

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

Black Cherry, Black Currant, Blackberry

FLAVOR PROFILE

SWEET | MEDIUM SWEET | MEDIUM DRY | DRY



Chardonnay

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 yielding 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 honeysuckle 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 | DRY



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

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

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



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

Melon, Strawberry, Cherry

FLAVOR PROFILE

SWEET | MEDIUM SWEET | MEDIUM DRY | DRY



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