



Fall/Winter 2007 Product List

Premium Wines

	<u>Price Per Bottle</u>	<u>x</u>	<u>Quantity</u>	<u>=</u>	<u>Total</u>
	<u>1 Bottle</u>				
<i>White:</i> Cheers 4 Charity Chardonnay – 2004 **	\$ 23.78	or	\$ 19.82	x	_____ = \$ _____
Cheers 4 Charity Pinot Gris - 2004 **	\$ 23.78	or	\$ 19.82	x	_____ = \$ _____
Cheers 4 Charity Sauvignon Blanc – 2005 **	\$ 23.78	or	\$ 19.82	x	_____ = \$ _____
Marco Felluga Pinot Grigio - 2005	\$ 20.57	or	\$ 18.98	x	_____ = \$ _____
Mionetto Pinot Grigio - 2006	\$ 20.57	or	\$ 18.98	x	_____ = \$ _____
A to Z Pinot Gris - 2005	\$ 16.67	or	\$ 15.38	x	_____ = \$ _____
Castle Rock Chardonnay - 2006	\$ 11.40	or	\$ 10.52	x	_____ = \$ _____
Dr. Pauly Noble House Riesling - 2006	\$ 15.98	or	\$ 14.75	x	_____ = \$ _____
 <i>Red:</i>					
Cheers 4 Charity Merlot - 2005 **	\$ 25.18	or	\$ 20.98	x	_____ = \$ _____
Cheers 4 Charity Cabernet Merlot – 2003 **	\$ 25.18	or	\$ 20.98	x	_____ = \$ _____
Cheers 4 Charity Cabernet Reserve – 2005 **	\$ 27.98	or	\$ 23.32	x	_____ = \$ _____
Cheers 4 Charity Shiraz – 2005 **	\$ 23.78	or	\$ 19.82	x	_____ = \$ _____
Cheers 4 Charity Pinot Noir – 2006 **	\$ 23.78	or	\$ 19.82	x	_____ = \$ _____
Hope Estate Shiraz - 2005	\$ 13.33	or	\$ 12.31	x	_____ = \$ _____
Paringa Shiraz - 2005	\$ 12.23	or	\$ 11.29	x	_____ = \$ _____
Castle Rock Pinot Noir - 2006	\$ 14.45	or	\$ 13.34	x	_____ = \$ _____
Araucano Pinot Noir - 2006	\$ 16.67	or	\$ 15.38	x	_____ = \$ _____
LeBocce Chianti - 2003	\$ 21.95	or	\$ 20.26	x	_____ = \$ _____
Dona Paula Merlot - 2004	\$ 18.07	or	\$ 16.68	x	_____ = \$ _____
Clos LaChance Cabernet Sauvignon – 2005	\$ 18.90	or	\$ 17.45	x	_____ = \$ _____
Twenty Beach Cabernet Sauvignon - 2005	\$ 25.70	or	\$ 23.72	x	_____ = \$ _____
 <i>Other:</i>					
Apricot Wine (award-winning wine) **	\$ 20.98	or	\$ 17.48	x	_____ = \$ _____
Blackberry Wine **	\$ 18.18	or	\$ 15.15	x	_____ = \$ _____

** Custom wine labels available on this wine selection

Grand Total

\$ _____

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Last Name

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First Name

Taxes and applicable shipping charges will be added to the total above.

Credit Card Type Visa Mastercard American Express

Credit Card #: _____ Exp Date: _____

Bill To Address

Ship To Address

City, State & Zip

Contact Phone Number

Email Address

Organization Name: _____



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Premium Wines – Winemaker/Tasting Notes – page 1 of 2

White:

Cheers 4 Charity Chardonnay – 2004 ** Moderately intense citrus on the palate with a buttery finish. Medium-bodied, try it with simply prepared seafood & poultry dishes.

Cheers 4 Charity Pinot Gris - 2004 ** Notes of apple & citrus with a subtle nutty finish. Dry & crisp, the perfect accompaniment to salmon and other seafood dishes.

Cheers 4 Charity Sauvignon Blanc – 2005 ** Tropical fruit flavors with a tangy citrus finish. A truly versatile wine, try it with lighter fish, chicken dishes, or Caesar salad.

Marco Felluga Pinot Grigio – 2005 Golden yellow in color with copper tones depending on the vintage. It presents an intense and immediate bouquet with pronounced hints of acacia flowers, broom and apple. In the mouth it is elegantly fruity and becomes full-bodied and well-structured. It has a long finish.

Mionetto Pinot Grigio – 2006 Fruity and full-bodied, this very drinkable wine is reminiscent of nuts and apples. Its refined perfume is long-lasting and its color is a muted gold with brilliant glints of light.

