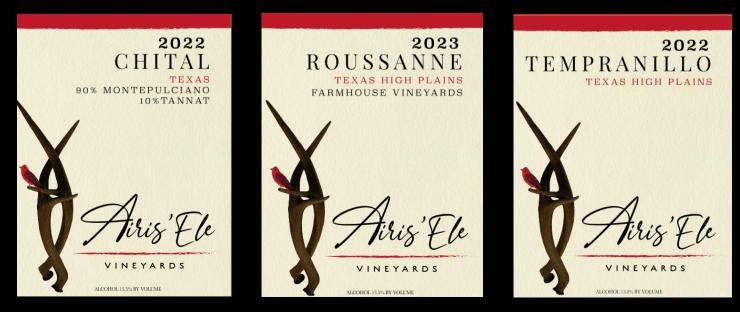
WINE CLUB

# At's May in the Texas Hill Country:

The past few months we've been blessed with ample rainfall, resulting in lush green fields and vibrant wildflowers embellishing highway rights-of-way and fields as far as the eye can see. The grape vines are growing rapidly, keeping the vineyard crews and tractors exceptionally busy this year.

The solar eclipse was an amazing experience, and we enjoyed all who visited. Our group included guest from as far as England and many wine club members. The event passed without issues, contrary to predictions of doom and gloom. It was fantastic! The group we hosted had a great time, and we believe everyone enjoyed the experience.

## These fun wines bottling next month.



### A CELEBRATION OF EXCELLENCE AT THE TABLE

Bring your friends and family out to visit us soon. Also, we have one gift memberships that you can purchase for a friend or loved one.



## Wines In Your May 2024 Shipment



#### 2020 **CABERNET FRANC** CALISTOGA

**ROBUST... DIVERSE... UNIQUE** 

Full-Cabernet Franc is a very widely used grape in Bordeaux and mainly used as a blending grape. We think this grape is very unique and not commonly used on its own. This one presented itself just the way it was. A big, bold beautiful wine!!!!

95% Cabernet Franc 5% Malbec

Flavors: Dark Cherry, Chocolate, Plum

Pairings: Mushroom Ravioli, Bacon Wrapped Filet, Beef Stew

**CLUB PRICE \$40** 



**CLUB PRICE \$36** 

### 2020 **CABERNET SAUVIGNON**

WASHINGTON COLUMBIA VALLEY

#### **CLASSIC... STRUCTURE... INFAMOUS**

Introducing our second Cabernet vintage: This mid-bodied red wine is wonderfully balanced and boasts a luxurious flavor that comes from aging in French and American oak. Enjoy the combination of soft and smooth tannins with every sip.

100% Cabernet Sauvignon

Flavors: Stone Fruit, Tobacco. Blackcurrant

#### 2019 **IOGNIER**

TEXAS HIGH PLAINS Lahey Vinevards

**REFRESHING... LUSH... ELEGANCE** 

This Viognier is a refreshing wine, aged in stainless steel. Elegance is reflected. This grape varietal is emerging and has a place in Texas.

100% Viognier

Flavors: Crisp, Floral, Leachy, Tropical Fruit

Pairings: Fried Oysters, Redfish Pontchartrain. Pasta Carbonara

Pairings: Mushroom Risotto. Grilled Lamb, Truffle Mac and Cheese, Cheese Curds





**CLUB PRICE \$28** 

ris

VIOGNIE.