



QUINTESSENTIAL CALIFORNIA WINES

Let's get down to brass tacks, shall we? This is the phrase that echoed Daniel LeFrancois's desire to craft wines that are true expressions of California's wine growing regions and varietals. Daniel sources fruit from premier regions throughout California, each selected to add specific nuances to the final wine. Through traditional winemaking practices, Daniel creates wines that are reflective of classic varietal characteristics, resulting in approachable wines that are flavorful, harmonious, and food-friendly.

brass tacks (noun): the most fundamental considerations; essentials; (usually used in the phrase "get down to brass tacks").

BRASS TACKS

CABERNET SAUVIGNON, 2019

Rich layers of currant and cherry fruit, with soft, round tannins that are framed by nicely integrated oak. Alc. 13.5%

90 points - Wilfred Wong, 2020

RED WINE BLEND, 2018

Medium bodied and well-balanced, with ripe blue and red berry fruit aromas and flavors. Alc. 14.5%

92 points, Gold Medal - Sommelier Challenge, 2019

CHARDONNAY, 2018

Opens with citrus fruit and hints of fig. Tropical flavors of papaya and mango framed by a luscious, round mouth feel. Alc. 13.5%

90 points, Gold Medal - Sommelier Challenge, 2019

88 points, Best Buy - Wine Enthusiast Magazine, 2019

MOSCATO, 2018

Sweet and refreshing, with aromas of white peach and apricot. Flavors of summer fruit accented by hints of honey and citrus. Alc. 10%

88 points, Silver Medal, Best Buy - Beverage Testing Institute, 2019

PINK MOSCATO, 2018

Sweet and lively, with floral aromas of rose petals, peach and apricot. Flavors of ripe summer fruit and rose petals are accented by hints of currant. Alc. 10%

88 points, Silver Medal, Best Buy - Beverage Testing Institute, 2019