

2018 VIOGNIER

100% Viognier

CAMP FOUR VINEYARD

Los Olivos District (Santa Ynez Valley)

112 CASES PRODUCED

14% Alcohol by Volume

Aged 9 months in neutral oak

pH: 3.37

Drink now (October 2021)
through 2024

TASTING NOTES:

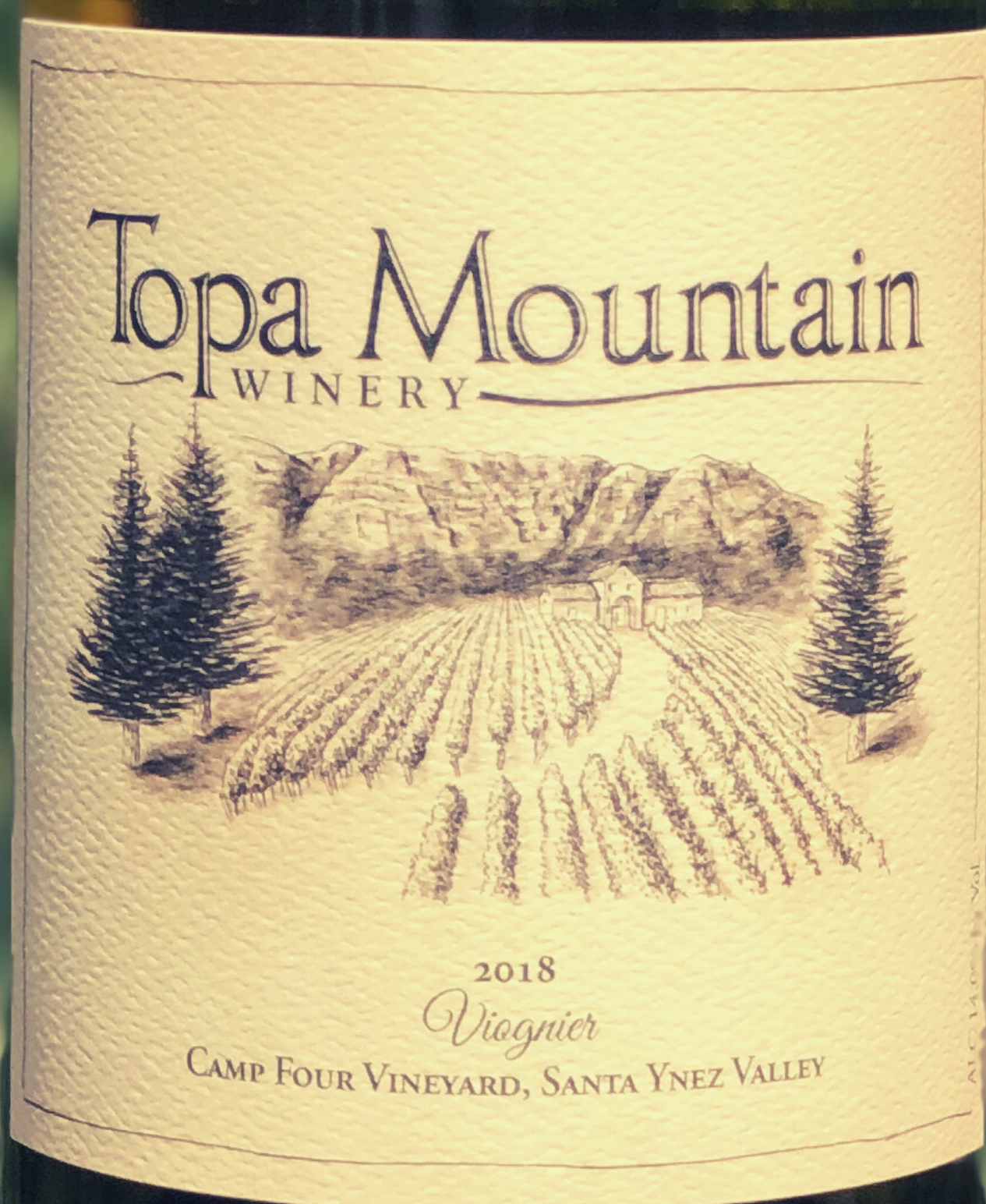
Aroma:

