



2006

*G V Cellars Merlot Blanc*



*Colors of orange coral characterize this blush Merlot. In the glass, aromas of candied oranges, with a slight hint of caramel are followed by a balanced sweetness. An ideal afternoon sipping wine to be served by alone or paired with fresh fishes, crisp salads or a mélange of fresh summer fruits..*

2006

*G V Cellars Market Merlot Rosé*



*Colors of a tropical sunset grace this beautiful rosé of Merlot. Aromas of wild strawberries and candied orange peel segue into gentle flavors which linger long after the last sip of this sweet, light wine is enjoyed. Ideally suited to pair with fresh summer vegetables, grilled fowl, or a plate of fresh fish.*

2005

*G V Cellars Market Merlot*



*Concentrated Royal Anne cherries with an undergarment of sweet mocha are the aromatic hallmarks of this Merlot. Elegantly textured flavors fill the mid-palate with firm yet soft tannins driving the extended finish.*

2005

*G V Cellars Market Cabernet Sauvignon*



*Dark purple red, bursting with ripe black raspberries and a hint of cedar and bittersweet chocolate signify this rich Cabernet. A firm core of dark fruit with ripe acidity is supported by layers of balanced tannins provide a smooth, lingering finish.*



2005

*G V Cellars Market Syrah*



*Colors of deep garnet, aromas of Italian plums and a hint of Tahitian vanilla define this magnificent red. The palate is rich and dense with velvet tannins powering the finish.*

2005

*G V Cellars Market Sangiovese*



*Aromas of crushed blackberry leaves are layered with brilliant red fruit. A graceful acidity balances this delicate and delightful Tuscan-styled red.*

2005

*G V Cellars Market Silhouette*



*Scents of Northwest blackberries and delicate red fruit define the aromas of this delicate and flavorful "Super Tuscan" red. A focused balance of tannins and mid-palate richness balance the firm and food-friendly acidity of this Sangiovese blend.*