

# Moonstone CELLARS

## Tasting - \$20 for your choice of six wines.

Wines by the glass – Whites: \$15, Reds & Sparkling: \$20  
One tasting fee waived with each two-bottle purchase.

**CLUB MEMBERS:** Choose either a complimentary tasting flight of six pours, or a glass\* of your favorite (up to 4 people in your party).

**\*Club Members may opt for a glass of any Reserve wine at 50% off instead of a complimentary glass/tasting\***  
You'll get your club discount off any additional glasses or tastings.

### Meat & Cheese plate from Vivant Cheese - \$18

*Includes two cheeses, meat, nuts, dried fruit, chocolate.*

*\*Subject to availability\**

## White Wines

Retail / Club

### **2023 Sauvignon Blanc**, Monterey County **NEW RELEASE!**

**\$32 / \$25.6**

Sunny with a cool breeze, this Sauv. Blanc pairs perfectly with a beautiful day. Take it to the park in a brown bag with a straw...it'll be our secret. Mellow on your palate, with subtle citrus notes and hints of white peach and melon. A perfect summer wine for lounging at the beach, slurping with oysters, or just taking the edge off after a long day with the kids. Serve cold, and serve often.

### **2023 Malvasia Bianca**, Paso Robles **NEW RELEASE!**

**\$37 / \$29.6**

This is a rare one, as Malvasia makes up less than 0.2% of white grapes in California! This is clean, crisp, and wonderfully aromatic with lime zest leading the way. Think gin and tonic, but in wine form. No excuses are needed to fit this into your wine schedule. Just woke up? Have some Malvasia! Cooking dinner? Have some Malvasia! Celebrating? Have some Malvasia! You see where this is going...It's the all-purpose wine you didn't know you needed in your life!

### **2022 Viognier**, Paso Robles "Vee-own-YAY"

**\$37 / \$29.6**

An explosion of apricot, cantaloupe, peach, papaya, and pineapple with an aura of citrus that will tingle and delight. Let the fruit curl around your tongue while you dream of tropical isles, cool breezes, and afternoons by the sea. Exotic cheeses round out the fantasy. Serve with a slight chill and a friend. Or not. Sharing is overrated anyway.

### **2021 Gewürztraminer**, Monterey County "Guh-vertz-tra-meaner"

**\$29 / \$23.2**

So...Gewürztraminer...Not the most popular varietal these days! That's okay though. This is nice and dry, refreshing, and not what you're expecting. This one is like salsa dancing to polka music; it starts out with a traditional German influence and then goes all spicy and Latino on you. Floral notes lead the way, followed by fresh lime zest and luscious ruby red grapefruit. This Gewürz could easily complement a big plate of nachos...or even a Spanish omelet for breakfast. Hey, we don't judge here! Seriously though, just try it. You might like it!

## Rosé Wine

Retail / Club

### **2023 Pink Elephineaux**, Paso Robles "El-if-I-Know"

**\$34 / \$27.2**

**ATTENTION WINE DRINKERS:** This ain't your grandma's White Zin! This is a refreshingly dry, easy-drinking, Grenache, Tempranillo, and Albariño Rosé that is the perfect lunchtime companion. Think about it...It won't stain your teeth! You'll have no visible evidence you've been day-drinking! Tropical aromas from the Albariño lead the way, with tart raspberry, hints of vanilla from the Grenache, and even some melon on your palate. Regardless of what you taste, when anyone asks if you've been drinking, you can honestly say, "Elephineaux!"

**Reds, Sparkling, & Dessert Wine →**



## Red Wines

**Retail / Club**

### **2020 Cabernet Sauvignon, Paso Robles**

**\$46 / \$36.8**

This is a lighter, gentler take on Cabernet. Prepare your palate for layers of mellifluous plum and cherries, while wafts of violets tickle the nose. Whispers of vanilla emanate from the lightly toasted French oak barrels without obscuring the luminous fruit. Accompany this with a blue cheese infused Kobe beef steak with a truffle glaze, or even a bacon cheeseburger. As long as you have a large glass, you can pair it with anything.

### **2021 Tempranillo, Paso Robles**

**\$45 / \$36**

Beer is overrated. This is pizza wine! The light acidity goes well with tomato sauce, and is even better with pepperoni and/or sausage. Should you drink it on its own, you'll find bright cranberry notes, tangy cherries, a bit of oak, medium body, and dry on your palate. Pace yourself though. This one is easy to drink quickly!

### **2021 Grenache, Paso Robles**

**\$45 / \$36**

Despite being a bit bigger than a typical Grenache, this is still a light and carefree way to get into Rhone varietals! Notes of strawberries and cream, and a bit of oak. Try it with your favorite spicy Mexican foods or a nice, juicy, peppery steak. This is also great lightly chilled on a hot day. It'll quench your thirst like no other red wine! Grenache is the new Gatorade!

### **2020 Zinfandel, Paso Robles**

**\$45 / \$36**

Fruit forward, with peppery spice and an easy-going finish. Pair this with some barbecue for dinner, dark chocolate for dessert, a carnitas burrito for lunch, or even some chilaquiles to start your day! Who says you can't have red wine with breakfast?! Don't answer that question. We don't need that kind of negativity here!

### **2021 Syrah, Paso Robles**

**\$45 / \$36**

Imagine a giant blackberry, but as Batman: Dark, brooding fruit, opaque, intense, and tannic. If you like big wines, this is it. We love it on its own, but if you're having a steak for dinner, THIS is the wine. If steak isn't your thing, that's okay! Rumor has it that this pairs well with to-go containers at PTA meetings, dog parks, grocery shopping, or any other situation where there may be a few more people than you care to encounter. We may have started that rumor, but that doesn't mean it isn't true!

## Sparkling Wine

**Retail / Club**

### **2022 Flamingeaux, Lodi *Reserve* NEW RELEASE!**

**\$54 / \$43.2**

The bubbly is back, and it's feeling FANCY! This one is a Reserve, which means it's a small batch of just 55 cases. That also means you need to get this while it is here because it won't last long! Tangy cranberry notes, tart Granny Smith apple, and a bit of raspberry. Think fruit salad at a summer picnic, but in sparkling wine form. This is the ideal companion for brunch on the deck, picnicking under the trees, or pretty much any other occasion involving wine. But you don't need an excuse to drink bubbly, do you?

## Dessert Wine

**Retail / Club**

### **Por da Lua, Paso Robles**

**\$48 / \$38.4**

This isn't a Port. It looks like a Port, tastes like a Port, smells like a Port, and even drinks like a Port. But this is not a Port. This is just a tribute to Port. A Grapestomping, basement-dwelling, Moonstone-style tribute to Portugal's finest export until Cristiano Ronaldo (he's a soccer player for all you Americans out there). Serve this with the darkest of chocolates, caramel desserts, or even sweet and smoky meats.

@moonstonecellars

**Retail discounts: 3 - 5 bottles 5%, 6 - 11 bottles 10%, 12 or more 15%**

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