*orange blossom
honeysuckle
nectarine
sea salt*

Palate:

*green apple
passion fruit
tangerine oil
bright acidity*

*Don't miss our Staff Pairing Recipe
on the following page!*



Recipe Pairing by Katie Ota:
Mom's Creamy Chicken Fettucine
with Red Peppers & Peas
Paired with 2018 Viognier

Ingredients:

- 1.25 lb chicken breast, in strips
- 1 large or 2 small red bell peppers, cut into ¼”strips (you can also sub jarred roasted red peppers here!)
- 3 garlic cloves, minced
- 1 tablespoon olive oil
- 1 tablespoon butter
- ¼– 1/3 teaspoon cayenne pepper (optional)
- 1 cup whipping cream
- ¾ cup low sodium chicken broth
- ¾ cup grated Parmesan cheese
- 12 oz dried fettuccini
- 1 cup frozen peas
- ½ cup chopped fresh basil

Order of Operations:

Melt butter and olive oil in a large heavy skillet, medium heat. Cook chicken lightly, turning.

Remove chicken, set aside. Add peppers, garlic, cayenne and stir to blend. Sautee until peppers are tender. Add cream and broth, simmer until slightly thickened. Stir in ½ cup Parmesan cheese.

Meanwhile, cook fettuccini until al dente. Add peas to pot. Drain. Put fettuccini and peas into a large serving bowl, add pepper mixture and toss with basil. Sprinkle with remaining ¼ cup of Parmesan cheese.

Serve immediately, with more Parmesan, basil and freshly ground black pepper at the table for garnishing as desired.

Pour a large glass of 2018 Viognier to enjoy alongside and dig in!

2018 BLEND 33

34% Roussanne, 33% Viognier, 33% Chardonnay

BIEN NACIDO & CAMP FOUR VINEYARDS

Santa Barbara County

213 CASES PRODUCED

13.5% Alcohol by Volume

Aged 9 months in neutral oak

pH: 3.38

Drink now (October 2021) through 2025

TASTING NOTES:

Aroma:

*honeysuckle
candied citrus
hibiscus
guava*

Palate:

*bartlett pear
green apple
vanilla
balanced acidity*

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

BLEND 33



2018

34% ROUSSANNE, 33% VIOGNIER, 33% CHARDONNAY

Santa Barbara County

Recipe Pairing by Blane Switzer:

Blane's Famous Chile Verde

Paired with 2018 Blend 33

Ingredients:

- 4-6 lbs pork loin; if boneless 4-5 lbs, if bone-in, 5-6 lbs
- 28 oz. green enchilada sauce (Blane uses Las Palmas)
- 14.5 oz. can diced tomatoes, drained
- 11 oz. diced green chilies, drained
- 1 large onion, diced
- 2 bell peppers, diced (Blane uses 1 red and 1 yellow)
- 1 poblano pepper, diced
- 2 limes
- 2 jalapenos, chopped
- 5 cloves of garlic, chopped
- 1/2 can (about 3.5 oz.) El Pato Tomato Sauce
- 1/4 cup El Pato Jalapeno Salsa
- 1 tablespoon Taco Seasoning, divided in half (Blane uses McCormick)
- Salt, to taste

Order of Operations:

