# WHITES

**2024 CHARDONNAY** **REGULAR: $42 / KEY CLUB: $37.80 / GLASS: $12**

FERMENTED IN FRENCH OAK BARRELS WITH INDIGENOUS YEAST WHERE IT REMAINED ON LEES FOR 11 MONTHS. THE CITRUS DOMINATED FLAVOR PROFILE SEES MEYER LEMON ON THE NOSE WITH A TOUCH OF FIG. THE PALATE IS REMARKABLY SOFT AND REFRESHING, CONTINUING WITH A CLEAN FLAVOR OF LEMON AND BRIOCHE BEFORE ITS SIGNATURE MANDARIN AND NUTMEG IN THE SMOOTH FINISH

**2025 CHARDONNAY LUMIERE** **REGULAR: $35 / KEY CLUB: $31.50 / GLASS: $10**

THE 2025 CHARDONNAY LUMIERE (LIGHT IN FRENCH) IS OUR FRESH, EASY AND BRIGHT EXAMPLE THAT IS DESIGNED FOR EARLY RELEASE APPEALING TO THOSE WHO LIKE A CHARDONNAY WITH A CRISP EDGE. THE NOSE HAS A FRESH ARRAY OF LEMON AND PINK LADY APPLE. THE PALATE HAS A SLIGHTLY THICK TEXTURE WITH LEMON JUICE AND LINGERING HONEYDEW MELON.

**2025 JOY WHITE** **REGULAR: $22.50 / KEY CLUB: $20.25 / GLASS: $8**

JOY WHITE IS OUR REFRESHING AND AROMATIC WHITE WINE BLEND.THE 2025 IS VERY CLEAN WITH DISTINCTIVE AROMAS OF LEMON, ORANGE BLOSSOM AND WET STONE. THE PALATE IS TIGHT AND ZIPPY WITH FLAVORS OF ORANGE, LEMON ORANGE PITH, WITH A LITTLE SPICE AND RIPE PEAR AS THE FINISH FLESHES AND LINGERS DELIGHTFULLY.

**2025 FIORE** **REGULAR: $25 / KEY CLUB: $22.50 / GLASS: $8**

A LIGHT PINK WITH AN EDGE OF SALMON IN COLOR WITH AROMATICS OF FRESH STRAWBERRY, RASPBERRY AND RIPE PEACH. THE PALATE SHOWS REFRESHING ACIDITY FROM START TO FINISH WITH FLAVORS OF STRAWBERRY AND RASPBERRY UP FRONT BEFORE FINISHING WITH PEACH, ORANGE AND ROSE. THE SOFT TEXTURE AND CLEAN FLAVORS KEEP YOU WANTING MORE

**2025 SAUVIGNON BLANC** **REGULAR: $30 / KEY CLUB: $27.00 / GLASS: $10**

CLEAN AND REFRESHING WITH A DELICIOUSLY TEXTURED PALATE. THE CITRUS DOMINANT NOSE HAS NUANCES OF LIME GINGER AND STAR ANISE. THE IRRESISTIBLE SIGNATURE JUICY PALATE SHOWS MORE CITRUS WITH A BALANCED FINISH THAT CARRIES AN EDGE OF KAFFIR LIME.

**2024 VIOGNIER** **REGULAR: $42 / KEY CLUB: $37.80 / GLASS: $12**

VIOGNIER HAS A CLEAN NOSE OF FRESH PEACH, NUANCES OF LEMON, TALC AND A MINERAL EXPRESSION REMINISCENT OF CRUSHED OYSTER SHELLS. THE PALATE HAS A GENEROUS WEIGHT, ADDING CHARACTERS OF DRIED APRICOT AND DRIED TROPICAL FRUITS TO AN EDGE OF WET STONE IN THE LINGERING FINISH.

# REDS

**2024 MERITAGE** **REGULAR: $48 / KEY CLUB: $43.20 / GLASS: $12**

EXUDES SOFTNESS AND LUSCIOUSNESS WITH LIVELINESS, PERFUMED CHERRY AND PLUM FRUIT DOMINATES THE NOSE WHILE NOTES OF DARK CHOCOLATE.TIGHTLY STRUCTURED WITH SOFT EDGES, THE PALATE IS DOMINATED BY THE BRIGHT ELEGANT RED FRUIT PROFILE OF THE MERLOT. BLUEBERRY, BLACK CHERRY AND BACK OLIVE ARE MAINSTAYS MID PALATE, LINGERING WITH A HINT OF TOASTY FRENCH OAK.

