

La Rebelde Winery

La Rebelde is your local craft winery dedicated to making all natural wines without unnecessary chemical or human intervention. There is no filtering, fining, or sulfites before bottling with all our non-specialty wines being certified vegan by Vegan.org.

The Vuelo Rebelde Wine Flight: 5 tastes for \$8

**The International Flight: 6 tastes for \$12
And can include wine, mead and sake'**

The Brix Bianchetta V

2015 Paso Robles 13.1% ABV
Glass: \$5.00 Bottle: \$16.00 Retail / \$14.58 Wine Club
Case production: 20

We are always looking for unique or scarce varietals when we go out hunting for grapes. This is one of those. With a history of being a good blending white to make Prosecco and used in the production of Vermouth, you do not find a lot of straight varietal Bianchetta. It is light bodied and acidic, with a grassy and a slightly sweet tropical finish. The notes of pineapple and guava at the end make this a perfect summer white. Drink this well chilled or over ice. This would be perfect with a salad or a light pasta dish.

La Guera White Blend V

California 13.8% ABV
Glass: \$6.00 Bottle: \$17.00 Retail / \$15.57 Wine Club
Case Production: 20

To make this anniversary special, we added a new twist to a new version of the La Guera white wine blend. To honor the past and acknowledge the future, this blend brings together a 2012 Viognier, our 2011 Pinot Noir Blanc and a touch of our Batch 4 Suavecito Claro Sake'. Slightly dry with some grassy and tropical notes that it balances well with subtle earthiness. Give it a try; my guess is you are not likely to run into this type of blend ever again.

Pinot Noir Blanc V

2011 Avila Valley 13.3% ABV
Glass: \$5.00 Bottle: \$16.00 Retail / \$14.58 Wine Club
Case production: 94

This is a white rose' meaning it comes from red grapes but processed with no skin time so it gets no red or pink color from the skins just a lovely peachy hue. The nose hits strong with pear blossoms and mandarin oranges that both follow through to the taste. The finish has just a hint of lemon grass and then a big Granny Smith apple note. Crisp and refreshing with a light dryness, this drinks like a lovely warm weather white. Chill it.

The Rebel Rose' V

California 13.7% ABV
Glass: \$6.00 Bottle: \$18.00 Retail / \$15.30 Wine Club
Case Production: 20

A winemaker's blend of rose' and red varietals, the finished product is light, semi-dry, and with an overwhelming nose and flavor of strawberries. A nice balanced acidity, with some light grassiness that is refreshing by itself but also complex enough to pair with a meal. Try this with something a little spicy or with an abundance of ingredients like Thai or a Japanese stirfry. This works chilled or room temperature.

Falk Vineyard Cabernet Sauvignon V

2016 Riverside 13.9% ABV
Glass: \$6.75 Bottle: \$21.00 Retail / \$19.13 Wine Club
Case Production: 60

For those that like their reds on the dry side, this will make you happy. And the best part about that is these tannins are strictly plant and fruit; no introduction of wood besides the neutral barrels used in storage. If you've been in before, you've likely heard of the abandoned vineyard in La Cresta that we have been working on for 5 years; so this is what 45 year old vines will give you when you provide a little attention and one good year of rain. Unfiltered, this Cab is heavier than the usual with that big, rustic body and taste. It would be great with a steak.

The Sancho Sangiovese V

2013 Paso Robles 14% ABV
Glass: \$6.00 Bottle: \$18.00 Retail / \$15.30 Wine Club
Case Production: 73

Yes, it's seductive yet bold, just what you'd expect from a wine named after our infamous winery cat. This last barrel aged a year more so there are distinct flavor differences. There are more cherry, cranberry and fig notes that will still have you swooning and keep you coming back for more. Very fruit forward this is a nice medium-bodied, ruby red, Chianti style Sangio. Though you might consider keeping this Sancho on the downlow, it's going to be hard to stay away. Enjoy this with tomato based Italian sauces or Mexican Colorado or Verde sauces.

We may also have one or more of our very popular Sangrias. Ask us but they move fast. This is why they are called "The Best Sangria I've Ever Had!"

All Sangrias are priced as follows:

California 14% ABV
Glass: \$6.00 Bottle: \$18.00 Retail / \$15.30 Wine Club
Each of our sangrias start with one or more of our finished wines and then we add in the fruit. For fresh sangria we serve with the fruit. For our bottled versions we still use the fruit but we strain off the wine, leave it unfiltered and then heat pasteurize to stop the yeast and control volatility leaving it sweet but without the chemicals. We serve our Sangrias' cold or over ice.

The Rebel Red Sangria

Blueberries, blackberries and raspberries with one or more of our fruit forward, unfiltered red wines. It's really a lovely, full body, berry heavy but complex red with just the right amount of sweetness. We have people who come back for it from all over So Cal or plan their vacations around stopping and picking up bottles. Yes, it's that good!

The Rebel Rose' Sangria

Just in time for spring, our Rose' Sangria! For this we soak fresh watermelon and strawberries into our Rose' blend. It's like a Watermelon Jolly Rancher but with a wallop. Sweet, fruity and great for a warm afternoon outdoors.

The Rebel White Sangria

This summer favorite starts with our Pinot Noir Blanc and we add in peaches, pineapple and mango. The color, the flavor – it really is summer in a glass. Find a lake, a pool or a sprinkler and enjoy!

Yes, your wine is made right here in Lake Elsinore!

Make sure you get to meet our winery cat, Sancho, and our winery dog, Brix!! Follow us on Facebook and Twitter at La Rebelde Winery to keep up on events, specials and new releases. Please take the time to Yelp about your experience with us! Also try our Rebel Sake' and our J&J Honey Wine (Mead). Yes, more craft beverages made here in Lake Elsinore. I told you we were rebels!!