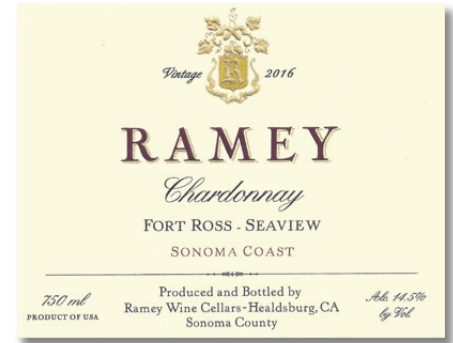


CLUB CRUSH WHITE *November Shipment (#6- 2019)*

RAMEY WINE CELLARS 2016 CHARDONNAY FORT ROSS - SEAVIEW, SONOMA

Founded in 1996 by David Ramey and his wife Carla, Ramey Wine Cellars is dedicated to creating high quality, handcrafted wines with balance and richness from the area's finest vineyards.

David Ramey spent his early career creating benchmark wines for such wineries as Matanzas Creek, Chalk Hill, Dominus and Rudd. With that impressive resume, David and his wife Carla founded Ramey Wine Cellars in 1996. They have been producing critically acclaimed, award-winning wines ever since, committed to Cabernet Sauvignon, Chardonnay and Syrah as their primary varietals.



www.RameyWine.com

TASTING NOTES: Coming from a special vineyard site, our Sonoma Coast Chardonnays show great depth of flavor, length of finish, aromatic complexity, and a fine balance between richness and delicacy. This vineyard has typically cool climates, low vigor soil, and a vine selection that generate small berries, small clusters and inherently low yields.

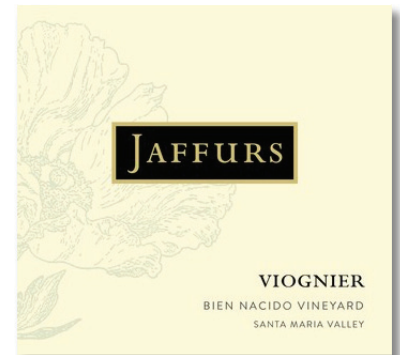
Composition: 100% Chardonnay

Production: 3,017 cases

Regular Price. . . . \$43.99 CLUB CRUSH PRICE. . . . \$39.59

JAFFURS WINE CELLARS 2017 VIOGNIER BIEN NACIDO VINEYARD SANTA MARIA VALLEY

Jaffurs Wine Cellars is dedicated to producing great Rhone varietal wines with a new-world independence. Our wines -Syrah, Grenache, Petite Sirah, Mourvedre, Viognier, Roussanne and Grenache Blanc – are among the best in the county. Founder Craig Jaffurs produced his first professional wines during the 1994 harvest. All of our wines are carefully made in small lots. We work closely with our growers in the Santa Ynez, Ballard Canyon, Santa Rita, Los Alamos, and Santa Maria growing regions. We limit vineyard yields and require that optimal farming practices are observed. All of our wines are crushed, pressed, cellared and bottled in our Santa Barbara facility.



www.JaffursWine.com

TASTING NOTES: Jaffurs Viognier, from the cool-climate Bien Nacido Vineyard. Floral aromatics, with pineapple and mineral notes, this wine fleshes out on the palate with juicy nectarine and focused acidity. 60% stainless-steel aging provides vibrancy and tension, with the balance aged in neutral oak, lending texture and developed aromatics.

Composition: 100% Viognier

Production: 500 cases

Regular Price. . . . \$27.99 CLUB CRUSH PRICE. . . . \$25.19