A to Z Pinot Gris – 2005 Beautiful yellow gold with flashes of emerald. Lovely aromatics of citrus and tropical fruits (mango, papaya, kiwi), lychee, honeysuckle and acacia flowers, nectarines and pineapple. A wine of great power, richness and length balanced by ripe acidity and structure. The finish rolls seamlessly off the mid-palate and lasts about a year. Great by itself or paired with food, especially exotic dishes, cheese and seafood.

Castle Rock Chardonnay – 2006 This elegant Chardonnay offers a rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors, subtle oak undertones and a long, balanced finish. In any season this Castle Rock Chardonnay will complement most cuisines and is an especially pleasing accompaniment to fish, poultry and lightly sauced entrees.

Dr. Pauly Noble House Riesling - 2006 Smells like honey, tangerines and pears, then folds in some nice mineral notes on the palate. Pleasantly weighty without being heavy, finishing dry and clean.

Red:

Cheers 4 Charity Merlot - 2005 ** Chocolate, blackberry & plum flavors with a hint of oak. Full-bodied, deep in color, and fairly high in alcohol. Great with game meats, pate, and even casserole.

Cheers 4 Charity Cabernet Merlot – 2003 ** Full-bodied flavor of merlot meets the cherry finish of cabernet. Try it with turkey, steak, and ham.

Cheers 4 Charity Cabernet Reserve – 2005 ** Smooth with a light flavor of currant and mixed berries. Goes great with steak, lamb, and any wild game meat.

Cheers 4 Charity Shiraz – 2005 ** Intense rich bramble berry and plummy fruits entwined with hints of chocolate. Great with steak, beef, wild game, stew etc.

Cheers 4 Charity Pinot Noir – 2006 ** Currant and cherry flavors mingle with a mild strawberry finish. Excellent with grilled salmon, roast chicken, and grilled lamb.



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Hope Estate Shiraz – 2005 A smooth, juicy palate with intense berry fruit. Rich mocha and spicy plums lead to an earthy finish. Soft, defined oak characters combined with silky tannins give the wine complexity and great length.

Paringa Shiraz – 2005 The wine color is deep purple to dark crimson. It has a spicy Shiraz nose, white pepper and sweet Nevers oak. A full, rich Shiraz, the palate shows succulent, ripe fleshy berry fruit, generous oak and a soft tannin finish.

Castle Rock Pinot Noir – 2006 Our Pinot Noir is elegant and medium bodied, with aromas of herbal spice and cherry. On the palate the wines gives flavors of blackberry, cinnamon, and sweet vanilla oak, and it finishes long and harmoniously. This versatile wine pairs well with lamb, chicken, veal, salmon, and light pasta dishes.

Araucano Pinot Noir – 2006 Beautiful ruby colour. Quite fruity on the nose, showing aromas of red fruits and notes of vanilla. Beautifully elegant in style with a very fruity, supple yet concentrated mouth and a gracefully long, slightly spicy finish.

LeBocce Chianti – 2003 Produced from select sites in the estate rendering smaller yields. Due to its extended aging it has no need of the trebbiano for fruitiness. Therefore, it is produced from a blend of 97% Sangiovese and Cannaiolo. To earn its “Field of Gold” upon which the Black Rooster sits, the wine must be aged at least three years and then it is bottle aged six months to obtain bouquet.

Dona Paula Merlot – 2004 A profound and intense ruby red colour. Ripe currant, blueberry, black fruits and cocoa are combined with menthol and toasty oak on the nose. Refined and silky with a harmonious and persistent finish.

Clos LaChance Cabernet Sauvignon – 2005 Aromas of sweet blackberries and blueberries with hints of rose petals, plum, vanilla and tobacco. The mouth-feel of this wine is full and rich. Flavors of briary berry, currant and plum dominate the palate. Ripe tannins balance the fleshy fruit and leave a long, smooth finish.

Twenty Beach Cabernet Sauvignon – 2005 Aromas of black currants, plums and chocolate accompany the wine’s dense, inky color, while the palate shows great structure, richness and depth that comes with the first ever addition of Cabernet Franc to the blend.

Other:

Apricot Wine (award-winning wine) ** Bright and crisp. This truly unique dessert wine is the ideal companion to a warm summer evening or to unwind by a roaring fireplace. Absolutely delicious!!

Blackberry Wine ** A dark saturated purple color with the intense aroma of sweet blackberries. This signature dessert wine is sure to please your taste buds. Enjoy!!

** *Custom wine labels available on this wine selection*

“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.”
- Benjamin Franklin