



January 2019

Grand Cru

2010 Chateau Carbonnieux Rouge Pessac Leognan – 64.98

2012 Fire Horse Cabernet Sauvignon, Napa Valley – 64.98

Sparkle

J.M. Labruyere Brut Champagne Prologue Grand Cru – 45.98

Laurent Perrier Brut Champagne La Cuvee – 39.98

Ultimate Reds

2012 Fire Horse Cabernet Sauvignon, Napa Valley – 64.98

2017 Gil Family Estates Bodegas Ateca 'Honoro Vera' Rioja – 8.98

Vintage Values

2017 Kobler Estate Ritchie Vineyard Chardonnay – 44.98

2017 Gil Family Estates Bodegas Ateca 'Honoro Vera' Rioja – 8.98

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2010 Château Carbonnieux
Bordeaux, France

Château Carbonnieux is a Bordeaux wine estate located in the Pessac-Léognan region of the Graves. The estate was one of the first estates included in the Graves wine classification and is known for its red and white wine production.

Graves is an important subregion of the Bordeaux wine region. Graves is situated on the left bank of the Garonne River, in the upstream part of the region, southeast of the city Bordeaux and stretches over 50 kilometres. Graves is the only Bordeaux subregion which is famed for all three of Bordeaux' three main wine types—reds, dry whites and sweet wines—although red wines dominate the total production. The name Graves derives from its intensely gravelly soil. The soil is the result of glaciers from the Ice Age, which also left white quartz deposits that can still be found in the soil of some of the top winemaking estates.

Chateau Carbonnieux has two Graves classifications for both its red and white wines. These are Grand Cru Classé and Grand Vin de Graves. The red wines are the Bordeaux blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Petit Verdot is used for structure for the Grand Vin but not for the Grand Cru Classé. The white wine is a blend of Sauvignon Blanc and Semillon.

Chateau Carbonnieux has a long and extensive history in the Bordeaux wine appellation. In fact it's one of the oldest estates in the entire Bordeaux wine region with a history dating back to the 12th century! The original chateau was first constructed during the years when the 100 year war was taking place. This is easily noticed when looking at the unique design that includes a myriad of historical features from the time period.

Chateau Carbonnieux has nice neighbors. In fact, they are situated close to Chateau Haut Bailly and Chateau Smith Haut Lafitte. The gravel based, Pessac Leognan vineyard of Chateau Carbonnieux is planted to red and white grapes. Interestingly, Chateau Carbonnieux is one of the few Bordeaux vineyards that continue maintaining plantings of all 5 red Bordeaux wine varieties.

After showering 2009 with praise, it was difficult to announce that 2010 was going to be even better. Today there is no doubt at all that 2010 has become part of the legend of the great Bordeaux vintages. An exceptionally dry summer with moderate hot spells played a large part in its crafting.

60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc. Extremely soft, up-front, classic Pessac-Leognan, the 2010 Carbonnieux possesses plenty of unsmoked cigar tobacco, roasted herbs, lavender, sweet kirsch and black currant fruit and sweet tannin. Seductive, lush and sensual, it is rather Burgundian in its elegant, savory, evolved style. – Robert Parker

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2012 Fire Horse Cabernet Sauvignon
Napa Valley, California

Exciting and extroverted, vivid and animated, the Horse is the life of any party he attends. He is bursting with energy, always looking for the next place to kick up his heels and hang loose. Kick up your heels and hang out with a Fire Horse. The Fire Horse is a wine of five elements – Wood, Water, Earth, Fire, and Metal. These elements all work together to create a vision of what we like in a wine.

Wood – The oak gives the wine stability and strength, this part is important for longevity in aging. French Oak and a long aging period were needed to temper the high acidity and super bright fruit of the vintage. Warm undertones of coffee, toffee, and dark chocolate help bring this wine together.

