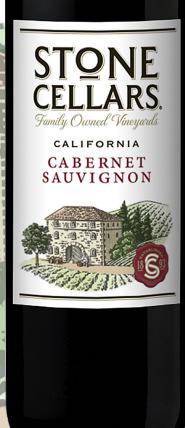
STONE CELLARS.

Family Owned Vineyards



Our grapes are grown from our family vineyards, picked at optimal brix, crafted into great, everyday affordable wines to be enjoyed with food and to be shared with family and friends.

From our vineyards, to your house, enjoy.



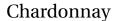


Cabernet Sauvignon

The Stone Cellars Cabernet Sauvignon is layered with rich berry fruit and smoky oak components. This decadent Cab compliments red meats and grilled vegetables.

ALC: 13.5% | pH: 3.57 | TA: 5.90 g/L

E	Black Cherry, Black Currant, Black	berry
	FLAVOR PROFILE	
SWEET	MEDIUM SWEET MEDIUM DRY	y DRY



The Stone Cellars Chardonnay offers tropical aromas of pineapple, guava, and mango. These aromas harmonize with creamy flavors of caramelized sugar and crème brûlée. This wine pairs well with soft cheese such as Brie and Camembert. Also try it with fish.

ALC: 13.24% | pH: 3.37 | TA: 4.65 g/L

Apple, Pear, Peach, Lemon			
FLAVOR PROFILE			
SWEET	MEDIUM SWEET	MEDIUM DRY	DRY

Merlot

The Stone Cellars Merlot combines aromas of black cherry, ripe plum, and clove with smoky oak components. Enjoy this wine with gamey meats like lamb or venison.

ALC: 13.5% | pH: 3.56 | TA: 5.70 g/L

Black Cherry, Raspberry, Plum			
FLAVOR PROFILE			
SWEET	MEDIUM SWEET	MEDIUM DRY	DRY



Moscato

On the nose, the Stone Cellars Moscato combines bright tropical fruit flavors with notes of honeysuckle. Once tasted the fruit intensity couples with sweetness yeilding a long lasting finish. Pair this wine with light summer salads or appetizers.

ALC: 9.05% | pH: 3.24 | TA: 7.10 g/L

Peach, Guava, Lime			
FLAVOR PROFILE			
SWEET	MEDIUM SWEET MEDIUM DRY	DRY	

Pinot Grigio

This very tropical Pinot Grigio pairs aromas of guava, mango, and honey-suckle with notes of peach and pineapple. Fresh acidity carries through to the finish. The Stone Cellars Pinot Grigio pairs nicely with fresh fruit salads and seafood dishes.

ALC: 12.6% | pH: 3.44 | TA: 5.05 g/L

White Nectarine, Tropical Fruit, Pear			
FLAVOR PROFILE			
SWEET	MEDIUM SWEET	MEDIUM DRY	DF

Pinot Noir

The Stone Cellars Pinot Noir opens with fruit forward aromas like cherry and black currant, intermingling with leather smoky flavors ultimately leading to a long, smooth finish. This wine pairs exceptionally well with light, red-sauced pasta dishes. Soft cheeses pair nicely as well.

ALC:13.10% | pH: 3.82 | TA: 5.36 g/L

112011011070 p111 0102 1111 0100 8/ 2				
Cherry, Raspberry, Cranberry				
FLAVOR PROFILE				
SWEET	MEDIUM SWEET	MEDIUM DRY	DRY	



Riesling

The Stone Cellars Riesling is crisp and medium sweet. Aromas of melon and meyer lemon combine with well balanced acidity to yield a delightful wine. This wine pairs wonderfully with spicy dishes. We love it with Thai food.

ALC: 12.59% | pH: 3.13 | TA: 5.90 g/L

	Peach, Pear, Melon
	FLAVOR PROFILE
SWEET	MEDIUM SWEET MEDIUM DRY DRY

Rosé

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On the nose, the Stone Cellars Rosé combines aromas of watermelon, berry fruits, and slight minerality. Coupled with a very dry palate, the minerality leads to a crisp finish. This is the ultimate patio wine, to be enjoyed with light appetizers and cheese.

ALC: 13.5% | pH: 3.37 | TA: 5.54 g/L

Strawberry, Watermelon, Cherry Blossom			
	FLAVOR PROFILE		
SWEET MEDIUM SWEET MEDIUM DRY DRY			

Sauvignon Blanc

With grapefruit and lemongrass on the nose, the Stone Cellars Sauvignon Blanc carries added flavors of melon and slight oak through to a crisp, lengthy finish. Enjoy this wine with crisp salads and light appetizers.

ALC: 13.77% | pH: 3.30 | TA: 5.40 g/L

Melon, Pear, Passion Fruit			
	FLAVOR	PROFILE	
SWEET	MEDIUM SWEET	MEDIUM DRY	DRY
SWEET	MEDIUM SWEET	MEDIUM DRY	DR



White Zinfandel

Laden with fruit characters of strawberry, peach, and raspberry, the Stone Cellars White Zinfandel starts crisp and ends with a semi sweet finish. This White Zin pairs nicely with light appetizers and mild cheeses.

ALC: 10.5% | pH: 3.20 | TA: 6.72 g/L





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