1. Oil large skillet to medium high heat
2. Cut pork into 2 inch slabs
3. Sprinkle both sides a 1/2 tablespoon of Taco Seasoning
4. Brown meat, about 2 minutes on each side
5. Coat bottom of Crockpot with about a third of the enchilada sauce
6. Add browned pork to Crockpot
7. Simmer tomatoes, chiles, peppers, onion and garlic in skillet, about 10-15 minutes.
8. Pour vegetable mixture over pork in Crockpot and add both El Pato sauces and the remaining enchilada sauce.
9. Top off with remaining 1/2 tablespoon Taco Seasoning and salt (Blane says 1 teaspoon is enough for him, but his dad would add more!)
10. Cook on low in Crockpot for 8 hours, stirring every 2 hours.
11. Shred meat and keep on the warm setting of the Crockpot until sauce is absorbed into the meat.
12. Blane likes to serve as a burrito, placing the meat into a large flour tortilla, topped with onions and cilantro. He wants to stress the importance of PROPERLY folding the tortilla - ask him for a demo the next time he is your server!
13. Enjoy with a glass of 2018 Viognier.

2018 CHARDONNAY

100% Chardonnay

BIEN NACIDO VINEYARD

Santa Maria Valley

204 CASES PRODUCED

13.2% Alcohol by Volume

Aged 8 months, 50% neutral French oak, 50%
stainless steel

Partial Malolactic Fermentation (80%)

pH: 3.39

Drink now (October 2020) through 2028

TASTING NOTES:

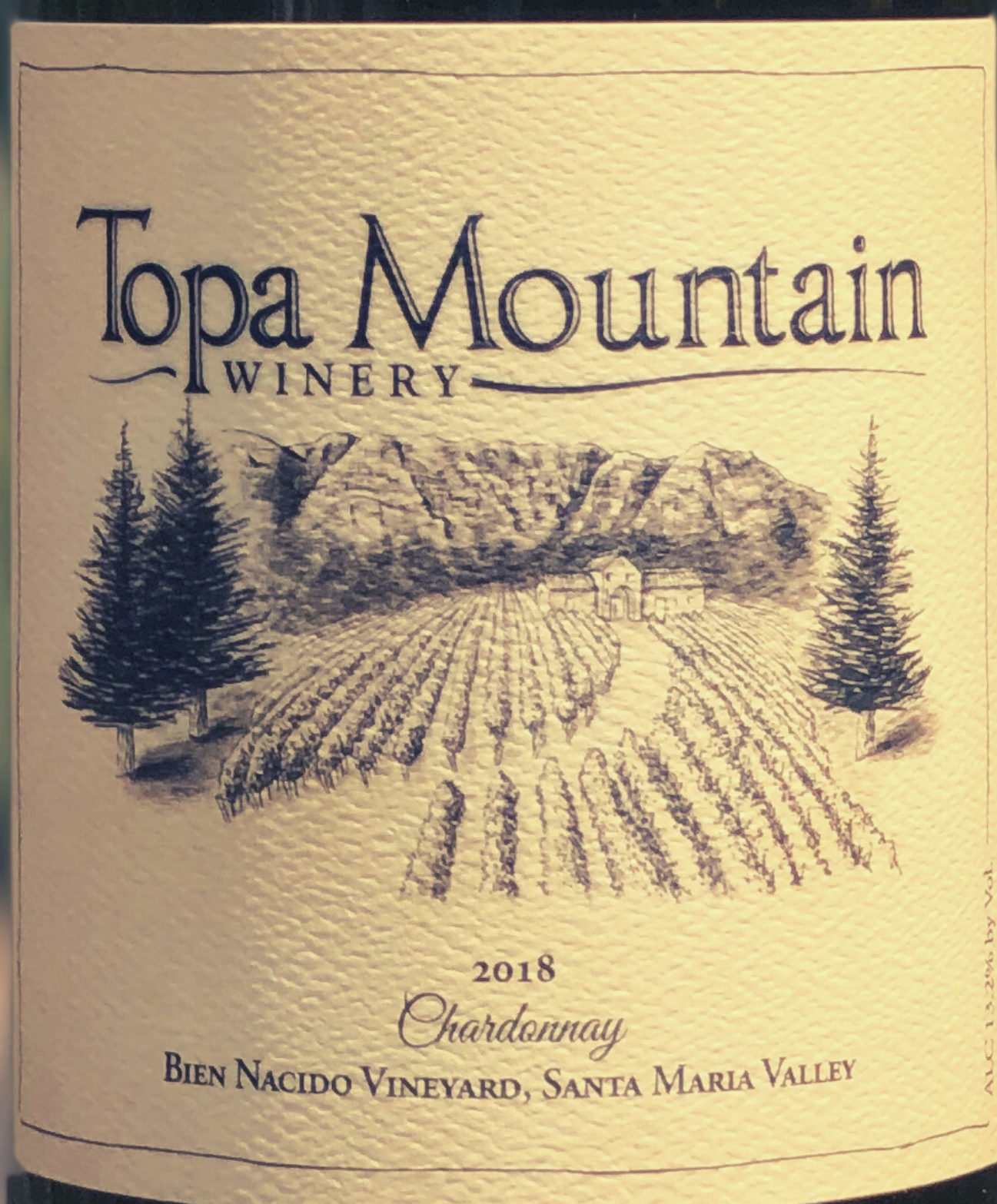
Aroma:

