

# BITNER VINEYARDS

## *Summer 2021 Wine Club Release*

### **HIGH DESERT WHITE 2017**

*59% Riesling, 40% Chardonnay, 1% Viognier*

**Estate Vineyards planted in 1981**

This off-dry blended wine highlights the minerality of Riesling, the stone fruit taste of Chardonnay, and the floral notes of Viognier. Citrus and white peach follow for a bright finish.

**Perfect Pairings:** Seared Scallops, Fruity Salsas, Prosciutto, Brie & Mango Chutney. Absolutely delightful served with fresh or frozen berries on a hot summer day!

**Production: 258 cases**

**Price: \$18 / Member: \$15.30**

### **CABERNET SAUVIGNON 2018**

**Lanae Ridge Vineyard - Snake River Valley, Idaho**

Bitner Vineyards is honored and proud to offer this luxurious wine—the first crafted from the fruit of our next-door neighbor, the Lanae Ridge Vineyard. The steep slope of these south-facing vines and warm growing season are ideal for Cabernet Sauvignon (clone 08) grapes. The low yields and hand-harvesting further reflect Ron Bitner's winegrowing philosophy and result in this lavish expression of the beautiful and unique terroir of the Snake River Valley.

Well-balanced with aromas of violet and blueberry and a ripe palate of blackberry, boysenberry, and currant flavors that linger easily on a rich, velvety finish.

**Perfect Pairings:** Beef Tenderloin with Blackberry Sauce and Smashed Potatoes. Grilled Lamb Chop Kebobs with Fresh Rosemary and Thyme (and served with sweet summer corn). In cooler weather, a delicious accompaniment to Braised Short Ribs in a Red Wine Reduction Sauce (and served with roasted carrots and parsnips or roasted baby red potatoes with garlic and butter).

**Production: 249 cases**

**Price: \$33 / Member: \$28.05**



**August 6, 2021**