



#1 on *TripAdvisor* for our area: **BobDog Wines** home at *SkyPine Vineyards*.

**Fall/Winter 2017/2018 price list:**

**SkyPine Vineyards Casi Noviembre Port 2006** \$30/\$360 A combination of the bright red fruit of a ruby port with the flavors of pear and caramel of a Tawny.....a lovely port with cheese and dried fruit or crème brulee, and Maduro cigars.

**SkyPine Vineyards Choco Port.** \$48 This very unique idea combines handmade dark chocolate coating the Casi Noviembre Port, which is a full party all by itself. The pairing of this treat can also be supplemented with stilton cheese and fresh pear slices for a total dessert experience. Bert our chocolatier hand dips each bottle in her special dark, raspberry confections; this special confections also comes in the form of **“sweetbones”** sold separately.

**Sky Pine Vineyards 2010 Cabernet Sauvignon \$40/\$480.** A classic Cab; harkens back to a time of low alcohol pure cabernet wines, complex within its subtlety. Flavors and aromas of red plum and hint of mace. The bottle you go to when you want a true Cabernet at dinner.

**Sky Pine Vineyards 2010 Cabernet franc \$41/\$492.** Bright mouth feel with hints of dried cherries. And the spice of a classic mountain grown Cab Franc. Great with all spicy cuisines from around the world: East Indian; Thai; Szechuan, Hispanic, or Cajun.

**Sky Pine Vineyards 2011 Cabernet franc \$39/\$468.** The ever popular spicy wine, so great with all sorts of cuisines which themselves have a spicy nature. Pine Mountain creates this very tantalizing wine. Another way to compare this vintage is to also purchase the 2009 and 2010 Cab Francs for a really exceptional vertical tasting experience.

**Sky Pine Vineyards 2011 Pine Mountain Cloud \$28/\$336.** A special blend of merlot and cab franc; and our first attempt at a Claret style Bordeaux wine, prompted by the cooler and wetter growing year that was 2011. We call it the “French” year due to its similarity to the cooler French growing season, compared to our own Alexander Valley. Our Pinot people relate to this wine for some reason.

**BobDog Wines 2012 Mountain Merlot \$26/\$312. A revealing blend of the Bordeaux's most versatile grape.** Mostly Merlot with hints of Malbec and Petit Verdot. Dry and dusty on the finish with hints of violets. This wine goes really well with the richest entrees you can imagine. In fact bring on those huge proteins and enjoy what a dry robust wine can do for the meal. Remember driest wine with richest entrée.

**Sky Pine Vineyards 2013 Pine Mountain Cloud \$29/\$348. A special field blend of Merlot, Cab franc, and Malbec, one of a kind; and fashioned after the Claret style Bordeaux wines.** This is real claret style: "a Bordeaux blend that is lighter and fruitier". Great as pre dinner wine or with chicken dishes.

**Sky Pine Vineyards 2013 MALBEC \$43. This is a very special, fruity, full bodied wine with a color so deep and rich you will stare at the glass in wonder. Due to its small bottling, there is a 2 bottle limit.**

**Sky Pine Vineyards 2013 Cabernet franc \$39/\$468. Our devotees of this spicy varietal grow each year, along with our reputation. So plan you next cuisine party from around the world and serve this special accent win; or a better idea, see the next comment.**

**Sky Pine Vineyards 2014 Cabernet franc \$39/\$468. You are correct; we have five vintages of this varietal. So you can do a vertical taste with each of the other Cab francs. Make that a party theme, along with those spicy hot wings, Tex mex or grilled fish on the BBQ and you will be a party host monster in your neighborhood.**

**Sky Pine Vineyards 2014 MALBEC \$43. Keeping true to the special nature of this grape, this vintage was unfiltered prior to bottling, in order to preserve the subtle attributes of a very special, fruity, full bodied wine with a color so deep and rich you will stare at the glass in wonder. Due to its small bottling, there is a 2 bottle limit.**

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