



My family has always made wine. To hear it from my father Carmine, these were not fancy wines, they were everyday wines, wines that were on the dinner table each night. Our Rosso and Bianco are made in the same spirit—wines for everyday life. -Francis Ford Coppola



ROSSO

- Easy-drinking red blend of Zinfandel, Syrah, Cabernet Sauvignon and Petite Syrah
- Grapes sourced from Lodi and Paso Robles regions of California
- · Flavors of boysenberry pie, plums, cherry and mocha accented by vanilla toasted oak



PINOT GRIGIO

- Fermented in stainless steel for a crisp acidity
- · Aromas of citrus, tropical fruit and peach blossom followed by flavors of melon, pink grapefruit, and creamy lemon
- Small amounts of Sauvignon Blanc and Chardonnay are added for fullness and complexity



SHIRAZ

- Co-fermented with Viognier, for added complexity
- Fruit sourced from old dry-farmed vineyards in Lodi and Paso Robles for optimal concentration and flavor intensity
- Jammy flavors of cherries, blackberries and cola, with a peppery edge



CHARDONNAY

- Unoaked style-- fermented and finished in stainless steel to create a lightbodied wine with pure, bright fruit and a delicate finish
- Fruit comes from Monterey County and Mendocino, two cool-climate appellations with extended growing seasons
- Flavors of tropical fruit, Fuji apples and citrus accented by honeysuckle and minerals



MOSCATO

- Fermented in stainless steel to preserve our Moscato's bright, lively fruit flavors and intense fragrance
- A touch of Alicante Bouschet is added to the blend to give the wine its beautiful rosé color
- Flavors of apricots, citrus, and tropical fruit with delicate floral notes and a touch of spice