*crushed gravel
mineral
wet stone
lemon pudding
citrus candy*

Palate:

*lively tension between
fruit & mineral flavors
creamy pudding
long lingering finish
meyer lemon
honey*

*Don't miss our Staff Pairing
Recipe on the following page!*



Recipe Pairing by Charisma Valentine:

Mediterranean Stuffed Chicken

Paired with 2018 Chardonnay

Ingredients:

- 2 boneless, skinless chicken breasts, butterflied
- 8 oz. feta cheese
- 8 oz. jar sundried tomatoes, drained
- 2 generous handfuls of finely chopped fresh spinach
- Italian seasoning, to taste
- Prosciutto
- Salt and pepper, to taste

Order of Operations

1. Preheat oven to 375.
2. Lay the butterflied chicken breasts between two layers of cellophane and take out all of your frustrations with a rolling pin until about 1/2 inch thick.
3. Season lightly with salt and pepper.
4. For the filling, mix the feta, sundried tomatoes, spinach and Italian seasoning.
5. Evenly distribute the filling between the chicken breasts.
6. Roll tightly in a spiral and wrap with prosciutto.
7. Bake until internal temperature reaches 165, about 45 minutes.
8. Remove from oven, allow to cool and then cut into 1 inch medallions.
9. Serve medallions with a glass of 2018 Chardonnay and enjoy!



2020 ROSÉ

47% Grenache, 33% Syrah, 20% Barbera

CHIEF PEAK & GUERRA RANCH VINEYARDS

Ventura County (Upper Ojai)

336 CASES PRODUCED

12.5% Alcohol by Volume

Aged in stainless steel

pH: 3.39

Drink now (October 2021) through 2024

TASTING NOTES:

Aroma:

peach

watermelon

saline

spearmint

Palate:

wild strawberry

crisp stone fruit

grapefruit pith

bright acidity

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

Rosé

2020

VENTURA COUNTY

47% GRENACHE, 33% SYRAH, 20% BARBERA

A.C. 12.5% A.V. 11.1%

Recipe Pairing by Blane Switzer

Watermelon & Arugula Salad

Paired with 2020 Rosé

Ingredients:

- 12 oz. baby arugula, cleaned
- 1 small sized watermelon
- 8 oz. soft goat cheese
- 1/2 onion (Blane usually uses a red onion)
- Blueberries

For the dressing:

- 3/4 cup olive oil
- 1/4 cup freshly squeezed lemon juice
- 2 teaspoons salt

Order of Operations

1. Thinly slice onion
2. Cut watermelon into small cubes
3. Toss onions and watermelon into arugula
4. Crumble in goat cheese
5. Top with blueberries
6. Dress salad with dressing just before serving.
7. Enjoy with a glass of 2020 Rosé!