


StrayGrape.

URBAN WINERY

Rosso Fortissimo

Cabernet, Merlot, and Sangiovese are used in the “Super Tuscan” style. A full infusion of tannin and color pigments; more aromatic essences and more complex flavor compounds make for a big wine with exceptional depth, structure, and impact. Rosso Fortissimo pairs well with the most flavorful dishes, such as grilled steaks, Italian Pot Roast, and most red meat dishes. Try this wine with stronger cheeses and most appetizers.

Brunello

Brunello is a variety of the Sangiovese grape, most famous in Brunello di Montalcino. The flavor profile of Sangiovese is fruity, with strong natural acidity, a firm and elegant assertiveness and a finish that can extend surprisingly long. The aroma is generally subtle, with cherry, strawberry, blueberry, and violet notes. Brunello shines in the company of assertively flavored foods. Hard cheeses such as Asiago and Parmigiano Reggiano are splendid accompaniments and it works well with rich and spicy foods like Italian sausages or lasagna.

Argentine Malbec

Malbec brings an intense bouquet of damson plums, blackcurrant and violet aromas give way to a slight touch of smoke and leather notes. This richly purple colored carries a velvety texture with long, soft flavors. firm tannins and mellow acidity allow this wine to be enjoyed while young, but it ages beautifully. Enjoy this full-bodied wine with a great piece of beef such as a nice aged rib eye or whatever your favorite steak is.

Rustic Ranch Cabernet Sauvignon

The definitive star of Lodi, our Rustic Ranch Cabernet Sauvignon is distinguished by its dark, dense structure and full-rounded mouthfeel; Oak and tannins, pepper and spice combine to enhance trademark blackcurrant and cherry flavors. Rich fruit and complex structure dazzle from first aroma to long, refined finish. This wine is dry and full bodied with heavy intensity. This wine will pair well with aged cheese and heavy foods such as Steak, Roast Beef or even Roast Lamb.





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Dry Creek Chardonnay

Our Sonoma Dry Creek valley Oaked Chardonnay is a fresh, well-balanced wine with typical Chardonnay characteristics of tropical citrus aromas and flavors. Unusual in a Chardonnay, these flavors shine through and are then polished with the addition of oak that adds hints of vanilla and smoke to add structure and depth, the fruit quality of these grapes come through, and the rich, round mouthful lingers to a long, crisp finish. The bold flavor and mouth-filling fruit will complement almost any meal, including grilled chicken, fresh salmon, lobster, or pasta with cream sauces.

Pacific Northwest Viognier

The most attractive Viogniers that we have experienced come from the Yakima valleys in Washington. The aromas dazzle you with waves of apricot, mango, peach, orange blossom and violets with softer hints of spiced pear. The wine displays velvet softness and a full, lingering finish. A favorite patio wine served chilled as an aperitif or with Asian foods, sushi, pork, chicken or fruit.

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Marlborough Sauvignon Blanc

Marlborough Sauvignon Blanc casts long, rich flavors, aromas of grass and currant, and a crisp dry finish. Also noted are herbs, pink grapefruit, fresh-cut grass, asparagus, lime-leaf, tropical fruit, passion fruit, and a host of other beguiling aromas.

Crisp and dry, this refreshing wine is a fabulous match with food, as its full, fresh flavors and wonderfully balanced acidity make it essential with chicken, fish and grilled vegetables. Try it with grilled salmon!

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Chilean Pinot Noir Rosé

Bursting with the aromas and flavors of strawberry jam, complemented by raspberries, rhubarb and floral notes. Juicy on the palate, it's exquisitely balanced with a luxuriously smooth mouthfeel. This expressive Rosé clearly demonstrates the benefits of cool-climate Pinot Noir, with acidic red fruit aromas such as raspberry, cherry and strawberry, along with citric and soft herbal notes. The palate shows fresh red fruit once again, with a sweet, creamy texture and fresh, crisp acidity that lengthens the finish. A perfect complement to light salads, shrimps or goat cheese.





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Moscato

Moscato is a sweet, medium to low-acidity wine produced in Italy from Muscat grapes. The Muscat grape is grown all over the world—from Australia to France to South America—and is believed to be one of the oldest grapes in history. The exact origin is unknown, but some trace it back to ancient Egypt. We have both white and Pink Moscato

Peach Delight

Light golden coloring with a bright nose of peach blossom. The body is rich and rounded, sweetly scented of ripe orchard peaches and light honey. Not too sweet, not too dry and bursting with fruit flavor. Best served chilled, any time of the day. Great at a summer party or barbeque.

Jazzy Razzzy

Acai, a small dark purple fruit that is so tasty, that you can hardly believe it is also good for you. This intense fruit combined with sweet, ripe raspberries create a powerhouse of a wine. The aromas and bright fruit flavors of fresh raspberries are balanced by the tartness of acai. The combination is delightful.

Cranberry Craze

The crisp taste of fresh cranberries is harmoniously blended with the fruity, velvety richness of chianti in this sweet, plum-red wine. Its robust, yet elegant, sweet berry flavors make it a perfect backyard refresher. Enjoy it with family and friends with Roast Turkey.

