

Popie Tasting Notes

Bianca Di Barbera *Bronze Medal - 2015 Sonoma Rosé Competition*

Bone dry European style rosé using 100% Estate Grown Barbera grapes. \$22 / Bottle

Vermentino

Light, crisp lesser known Italian varietal with hints of fresh peach and a clean crisp citrus finish. Excellent first course or Antipasti wine. \$22 / Bottle

Rosato *Bronze Medal - 2015 Sonoma Rosé Competition*

Italian style off dry rosé of 100% Barbera. Hints of strawberry with a dry finish. Pair with fresh tomatoes, especially heirloom tomatoes, and enjoy. \$22 / Bottle

Manoel

An easy crowd pleaser, this blend is equal parts Barbera, Zinfandel, and Syrah. It is packed with flavor but smooth in both tannins and acidity. \$30 / Bottle

Zinfandel *Bronze Medal - 2014 CA State Fair*

These dry-farmed Loomis grapes produce a fruit forward wine full of berries (raspberry & blackberry), smoky and moderately tannic, with a fresh cracked pepper finish. Pair with anything you enjoy off the grill. \$26 / Bottle

Roman Red

Pretty much everything you enjoy about Popie Wines all rolled into a fun blend with a little bit of this and a touch of that. Smooth but packed with flavor. \$16 / Bottle

Gamay *Silver Medal - 2015 Concours du Gamay competition in Lyon, France*

Rich in aromatics of bright red berries and some floral notes. Easy to pair with a variety of foods due to moderate tannins & light acidity. *Very limited production.* \$35 / Bottle

Estate Barbera Reserve *Bronze Medal - 2011 SF Chronicle Competition & Silver Medal 2011 - CA State Fair*

Grown on the Duarte Family Estate, our Barbera is a rich medium bodied wine with enough acidity to pair perfectly with your favorite Italian foods. \$28 / Bottle

Basin Red

Our favorite fall/holiday wine. Our Estate Barbera is blended with bold, rich Syrah and creates a robust, spicy blend with hints of cinnamon, nutmeg, and clove. Easy pairing with all of your favorite holiday dishes. \$24 / Bottle

JPM

Everything you love about our Manoel blend with a little kick. We start with our Barbera, combine it with Zinfandel and Syrah, then add a touch of Charbono to give it some added intensity and a longer finish. \$28 / Bottle

Cabernet Sauvignon

2012 Sierra de Montserrat vineyard (Loomis) Aged in French oak gives the nose a hint of vanilla, along with notes of black currant, and black cherry. \$38 / Bottle

Syrah

Bold and rich berry flavor with velvety tannins and some pepper notes. This boastful yet structured wine will pair nicely with the richest foods. Try with lamb, seasoned beef, and blue cheese. \$26 / Bottle

Charbono

Dark, even inky, with aromas of black fruit and notes of spice and black pepper. This big, robust, tannic varietal has a lot going on; with enough structure and acidity to library for years. \$28 / Bottle

Dolce Di Barbera *Best of Class & Region - 2014 CA State Fair*

Using a late harvest of our Estate Barbera grapes and fortified with barrel aged brandy, this port-style dessert wine is rich and sweet. Excellent paired with dark chocolate. \$32 / Bottle