

winery of the month

FEBRUARY 2023

Prices valid February 1st 2023 – February 28th 2023

Fred Cline, one of the original Rhone Rangers, established Cline Family Cellars in 1982 in Oakley, California, making his first vintages from original plantings of Mourvèdre, Zinfandel, and Carignane, some of which date back to the 1880s. In 1989, he and his wife Nancy, purchased a 350-acre horse farm in Sonoma-Carneros and moved the winery there. Since those first plantings, the family continued to plant sustainable vineyards throughout Sonoma County, expanding to include more classic varieties like Pinot Noir and Chardonnay. Born and raised in Sonoma, siblings Hilary and Henry Cline help their parents lead the family business. Alongside winemakers Tom Gendall and Katie Hoggins who masterfully create aromatic and flavorful noble varietals, Rhone-style wines and Zinfandels. They firmly believe that the best wines are born from sustainably farmed vineyards meaning minimal intervention is needed in the cellar. Wild yeast is used in fermentation to allow wines to express their natural colors, aromas, flavors, and textures, all gifted to us by the grapes we grow. Cline wines are Vegan and Gluten Free. Cline Family Cellars winery and vineyards are Certified California Sustainable and Sonoma County Sustainable.



CHARDONNAY, NORTH COAST

REGULAR \$22.99 – SPECIAL \$17.99

A delicious wine fermented in a mixture of oak and stainless steel aging with just the right amount of secondary fermentation, it's an amazing Chardonnay with flavors of stone fruits and melon adding wonderful accents of fresh-baked bread.



SAUVIGNON BLANC, NORTH COAST

REGULAR \$22.99 – SPECIAL \$17.99

Aromas of pineapple, vibrant citrus and gooseberry dominate the nose, while a depth of flavor is enhanced by minerality and zingy acidity.



PINOT NOIR, SONOMA

REGULAR \$24.99 – SPECIAL \$19.99

An amazing Pinot Noir sourced from Petaluma Gap within Sonoma County. An array of red fruit and wild sausage characters greet you on the nose with depth and richness on the palate making this a superb drinking experience.



CABERNET, NORTH COAST

REGULAR \$24.99 – SPECIAL \$18.99

This wine jumps out of the glass. On the nose you are greeted with aromas of blackberry and mocha. Rich flavors follow, with blueberry, currant and notes of olives and rosemary. Pair this wine with full-bodied foods such as grilled steak or portabella mushrooms.



OLD VINE ZINFANDEL, LODI

REGULAR \$18.99 – SPECIAL \$15.99

Our Old Vine Zinfandel is a great expression of fresh strawberry the varietal is known for, while at the same time possessing the complex flavors of spice and vanilla. The wine has excellent balance and delivers a lot of flavor and finesse.



ROCK CARVED CABERNET, ALEXANDER VALLEY

REGULAR \$34.99 – SPECIAL \$31.99

Alexander Valley is well-known for producing ultra-premium Cabernet Sauvignon in Sonoma County. Grapes for Rock Carved are harvested from two vineyards: one planted on the Russian River's edge in the middle of the valley floor, in well-drained alluvial gravel soils, the other planted in the southern-most part of the valley on the benchlands overlooking Alexander Valley in richer yet rockier soil. Aromas and flavors of blackberry, plum, currant and cedar with a lush, rich finish.



EIGHT SPUR ZINFANDEL, DRY CREEK VALLEY

REGULAR \$29.99 – SPECIAL \$26.99

Planted by our forefathers, Dry Creek Valley Zinfandel vines resemble small trees, free-standing, low to the ground and spur-pruned to eight canes to form well-spaced branches. The valley holds the daytime heat, ripening grapes until sundown when cool ocean breezes whistle through the canyon extending the growing season and increasing varietal complexity. The resulting low hanging fruit bask in the radiant ground heat, rewarding us with intense aromas and flavors. Notes of mulled raspberry, blackberry, strawberry and cinnamon with a rich, ripe palate. The wine is terroir-distinctive and food-versatile, worthy of any sommelier's attention.