



DISCOVER WINE WITHOUT PARALLEL

Key Selling Points

- Nielsen “Top 50” Domestic Brand
- #3 Domestic Sauvignon Blanc
- Top 10 Domestic Cabernet Sauvignon
- 2015 Growth Brand Award (Beverage Information Group)

Lead Varietals

Cabernet Sauvignon and Sauvignon Blanc

Taste Profile

Bright, crisp, refreshing whites and smooth, subtle reds of consistent flavor and quality.

Positioning

Come discover the dynamic wine regions along the 39th parallel that put California wines on the map.



Varietal	Sauvignon Blanc	Pinot Grigio	Chardonnay	Petite Sirah	Pinot Noir	Merlot	Cabernet Sauvignon
Vineyards	Lake County, Clarksburg.	Central Coast, Lodi.	Monterey, Clarksburg.	Central Coast, Lodi, Madera.	Monterey, Clarksburg.	Central Coast, Clarksburg.	Monterey, Lodi.
Winemaking	Stainless steel fermentation; no oak aging	Stainless steel fermentation; no oak aging.	85% stainless steel fermentation on French oak, 15% barrel fermentation; 6 months in mostly French oak.	Stainless steel fermentation; aged on French oak.	Stainless steel fermentation; aged on French oak.	Stainless steel fermentation; aged on French oak.	Stainless steel fermentation; aged in French & American oak.
Taste Profile	Vibrant aromas of grapefruit, lemon citrus, subtle grassy characters, crisp clean finish.	Ripe pear, stone fruit aromas. Broad palate balanced by fresh acidity.	Rich, medium bodied wine, hints of oak, lush tropical fruit flavors.	Red & black fruit aromas, hint of oak, full-bodied, both complex & elegant.	Delicate aromas of strawberries, rich raspberry & cherry flavors, supple tannins.	Ripe black cherry, plum, dark chocolate, toast from French oak, juicy & ripe.	Rich fruit flavors, currant, blackberry, hints of pepper, subtle tannins.
Pairings	Shellfish, oysters on the half-shell, mussels in a wine-based broth.	Pan-seared tilapia in a lemon & caper butter sauce.	Whole roasted chicken stuffed with garlic & herbs, poached halibut with lemon & herbs.	Medium-rare, bone-in ribeye seasoned simply with salt & pepper.	Herb-crusted rack of lamb, fresh spaghetti & meatballs in a rich marinara sauce.	Spice-dusted roasted duck dusted with charred vegetables.	Braised short ribs served over garlic mashed potatoes, slow-cooked pork shoulder.

Review Highlights



2015 Value Brand of the Year



2013 Line 39 Pinot Noir
90 Points, “Best Buy”



Impact Hot Prospect brand six consecutive years