



## 2021 PRICE LIST

**SkyPine Vineyards Casi Noviembre Port 2006 \$30** 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.

**SPV 2010 Cabernet Sauvignon CLOSE OUT PRICE \$25.** 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 nutmeg. The bottle you go to when you want a true Cabernet at dinner. Only a few cases left.

**SPV 2011 Cabernet Franc \$39.** 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.

**SPV 2011 Pine Mountain Cloud \$26.** 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.

**SPV 2013 Pine Mountain Cloud \$26.** 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.

**SPV 2013 MALBEC \$26.** This is a very special, fruity, full bodied wine with a color so deep and rich you will stare at the glass in wonder.

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

**SPV 2014 Cabernet Franc \$39.** *You are correct; we have 6 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.*

**SPV 2014 MALBEC \$26.** 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.

**SPV 2015 Cabernet Franc \$39.** *You are correct; we have five vintages of this varietal. So, you can do a vertical taste with each of the other Cab francs. Put it with some pepper jelly on smoked gouda, for a real pre-dinner treat.*

**NEW SPV 2016 Cabernet Sauvignon \$40.** *Not a fan of those huge tannic bombs? This Cab is lighter with about a 4 on the tannin scale of 10. So, you can enjoy it maybe aperitif and also with that traditional large protein dish.*

**NEW SPV 2016 Cabernet Franc \$39.** *We continue our tradition of exceptional "francs" with their spicy notes complimentary with all international cuisines. The '16 CF is smooth with the warmth on the throat so appealing.*

**SPV 2018 Petit Verdot \$38.** *Look for this to be available later part of 2021. The rare Bordeaux, highest price per ton of all grapes in Alexander Valley; used by winemakers for some special blending attributes. Best described by our tasting panel: "Smooth all the way". Not many wineries bottled 100% of this varietal; but we do!! Small bottling.*

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**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).