

RHÔNE vs RHÔNE RANGERS THROWDOWN

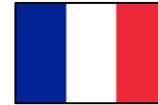
San Simeon VS Domaine Grand Veneur

APPELLATION	Paso Robles
VARIETY	Viognier



\$18.99 retail

The 2018 San Simeon Viognier is a fresh, luscious wine with ripe peach flavors and tropical notes. The nose reveals bright floral aromas. Mineral notes express the rocky terroir of the vineyard. This structured and well-balanced wine shows a lengthy finish.



Côtes du Rhône	APPELLATION
Viognier	VARIETY



\$25.99 retail

The 2018 Côte Du Rhône Le Blanc De Viognier has terrific notes of apricots, white peach, honeyed mint, and white flowers. With medium body, a rounded, sexy Viognier texture, good freshness, and a great finish,

Halter Ranch Côtes de Paso VS Chateau Mazane

APPELLATION	Paso Robles
VARIETY	55% Grenache, 28% Mourvèdre, 10% Syrah, 7% Tannat



\$37.99 retail

The 2016 CDP (Côte de Paso) is a combination of four varietals from a large estate located in the western foothills of Paso Robles. Loaded with aromas of dried strawberry, cinnamon sticks and potpourri, this delicious wine has an elegant palate that leads to a long smooth finish.



Vacqueyras	APPELLATION
60% Grenache, 30% Syrah, 10% Mourvedre	VARIETY



\$33.99 retail

The 2016 Chateau Mazane Vacqueyras Rouge is medium-bodied, pure and elegant. It offers plenty of plum, blueberry, spring flowers and peppery notes. On the palate, the richness of the tannins harmonizes with the smoothness of the wine. The finish is long, with spice aromas and licorice.



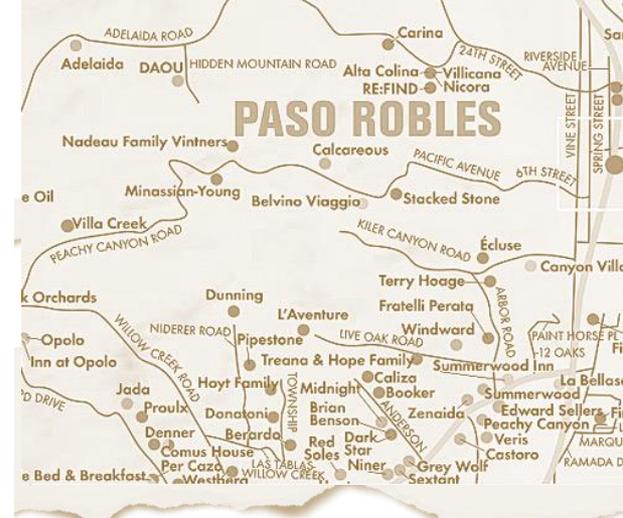
Cantal Jeune

APPELLATION	Cantal, Auvergne-Rhône-Alpes
VARIETY	Cow's Milk

Cantal is one of the most traditional of France's cheeses, but surprisingly hard to find outside of the country, making this Cantal Jeune (Jeune meaning "young") all the more special. It is aged around 1 to 2 months, making it mild and pleasurable to most tastebuds. It develops a thin rind (not edible), that may be removed before eating. As it ages it becomes more crumbly and intense, but is enjoyable at any time. It has a fresh, sweet, milky flavor with a light hint of hazelnut and vanilla.

 **CHEESEFACT:** Think of Cantal as the French "cheddar"- rumor has it the recipe for this ancient cheese was later adapted by the English to invent cheddar!

\$13.99 lb retail



screwtop wine club
september 2019

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