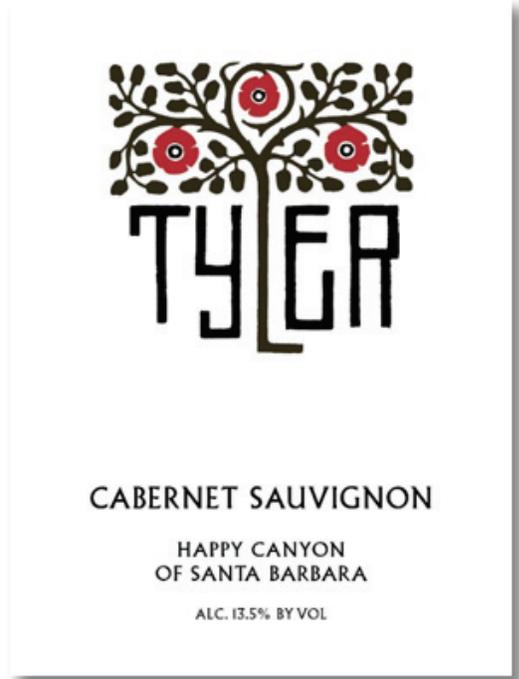


CLUB CRUSH RED *December Shipment (#6 - 2021)*

TYLER WINERY 2019 CABERNET SAUVIGNON HAPPY CANYON, SANTA BARBARA

TASTING NOTES:

From Block 8 of the Happy Canyon Vineyard, these gnarly old head trained vines originate from cuttings of the famed To Kalon Vineyard in Napa. The block is situated on an extremely steep, west facing slope full of river cobble. Due to its extreme terrain the block is farmed 100% by hand. During the growing season mid-morning fog lifts to warm sunshine in the afternoons before a dramatic cool down each night. This diurnal shift allows for optimal ripening while retaining a remarkable acidity in the grapes.



WINERY INFO:

Owner and Winemaker, Justin Willett was born and raised in Santa Barbara, CA and graduated with a BA in History of Art and Architecture from the University of California-Santa Barbara. In 2005, while working as the Assistant Winemaker at Arcadian Winery, he started Tyler Winery with a focus exclusively on exceptional vineyard sites throughout the Sta. Rita Hills and Santa Maria Valley within Santa Barbara County. Overtime, he has developed relationships with specific growers, who have seen how he works, enjoyed the wines he produces as well as respect his viticultural knowledge of the area and his input of its terroir.

TylerWinery.com

Tyler is dedicated to producing wines of delicacy and balance, where structure and nuance are favored above all else. We believe wine should be elegant and honest, and possess aromatic purity and textural complexity. To best convey the individuality of each site, we try to be modern in our thinking and classic in our approach.

Composition: 100% Cabernet Sauvignon

Alcohol: 13.5%

Production: 425 cases

Regular Price. . . . \$44.99 CLUB CRUSH PRICE. . . . \$40.49

CLUB CRUSH RED *December Shipment (#6 - 2021)*

MEYER FAMILY CELLARS 2015 'HIGH GROUND' SYRAH YORKVILLE HIGHLANDS, MENDOCINO

TASTING NOTES: The typically high-toned Yorkville Highlands fruit received an extra dose of concentration in 2015, thanks to the drought conditions of that growing season. Consistent with past vintages of High Ground Syrah, the wine is a saturated and brooding example of the variety. Right out of the bottle, it displays complex and spicy aromas of wild berries, leather, and freshly cut violets. In the glass, more blue and black fruit emerges, balanced by Yorkville's signature acidity. The classic bacon, blueberry, and white pepper characteristics coat the palate and make the '15 Syrah a gorgeous food wine.

WINERY INFO: Meyer Family Cellars is unique among California wineries in the range of its production, which is divided evenly between site-specific wines from both Mendocino County, where the winery is located, and Oakville, one of Napa Valley's premier growing regions for Cabernet Sauvignon. Within Mendocino, we access carefully farmed grapes from two sub-appellations: the Yorkville Highlands and Anderson Valley American Viticultural Areas (AVAs).

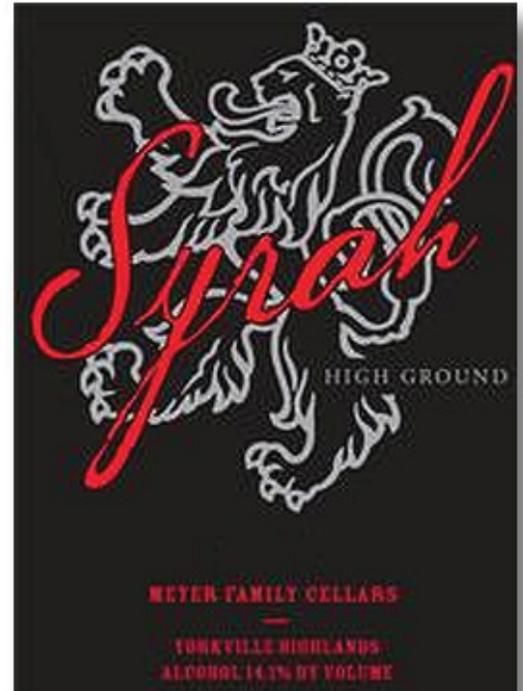
The Yorkville Highlands appellation consists of approximately 40,000 acres straddling Highway 128 between the Alexander Valley to the southeast and Anderson Valley to the northwest. As the warm afternoon air begins to turn hot, cooling breezes blow up into the region from the nearby Pacific Ocean. The benchland vines benefit from this cooling effect, which protects the fruit from over-ripening and causes some of the coldest evening temperatures along the North Coast. These frigid nighttime conditions are essential for preserving grape acidity. Most winemakers of the region agree that Yorkville Highlands fruit can ripen evenly, with acidity, structure, and richness balancing each other in the wines of the appellation. With their combination of "old world" balanced acidity and minerality, along with "new world" ripeness and forward fruit, the Yorkville Highlands appellation is one of California's most exciting viticultural areas.

Composition: 100% Syrah

TA: 6.1 **pH** 3.72 **Cooperage:** 50% new French oak, 50% neutral oak

Cooperage: 21 months in French Oak (45% new); **Alcohol:** 14.2%

Production: 152 cases



MeyerFamilyCellars.com

Regular Price. . . \$42.99 CLUB CRUSH PRICE. . . \$38.69