**2025 CABERNET FRANC** **REGULAR: $45 / KEY CLUB $40.50 / GLASS $12**

THIS RED LEANS INTO THE PERFUMED & AROMATIC STYLE OF WINE THAT CAN BE PRODUCED FROM THE VARIETAL. THE NOSE SHOWS AROMAS OF VIOLETS, MARASCHINO CHERRIES, PLUM & A TOUCH OF BELL PEPPER. THE PALATE HAS A THICK JUICY TEXTURE WITH BRIGHT CHERRY & PLUM NOTES. LOVELY RASPBERRY, WHITE PEPPER, & CEDAR LINGER IN THE FINISH.

**2024 PETIT VERDOT** **REGULAR: $34 / KEY CLUB: $30.60 / GLASS: $10**

OUR GENEROUS & FRUITY RED WHICH IS BOTH SMOOTH & COMPLEX. THE NOSE DISPLAYS RIPE RED & BLACK BERRY AROMAS WITH NOTES OF VIOLETS & MUSHROOM. DARK FRUIT DOMINATES THE PALATE WITH A JUICINESS THAT LINGERS ALONGSIDE EARTHINESS AND SMOOTH TANNINS.

**2025 TOURIGA** **REGULAR: $28 / KEY CLUB $25.20 / GLASS $10**

HAVING EXPRESSIVE AROMATICS OF BLACK OLIVE, DARK CHERRY, SANDALWOOD, & CARDAMOM. THIS VINTAGE SHOWS SOFT TANNINS & A FLUID TRANSITION INTO NOTES OF RED & BLACK FRUIT, OLIVES & ORANGE OIL. IT HAS A DELECTABLE TEXTURE WITH LINGERING SPICES THAT MAKE IT AN IDEAL PAIRING FOR STEWED MEATS OR A CHEESE PLATE.

**2023 JOY RED** **REGULAR: $22.50 / KEY CLUB: $20.25 / GLASS: $8**

OUR MOST APPROACHABLE RED WINE. IT'S A LUSCIOUSLY TEXTURED RED BLEND WITH LIFTED AROMATICS, SUPER SMOOTH TANNINS AND JUICY FRUIT ON THE PALATE. NOTES OF CRANBERRY AND RIPE PLUM ARE SUPPORTED BY SUBTLE NOTES OF CINNAMON, LINGERING FINISH. THIS CROWD PLEASER CAN BE ENJOYED CHILLED OR AT ROOM TEMPERATURE.

# FRUIT INFUSED

**APPLE D'VINE** **REGULAR: $19.50 / KEY CLUB: $17.55 / GLASS: $7**

A REFRESHING BLEND OF VIDAL BLANC AND TRAMINETTE, WITH NOTES OF JUICY GREEN APPLE THROUGHOUT AND A CRISP, BUT SWEET FINISH MAKES THIS FRUIT WINE A CROWD PLEASER.

**PEACH D'VINE** **REGULAR: $19.50 / KEY CLUB: $17.55 / GLASS: $7**

SLIGHTLY SWEET AND A PEACH LOVER'S DREAM, THIS BLEND OF VIDAL BLANC AND TRAMINETTE MAKES AN EXCELLENT COMPANION FOR SUMMER GET-TOGETHERS AND WORKS WELL IN BARBEQUE RECIPES.

**HIBISCUS D'VINE** **REGULAR: $19.50 / KEY CLUB: $17.55 / GLASS: $7**

THIS SMOOTH AND SWEET BLEND OF VIDAL BLANC AND TRAMINETTE HAS A BEAUTIFUL PERFUME OF HIBISCUS THAT WILL HAVE YOU DREAMING OF THAT HAWAIIAN VACATION AFTER THE FIRST SIP. SWEET, BRIGHT AND TROPICAL, IT'S LINGERING FLORAL NOTES ARE JUST YUM.

