

# volunteer



## 2021 Volunteer Cabernet Sauvignon

**90** Points – Wine Enthusiast  
*November 2023*

Appellation: Sonoma County

Aged in French Oak Barrels for 12 months;  
30% new French Oak

This Sonoma Valley Cabernet Sauvignon is sure to entice, with aromas of cassis, cherry, and brown spice. In addition, extended oak aging has provided rich scents of leather and smoke, toast on the finish.

Chalky tannins accompanied by juicy black currants, cherries, plums, and strawberries will seduce the palate. The finish has brown spices with a smokey undertone.

Pair with Rosemary braised lamb shanks, filet mignon with rich balsamic glaze, red wine braised short ribs, or brie crostini with prosciutto and honey.

## 2022 Volunteer Red Blend

Appellation: Sonoma County

Aged in French Oak barrels for 10 months.

57% Cabernet Sauvignon, 18% Merlot, 18% Malbec,  
4% Petite Verdot, 3% Petite Sirah

Aromas of olive tapenade intertwine with a luscious canvas of red and dark fruit. Emerging gracefully are hints of ripe cassis, contributing depth to the overall fragrance, while subtle wisps of vanilla delicately infuse a velvety sweetness.

Medium tannins create a smooth structure, while juicy notes of cherry and raspberry come alive, their inherent sweetness artfully counterbalanced by an intriguing undertone of sage. Additionally, a subtle yet exhilarating flourish of black pepper adds a touch of excitement to the overall taste.

Pair with Rosemary Braised Lamb, accompanied by golden brown potatoes, and an array of roasted vegetables. An artisanal cheese platter, featuring your choice of Brie or aged Gouda.

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