

# Wines on the Sweet Side



## White Wines

Retail \$22  
 Club \$16.5  
 EXPECTED RELEASE LATE MARCH  
**2008 BELLA ROSÉ SPARKLING WINE**  
 This sparkling Cabernet Sauvignon has crisp cherry, blueberry and raspberry aromatics.  
*Pairs well with smoked salmon mousse, crab*


Retail \$18  
 Club \$13.5  
**2005 SPECIAL SELECTION ROSÉ OF CABERNET**  
 An intense, crisp and aromatic wine full of sweet watermelon flavors with a touch of residual sweetness.  
*Pairs well with pasta salad, Asian dishes*


Retail \$18  
 Club \$13.5  
**2008 SPECIAL SELECTION NEBBIOLO BELLO**  
 A bouquet of raspberry, red rose and sweet cherry. Vivid flavors of red currant and strawberry finish with a hint of candy apple, tea leaf and cinnamon stick.  
*Pairs well with barbecue meats, honey ham, fruit tarts*

Retail \$18  
 Club \$13.5  
**2007 SPECIAL SELECTION MUSCAT CANELLI**  
 A delightfully sweet wine with hints of ripe figs, golden raisins and pears with a rich and spicy finish.  
*Pairs well with fruit, light cheeses, sorbets, spicy foods*

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 \$2 EACH TASTE, GLASS NOT INCLUDED

Retail \$28  
 Club \$21  
**2008 WINEMAKER'S RESERVE LATE HARVEST CHARDONNAY**  
 Notes of delicate peaches, apricots and pineapple. Luscious apple and rich honey flavors with a clean finish of tropical fruits.  
*Pairs well with pate, blue cheese, creme brulee, crepes*


Retail \$40  
 Club \$30  
**WINEMAKER'S RESERVE SWEET NANCY**   
 This Late Harvest Chenin Blanc has aromas of honeysuckle and jasmine. Flavors of soft, ripe pear, kiwi and clover honey.  
*Pairs well with glazed pear or sweet apple tart, pecan pie*

Retail \$55  
 Club \$41.25  
**WINEMAKER'S RESERVE A.K.A. PORT**   
 45.5% Mourvedre, 27.5% Barbera, 7% Petit Verdot, 3% Zinfandel  
 3% Cabernet Sauvignon, 3% Cabernet Franc, 11% other  
 Lush chocolate, cinnamon, spicy and nutty aromas. Rich flavors of raisins, figs and dark caramel.  
*Pairs well with nutty desserts, chocolate, blue cheese*

Retail \$28  
 Club \$21  
**2008 WINEMAKER'S RESERVE LATE HARVEST CABERNET SAUVIGNON**  
 Rich berry and black cherry aromas lead to a velvety palate of jammy blackberry, boysenberry and cherry with notes of allspice.  
*Pairs well with cheesecake with raspberry sauce, chocolate, walnuts*

Retail \$28  
 Club \$21  
**2008 BELLA BLANC SPARKLING WINE**  
 This sparkling Chardonnay has a fresh bouquet of peach and exotic melons with light caramel and toast. Soft apple, Anjou pear and a finish of crisp orange zest.  
*Pairs well with seafood, shellfish, grilled chicken, crab cakes*

Retail \$18  
 Club \$13.5  
**2008 SPECIAL SELECTION PINOT GRIS**  
 Elegant aromas of melon with a hint of peach lead to a palate of fresh cantaloupe, poached pear and a touch of spicy marzipan.  
*Pairs well with broiled fish, pasta with cream sauce, hard cheeses*

Retail \$18  
 Club \$13.5  
**2008 SPECIAL SELECTION SAUVIGNON BLANC**   
 Notes of soft apple and honeydew melon are enhanced with hints of vanilla. Flavors of mango and spartan apple lead to a long, clean and citrusy finish.  
*Pairs well with oysters, shellfish, fried chicken, salad with bleu cheese*



Retail \$28  
 Club \$21  
**WINEMAKER'S RESERVE WHITE**  
 67% Chardonnay, 25% Semillon, 8% Viognier  
 Rich aromas of lemon oil, deep ripe McIntosh apple, light toasty butterscotch and juicy white peach.  
*Pairs well with seafood, roast chicken dishes*

Retail \$18  
 Special \$10.8  
*40th Anniversary Special - 40% Off*  
**2005 SPECIAL SELECTION CHARDONNAY**  
 Rich, distinct, yet delicate aroma with hints of apple, lemon and peach.  
*Pairs well with herb roasted chicken, veal, pork chops*

Retail \$28  
 Club \$21  
**2005 WINEMAKER'S RESERVE CHARDONNAY**  
 White peach and pear with mild vanilla oak notes, crispy acidity and a long finish.  
*Pairs well with lobster, sautéed scallops, cream sauces*