Water – You probably wondering what water could have to do with wine...but wine can be up to 90% water. It's water that give life to the vines, water nourishes the fruit, cools the vines and makes the roots vigorous. Water makes the vineyard adapt to the climate, and it brings the characteristics of the soils to the wine. Water makes the best out of every vintage, and water is the backbone of every bottle.

Earth – The soil is so important to the creation of the vines, to the expression of the fruit, and to the location of the wine. The wine is easy going, extremely adaptable to any meal and it's the earth tones that ground the bright fruits and pointed acidity so they all come together and work with any situation. A gentle loam is in the nose, along with a mineral element that makes me think of iron and flint on the palate, these are elements that rise from the earth.

Fire – A Fire Horse wine is animated and sociable, it has a wild side that leads to a life on the edge. This wine knows that it is exciting, vibrant, exuberant and full of life. Fire is passion, and passion is in all wine; from the wine makers, to the vine tenders, to the people that sell it, to the folks who like to drink it, you have to have the passion to really enjoy it.

Metal – When we think of metal, we think of all the hard work and steel that goes into making a wine like Fire Horse. Determination to only make the best wines from the highest quality grapes, from the heart of Napa Valley is what gives this wine stamina, freedom of expression, and a sense of place and vigor. Metal = Strength, and this wine is going to stand up to just about any steak you put in front of it.

Friendly, approachable, and not pretentious, the 2012 Fire Horse Cabernet Sauvignon is a wine you want to have as company at your next dinner party. Able to get along with everyone, the ripe and bright fruit is a pleasure to serve alongside juicy rib eyes, slow-cooked lamb shanks, or tender short ribs. Able to hold up to a conversation, it can't stop talking about its long depth of fruit, black cherry, anise, black currant, and dried cherry. You can enjoy it now if you'd like; it knows when to stick around when the party gets going, or you can put it away to age gracefully for that special occasion. We would be happy to have the Fire Horse over any night we're having friends or family over, or to enjoy it just hanging out and relaxing after a hard days work.

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2017 Gil Family Estates Bodegas Ateca 'Honoro Vera' Rioja
Rioja, Spain

The grapes/organic grapes used to produce the Honoro Vera and Honoro Vera Organic wines are from various vineyards, spread across Spain and are generally located at over 2,300 feet in elevation. These various vineyards are at least over 30 years of age with little production due to the fact the vines are planted in a bed of limestone and sand. These soil beds offer very poor nutrients, which is quite ideal for this type of crop. The end results are the outstanding, award winning wines of Honoro Vera that are priced to DRINK effortlessly.

100% Tempranillo from limestone rich clay soils, fermented over 15 days in stainless-steel tanks to 13.5% alc., with 10% of the wine aged 5 months in French oak.

Dark, deep, purple-hued ruby-red color, lighter on the rim and youthful in appearance. The nose is firmly concentrated with fragrant and aromatic dark raspberry fruit along with boysenberry notes and whole berry fermentation jam, confectionary and red floral notes. The fruit is primary and vibrant. Medium-full bodied, the palate is gently mouthfilling with sweet and juicy, ripe and luscious flavors of raspberries and subtle notes of boysenberries entwined with jam, floral and confectionary elements. The fruit is underlined by supple tannin extraction and soft, integrated acidity providing a fine-textured mouthfeel and line. The tannins grow in presence and carry the wine to a dry, textural finish with lifted red fruits, jam and floral nuances. This is an up-front, raspberry-fruited Rioja with jammy notes and fine, grainy textures providing a dry finish.

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2017 Kobler Estate Chardonnay Ritchie Vineyard
Russian River Valley, California

The Kobler Estate winery is a small family winery creating award-winning, Rhône and Burgundian wines from the Russian River Valley since 2010. It's a total family operation with Michael, Mike, Brian and Debbie Kobler running the Sonoma estate.

Located just off the Healdsburg Plaza, our Tasting Lounge is just 3 blocks to the North. The tasting lounge combines the warehouse winery vibe with the feel of a mid-century lounge. Vineyard Tours are also available by appointment. Located in the Green Valley Appellation of Sonoma County, Kobler Family Vineyards offers a true wine country feel.

