

# EXPLORER CLUB

## Wines for Thanksgiving

NOVEMBER 2021



### Caramelized Onion Cheddar

Milk: Cow

Excellent cheese for your Turkey Day Charcuterie Board. English cheddar with caramelized onions. It has crumbly texture and very distinctive flavor with sweet finish.

Retail \$6.99 ea (approx .3 lb)

### Margerum "M5" White Blend

This wine is a blend of 45% Grenache Blanc, 21% Marsanne, 4% Viognier, 13% Roussanne, 7% Picpoul Blanc.

#30 Wine Enthusiast Top 100 of 2020

Slight straw and golden hues with a viscosity that clings to the glass as it is swirled. Aromas of apricots, white floral, sweet honey, hints of brioche toast, sweet pea flowers and pineapple. Full, round and pleasing with ample acidity to balance the richness that will continue to evolve with time in bottle. Flavors of apple, wet stone and a touch of peach nectar engage with a lovely long persistent finish that lingers.

Retail \$28.99

Vintage: 2019

Varietal: Blend

Appellation: Los Olivos District AVA, Santa Ynez Valley, CA



### Red Phoenix Red Blend

This wine is a blend of 57% Zinfandel, 14% Petit Verdot, 12% Petite Sirah, 7% Syrah, 5% Merlot, 5% Cabernet Sauvignon.

Coastal aromas of fresh fruit and lush florals coupled with a deep ruby color intrigue the senses. Bright, bold flavors of cherry and blackberry ascend on the palate while showcasing subtle, smooth tannins. The wine crescendos with anise, chocolate and toasted oak, offering depth and complexity, as velvety flavors continue to linger and evolve throughout the long, rich finish.

Retail \$24.99

Vintage: 2018

Varietal: Blend

Appellation: California