Retail \$20  
 Club \$15  
**2007 SPECIAL SELECTION VIOGNIER**  
 Intense dried apricot flavors with hints of pineapple. Light, clean and fruity aromas of citrus and spice.  
*Pairs well with Middle Eastern or Moroccan food*

## Red Wines

*Retail* \$18     **2008 SPECIAL SELECTION ROSÉ OF SANGIOVESE**    
*Club* \$13.50     A drier style rosé with aromas of deep dark raspberry, rosehips and black cherry. On the palate, wild strawberry flavors mix with red currant and a finish of refreshing ripe watermelon.  
*Pairs well with grilled salmon, pasta, salad niçoise*


*Retail* \$28     **2005 SPECIAL SELECTION MERLOT**  
*Club* \$21     Loaded with ripe flavors of plum, berry and cherry. Soft aromas of green olive and spice. Barrel aged 12 months.  
*Pairs well with barbecue chicken, beef, lamb, game*

*10th Anniversary Special - 40% Off*

*Retail* \$38     **2004 WINEMAKER'S RESERVE DOLCETTO**    
*Special* \$22.8     93% Dolcetto, 3% Cabernet Sauvignon, 1% Merlot, 3% Other  
 Loaded with ripe fruit flavors of plum, black cherry and blackberry with hints of chocolate mocha and cinnamon.  
*Pairs well with spinach-cheese ravioli, pastas with cheese sauces, chicken cacciatore*

*Case* \$456  
*Special* \$273.6

*Retail* \$38     **2005 WINEMAKER'S RESERVE CABERNET FRANC**  
*Club* \$28.5     80% Cabernet Franc, 15% Cabernet Sauvignon, 5% Merlot  
 A fruity, herbal wine displaying hints of bell pepper, cedar and smoky raspberry flavors. Spicy aromatics and an abundance of violet and light tannins prevail.  
*Pairs well with lasagna, couscous with kebabs, veggie pizza*


*Retail* \$38     **2003 WINEMAKER'S RESERVE SANGIOVESE**   
*Club* \$28.5     84% Sangiovese, 11% Merlot, 4% Cabernet Sauvignon, 1% Petit Verdot  
 Aromatic cherries, juicy plums, bittersweet chocolate and sweet spices give depth to this medium-light bodied wine.  
*Pairs well with roasted pork with rosemary & garlic, osso buco, pastas with marinara sauce*

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**PURCHASE WHILE YOU ARE HERE!**  
 Callaway Vineyard & Winery wines are sold at the winery only and are not available in any retail stores. Shipping is available through the winery. Ask your server for details.

## Red Wines

*Retail* \$28     **2004 SPECIAL SELECTION SYRAH**   
*Club* \$21     93% Syrah, 3% Cabernet Sauvignon, 2% Merlot, 1% Dolcetto, 1% other  
 Exotic notes of violets and lavender. Hints of spicy white pepper, cloves and ripe raspberries.  
*Pairs well with charcoal grilled steak, carne asada, lamb chops*

*Retail* \$38     **2005 WINEMAKER'S RESERVE CABERNET MERLOT**  
*Club* \$28.5     65% Cabernet Sauvignon, 35% Merlot  
 Aromatics of black cherry, plum and currant with flavors of medium smoky toasted oak and bell pepper.  
*Pairs well with tomato-based pasta dishes, poultry, grilled meats*

*Retail* \$28     **2005 SPECIAL SELECTION CABERNET SAUVIGNON**  
*Club* \$21     Jammy, fully ripened fruit flavors of blackberry and cherry on the palate balance nicely with hints of cedar and spice.  
*Pairs well with charcoal grilled steak, lamb chops, filet mignon*

*Retail* \$42     **2005 WINEMAKER'S RESERVE CABERNET SAUVIGNON**  
*Club* \$31.50     90% Cabernet Sauvignon, 10% Cabernet Franc  
 Concentrated flavors of black cherries enhanced by a touch of licorice, chocolate and mint.  
*Pairs well with roasted meats, prime rib, grilled vegetables*

*Retail* \$45     **2004 WINEMAKER'S RESERVE MERITAGE**  
*Club* \$33.75     57% Cabernet Sauvignon, 31% Merlot, 6% Petit Verdot, 6% Cabernet Franc  
 Abundant cherry and cassis qualities, infused with a touch of rich oak and subtle vanilla nuances.  
*Pairs well with roast lamb, braised beef, venison, game hen*

*Retail* \$38     **2005 WINEMAKER'S RESERVE OLD VINE ZINFANDEL**  
*Club* \$28.5     Ripe varietal fruit and moderate oak create a beautiful, mild wine of plum, black cherry and raisin characters.  
*Pairs well with grilled chicken, barbecue, pizza, pastas, bistro cuisine*

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**PURCHASE ANY 4 BOTTLES FOR THE PRICE OF 3\***  
 This discount is equal to the amount of your least expensive bottle.  
 \*Offers are valid at the winery only and may not be combined with any other discount offer.