The winery produces a number of wines as appellation, single vineyard or estate wines. The single vineyard wines are hand-crafted wines from carefully selected vineyards and grapes where utmost care is given to quality and selection. The feature that stands out with Chardonnay at Ritchie Vineyard is superb intensity of fruit flavors in combination with scintillating tension and vibrancy.

Medium golden yellow color in the glass. Nicely perfumed with generous aromas of lemon zest, apricot, white flower blossom and buttery brioche. Warm and generous in the mouth, with a sleek but not viscous mouthfeel, offering flavors of lemon, pineapple, pear and mango with complimentary oak highlights chiming in. Charming and not heavy with a delightful vibrant finish. A great rendition of Ritchie terroir.

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J.M. Labruyere Brut Champagne Prologue Grand Cru
Champagne, France

From the mid-1800's, the Labruyère family's roots were sowed in a Romaneche-Thorins, a small Beaujolais village in the Moulin-à-Vent appellation. From 1988, the family has slowly extended its wine holdings in some of the most prestigious Burgundy appellations as well as Pomerol's Chateau Rouget. 2012 brought the family to Champagne with acquisitions in the Grand Cru village of Verzenay.

While the grapes from this property were previously sold to Dom Perignon, Labruyere has launched their own Champagne to highlight the amazing terroir of Verzenay. Working with enologist Nadine Gublin and cellar master Vincent Van Waesberghe, Labruyère has created a true récoltant-manipulant house working with 100% Grand Cru-classified vineyards. This is Grand Cru Farmer Fizz for under \$50.

Prologue is comprised of 70% Pinot Noir and 30% Chardonnay, it spent three years aging on its lees before being disgorged and given a sensible dosage of 4.8 grams per liter. The wine offers intriguing complexity, with aromas of dried fruits, enhanced by subtle toasty aromas and roasted hazelnut. Rich and harmonious on the palate. Beautiful structure of Pinot Noir is exquisitely intertwined with tension and energy of Chardonnay. Delicate and persistent on the finish.

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Laurent Perrier Brut Champagne La Cuvée
Champagne, France

This prestigious house was founded in 1812 by Alphonse Pierlot, a former cooper from Chigny-lès-Roses. He eventually passed it on to his cellar master, Eugène Laurent, and upon Laurent's death in 1887, his widow Mathilde Emilie Perrier took over the house, joining their two surnames to form the company of Veuve Laurent-Perrier & Cie. Her daughter Eugénie Hortense Laurent inherited the house in 1925, but sold it in 1939 to Marie-Louise Lanson de Nonancourt. She managed the company during the Second World War, and in 1949, her son Bernard took control of the house.

Bernard de Nonancourt had been an Army sergeant during the war, and active in the French Resistance. Upon returning from the war, he apprenticed at Lanson and Delamotte before taking over Laurent-Perrier and he immediately began developing the house and establishing the style of wine that it continues to exhibit today.

Early on, de Nonancourt began working with stainless steel tanks in the house's cellars. He saw them as a means of achieving greater freshness and finesse in his wines, as well as allowing for greater consistency and temperature control during fermentation. Additionally, he made a conscious effort to rely heavily on chardonnay in his blends, at a time when many other houses favored pinot-dominated champagnes.

Laurent Perrier La Cuvée replaces the standard Laurent Perrier Brut Champagne in the company's lineup. The La Cuvée offers a greater sense of balance and more complexity in bouquet. There is a larger percentage of Chardonnay which adds to the finesse of the wine. More than 100 crus have been selected for La Cuvée and each bottle receives a lighter dosage.

55% Chardonnay, 35% Pinot Noir, 10% Pinot Meunier. Pale color. Lemon shortbread nose, the tiniest hint of marzipan, verbena. Needle-fine mousse and intense, sharpened, lemon-sherbet acidity. Very pointed, with a bit of lemon-bon-bon sweetness on the finish. Razor-sharp finish. Elegant, angular, classic.

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