

At Home Wine Tasting

So...how does this work?

1. Pour yourself a taste (or a glass).
2. Take a few moments to swirl, smell, and taste it.
3. Use the scorecard to rate the wine and make notes.

Mix

Après Rosé

Making Waves Albarino

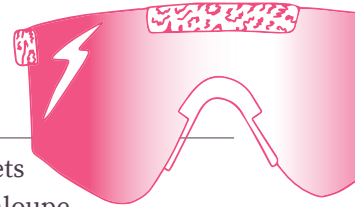
Climax Red Blend

Penetration Cabernet
Sauvignon



Naked Winery

Après Rosé



You played hard, now it's time to chill harder. That moment when good gets even better. The cherry on top of your epic day and when aromas of cantaloupe and herbs de Provence are wafting out of your glass. After is just the beginning.



Tasting Notes

Enjoy notes of lychee, strawberry Jolly Rancher, and an Adirondack chair with a view.



Food Pairings

Beurre blanc over a delicate grilled white fish.

LIGHT	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	BOLD
DRY	<input checked="" type="checkbox"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	SWEET
SOFT	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="checkbox"/>	<input type="radio"/>	ACIDIC

Juicy Details

- **Vintage:** 2019
- **Varietal:** 100% Barbera
- **AVA:** Columbia Valley
- **Aging:** 3 months in stainless steel
- **Alcohol:** 13.1%
- **Suggested Retail:** \$45
- **Release Date:** March 2020

If you're into this then you'll love Take Me Away Rosé or Gay Rosé.

Making Waves Albarino

Thirsty for connection? Break out of your comfort zone and say hello to someone new. Set your phone down, put your hand up, and see what happens. Alone we are a ripple, but it takes a crowd to make a wave.



Tasting Notes

Notes of bright citrus, passion fruit, and buds at first sight.



Food Pairings

Pair this wine with a classic citrus shrimp ceviche and crispy tortilla chips.

LIGHT	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	BOLD
DRY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	SWEET
SOFT	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	ACIDIC

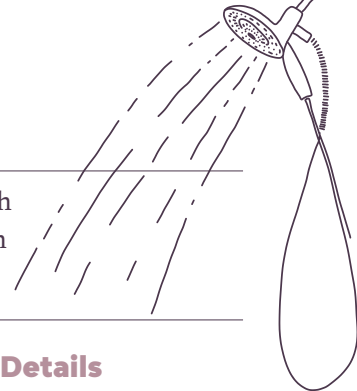
Juicy Details

- **Vintage:** 2019
- **Varietal:** Albarino
- **AVA:** Columbia Valley
- **Aging:** 3 months in stainless steel
- **Alcohol:** 13.9%
- **Suggested Retail:** \$30
- **Release Date:** March 2020

If you're into this then you'll love Partners in Wine White Blend, Complicated Viognier, or Wild & Free Pinot Gris

Climax Red Blend

Here's to getting exactly what you want and then asking for more. Go with the flow and lean into what feels good. Take this moment to connect with aromas of rose hips and soft vanilla.



Tasting Notes

Enjoy notes of dark cherry, baking spices, and coming together.



Food Pairings

Raclette over roasted potatoes, asparagus, zucchini, and black forest ham with gherkin pickles and pickled onions on the side.

LIGHT	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	BOLD
DRY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	SWEET
SOFT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	ACIDIC

Juicy Details

- **Vintage:** NV
- **Varietal:** 53% Cab Sauv, 23% Syrah, 14% Merlot, 6% Tempranillo, 4% Petite Verdot
- **AVA:** Columbia Gorge
- **Aging:** 30 months in neutral French and American Oak
- **Alcohol:** 13.9%
- **Suggested Retail:** \$28
- **Release Date:** March 2020

If you're into this wine then you'll love Super Helpful Cab Sauv, Ride or Die Red Blend, or Oh! Zinfandel.

Penetration Cabernet Sauvignon

Let's get deep, pop this cork and jump into the real stuff. Enjoy aromas of candied violet and elderberry on the nose. Cannon ball into the deep end of the bottle and see what happens.



Tasting Notes

Notes of dark cherry, cacao, and pouring your sweet 'lil heart out.



Food Pairings

Grilled lamb kabobs served with a tangy chimichurri sauce and wild rice pilaf.

LIGHT	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	BOLD
DRY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	SWEET
SOFT	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	ACIDIC

Juicy Details

- **Vintage:** 2018
- **Varietal:** 96% Cabernet Sauvignon, 4% Proprietary
- **AVA:** Columbia Valley
- **Aging:** 14 months French and American Oak
- **Alcohol:** 13.9%
- **Suggested Retail:** \$45
- **Release Date:** July 2020

If you're crazy about this then you'll love Simple Pleasures or Oh! Cabernet Sauvignon

