



Matchbook Wine Club Members receive 15% off all wines. Ask your bartender about joining today. Ask about our new Reds Club!

1. Tinto Rey
2018 Dunnigan Hills Verdejo 🍷 \$17.99

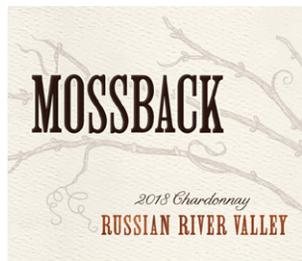


New Vintage!

Verdejo, the iconic Spanish white grape, thrives in our Dunnigan Hills terroir. The varietal is known for being bright and lively and the 2018 Tinto Rey is all that and more. The aromatics are a burst of fresh fruit; flavors of green apple, lime zest and lemon are framed with a creaminess from barrel aging. The finish is crisp and refreshing with a little pop of minerality. Perfect as an aperitif, this racy white wine pairs well with creamy cheeses, spicy shrimp or a salmon salad.

🔥 *Perfect Pairing:*
🍴 Ask about our "Goat Cheese Crostini" recipe card

2. Mossback
2018 Russian River Valley Chardonnay \$17.99



This wine was primarily cold-fermented to accentuate the classic characteristics of grapes grown in this cool-climate, Sonoma County appellation. Beautiful pear and floral aromas lead to flavors of stone fruit, tangerine, honey and lime zest. A small percentage of the wine was fermented and aged in oak to add texture and a pretty vanilla note. This is a bright and vibrant Chardonnay with a finish that lingers with the creaminess from the French-oak aging. Pair this with spring rolls, oysters, ceviche or a lobster bisque.

3. The Arsonist
2018 Dunnigan Hills Chardonnay 🍷 \$21.99

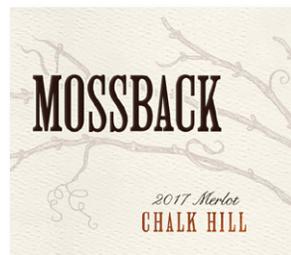


91 Points - Anthony Dias Blue, Blue Lifestyle Awards

A luscious blend of the best barrel lots of estate-grown fruit. A beautiful golden straw color opens to aromas of toasty oak, crème brûlée, brown sugar and mango. Dense flavors of pineapple, caramel apples and baking spices are layered over creamy buttery notes and a touch of vanilla. Loaded with opulent flavors that are well-integrated and balanced. Pairs lovely with pasta with a cream sauce and, for the adventurous, a well-marbled steak.

🔥 *Perfect Pairing:*
🍴 Ask about our "Warm Leek Salad" recipe card

4. Mossback
2017 Chalk Hill Merlot \$24.99

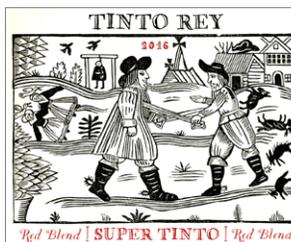


Our First Tasting Room Exclusive!

The inaugural vintage of our Mossback Chalk Hill Merlot shows an intriguing combination of Old-World earthiness and fresh California fruit. Classic aromas and flavors of cigar box, cedar and oak mingle seamlessly with cherry, cranberry and touch of olive tapenade. This 2017 Merlot has a refined lightness with a stylish finish of toasty red berries. Pair this elegant wine with pâté, duck or slow roasted pork.

🔥 *Perfect Pairing:*
🍴 Ask about our "Sausage & Peppers Flatbread" recipe card

5. Tinto Rey
2016 Dunnigan Hills Super Tinto Red Blend 🍷 \$21.99



90 Points - Anthony Dias Blue, Blue Lifestyle Awards

We chose the most flavorful lots of Estate Grown Tempranillo, Graciano, Tannat and Petit Verdot to create this unique Dunnigan Hills blend. There is a lot going on in this complex red with flavors that keep unfolding with each sip. And while Super Tinto is full-bodied, the tannins are smooth and soft and lush. This is a red to savor on its own or to enjoy with a big sizzling steak.

6. The Arsonist
2016 Red Blend \$21.99



90 Points & GOLD - Critics Challenge Wine Competition

Power and grace in a bottle! Our very own take on the classic Bordeaux blend: 52% Petit Verdot, 26% Malbec, 22% Cabernet Sauvignon. Broad flavors of blackberry, plum and cassis with a hint of dark chocolate and baking spice. The tannins are firm but refined adding structure to the silky finish. A full-bodied red like this calls for a slow roasted prime rib, a twice-baked potato and a little chocolate something for dessert.

