

# *The* Wine Club

*at Crossing Vineyards*

## Vintner's Winter Selection, 2019-2020

### Cabernet Sauvignon:

Crossing Vineyards' classic Cabernet Sauvignon offers the option of drinking now with your winter comfort food favorites or cellaring for later enjoyment. Toasty oak enhances the balance of crisp tannins and underlying aromatic bouquet with dark berry flavors. Serve at about 65°.

### Merlot

Robust yet smooth, this Merlot can be cellared or enjoyed any time. Mellow yet as complex as the Cabernet Sauvignon, its delicate tannins pair well with more subtle flavors, such as slow-cooked meats, charcuterie and soft-ripened cheeses. Serve at between 65° and 70°.

### Pinot Noir Reserve

Crossing's Pinot Noir is light and sophisticated, offering the flavor of red berries and infused with aromas of raisins and figs. Break the "white with fish and red with meat rule" by pairing this wine with meaty fish, like tuna, swordfish or even wild salmon. Serve at around 60°.

### Pinot Grigio

The fruitiness and crisp, clean finish of this "sunshine in a bottle" will make you forget it's winter. Try Crossing's popular wine alone or in your favorite cocktail recipe to celebrate the holidays. Best served chilled around 40°.

### Vintner Select White

A must-have for any season, this multi-layered blend has aromatic undertones and offers hints of light oak, exotic fruit and herbal spices. Serve at around 40° as a cocktail or at 45° when enjoyed with a meal.

### Chocolate Cherry Truffle, Port Style

An all-time favorite, Crossing's "Dessert-in-a-Bottle" is truly a wine to be enjoyed any time. Serve it at room temperature or enjoy it chilled. Drizzle some over your favorite sponge cake or ice-cream for a special treat.

Enjoy this winter selection and all the great membership benefits Crossing Vineyards offers throughout the year. The Spring 2020 collection will be available in the first week of March.

Have a safe and happy Holiday Season!