**SCARLETT D'VINE** **REGULAR: $19.50 / KEY CLUB: $17.55 / GLASS: $7**

THIS SWEET, VELVETY, JUICY RED MADE FROM SOME OF THE VALLEY'S BEST CHAMBOURCIN GETS YOU INSTANTLY WITH ITS CANDY LIKE BLACKBERRY FRUIT ON THE NOSE. THE PALATE IS SUPER SMOOTH AND HAS A CAPTIVATING HINT OF SPICE IN THE FINISH.

# DESSERTS

**2025 RUBY** **REGULAR: $34 / KEY CLUB: $30.60 / GLASS: $10**

RUBY IS AN EARLY-RELEASE, FORTIFIED, SWEET RED WINE INTENDED TO BE FRUIT FORWARD AND AGE IN BOTTLE. CHARACTERS OF DARK CHERRIES, MACERATED STRAWBERRY AND COMPLEXITIES OF VIOLETS SHOW THROUGHOUT WITH A TOUCH OF ORANGE OIL IN THE FINISH. THE TEXTURE OF THE PALATE IS EXTREMELY SMOOTH AND BEAUTIFULLY DEFINED, ENHANCED BY THE USE OF NATIVE YEAST AND PREMIUM AGED BRANDY.

# SPARKLINGS

**BLANC DE NOIR** **REGULAR: $52 / KEY CLUB: $46.80 / GLASS: $14**

THIS SPARKLING PINOT NOIR IS PRODUCED USING THE TRADITIONAL METHOD. HINTS OF ALMOND, PASSIONFRUIT, AND RASPBERRY FACILITATE A LIVELY, ACIDIC FEEL ON THE PALATE THAT IS REMINISCENT OF CANDIED LEMON AND IS BACKED BY A PLEASANT FINISH OF TOASTED GINGERBREAD NOTES.

**LA CLÉ** **REGULAR: $72 / KEY CLUB $64.80 / GLASS $20**

OUR PREMIER SPARKLING WINE, CRAFTED FROM A BLEND OF 97% CHARDONNAY AND 3% PINOT NOIR, AGED FOR TWO YEARS ON LEES. IT'S A DRY STYLE AND FEATURES A RICH TEXTURE, FLAVORS OF LEMON AND LIME WITH AN ACID AND LEMON PEEL FINISH.

**LE NOUVELLE** **REGULAR: $24 / KEY CLUB: $21.60 / GLASS: $10**

CONTRARY TO OUR TRADITIONALLY MADE BLANC DE NOIRS, THIS CHARMAT-STYLE SPARKLING WINE IS NOT CARBONATED IN ITS BOTTLE. NOUVELLE, A VIDAL BLANC AND TRAMINETTE COMBINATION GIVES WAY FOR FRUITY, ACIDIC NOTES OF PINEAPPLE AND PEACH. THIS SLIGHTLY SWEET WINE IS SIMILAR TO A DRY CHAMPAGNE OR PROSECCO.

**LETIZIA** **REGULAR: $28 / KEY CLUB: $25.20 / GLASS: $10**

LETIZIA IS MADE FROM 100% CHAMBOURCIN WHICH WAS PICKED, PROCESSED AND FERMENTED SPECIFICALLY FOR SPARKLING WINE. THE RIPER FRUIT YIELDS BRIGHT RASPBERRY AROMAS ALONG WITH NOTES PINEAPPLE AND GUAVA. REFRESHING ACIDITY IS BALANCED BY NATURAL RESIDUAL SUGAR, WHICH FURTHER CONTRIBUTES TO TROPICAL FRUIT FLAVORS, VIVIDLY PINK, VIGOROUSLY BUBBLY.

# NON- ALCOHOLIC

**JOY WHITE ZERO** **REGULAR: $28.50 / KEY CLUB: $25.65 / GLASS: $8**

THE JOY WHITE "ZERO" IS OUR DEALCOHOLIZED VERSION OF JOY WHITE. IT POSSESSES THE FRESH AND CLEAN FRUIT CHARACTERS AND LEAN PROFILE. THE NOSE SHOWS LEMON, FUJI APPLE WITH A HINT OF RASPBERRY. THE FRESHNESS CONTINUES ON THE SOFTLY TEXTURED PALATE WITH CLEMENTINE, MEYER LEMON AND THE LINGERING FLAVOR OF RASPBERRY SEED. ENJOY AS YOU WOULD JOY WHITE… MODERATION OPTIONAL!