

SCHWEIGER VINEYARDS



2016 Merlot



Technical Data

94% Merlot 6% Cabernet Sauvignon

Bottled May 2019
Enjoy for 15+ years
14.7% Alcohol

Pairing Ideas

Blue Cheese creations will always win with our Merlot, but the darker saltiness of Chicken Tikka Masala, Sauteed Shiitake Mushrooms, or a juicy Gorgonzola Burger would be delicious, too.

Tasting Notes

Our Merlot has that intense mountain grape quality of a tannic backbone. We add a bit of our Cabernet Sauvignon to this varietal to help it round out, but it's still a mysterious black beauty of a wine. The 2016 has gorgeous characteristics of black and purple fruits, like blackberries and black cherries, dark chocolate truffle, and exotic spices like paprika.



*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2014 Cabernet Sauvignon



Technical Data

100% Cabernet Sauvignon

Bottled May 2017 | 108 Barrels

Enjoy for 20+ years | 14.8% Alcohol

Pairing Ideas

Mouth-watering meats and cheeses will bring out more of this wine's personality. Try wet rub barbecue like Baby Back Ribs or an appetizer of Bacon Wrapped Dates stuffed with goat cheese.

Tasting Notes

Estate grown on the eastern slopes of Spring Mountain, the 2014 vintage of our Cabernet Sauvignon has a youthful grit and velvety mouthfeel with notes of juicy red plum, licorice, oak, and cedar forest. Mountain reds can be aggressive, so we aged the 2014 vintage for 3 years in French oak, giving it more time to relax and become a Cabernet that is attention-grabbing but not overbearing.

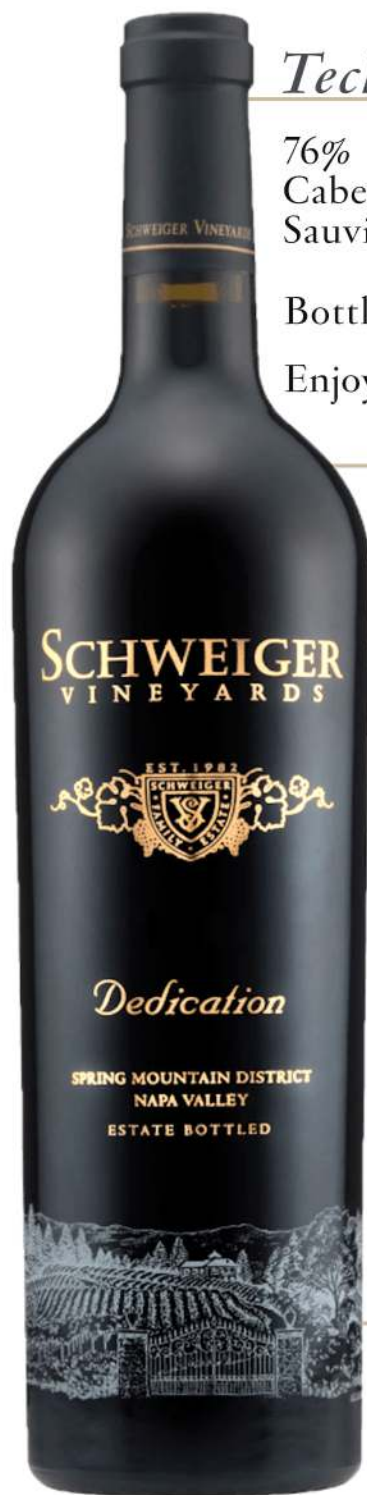


*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2014 Dedication®



Technical Data

76%	19%	3%	2%
Cabernet Sauvignon	Merlot	Cab Franc	Malbec

Bottled May 2017 | 899 Cases

Enjoy for 20+ years | 14.4% Alcohol

Pairing Ideas

Dedication has a signature versatility, especially with Old World dishes. Open this wine for dessert with German Chocolate Cake and ice cream or with a hearty winter feast of Duck Stew and roasted vegetables.

Tasting Notes

This vintage of Dedication marks the 14th release of our Bordelais project, and it's still the most fun, rewarding wine to make. On the nose, you'll find darker fruits with faint seasonings of toasted flaxseed, cumin, star anise, and minerals. The 2014 has a higher than usual percentage of Cabernet Sauvignon, which gives it added weight and complexity, yet its layers remain silky with a delicate rose petal finish.



*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2015 Dedication®



Technical Data

62%	21%	13%	4%
Cabernet Sauvignon	Merlot	Cab Franc	Malbec

Bottled May 2018 | 565 Cases

Enjoy for 20+ years | 14.7% Alcohol

Pairing Ideas

Dedication needs a pairing with the same caliber of layers and personality. Desserts like S'mores and Strawberry Rhubarb Pie or main courses of Shepherd's Pie and Short Rib Ragu will do the trick.

Tasting Notes

Dedication® is a testament to Andy's winemaking skill and passion. Each year, this blend evolves to represent the best fruit from our various blocks, creating a true "cream of the crop" wine. We saw 45% less fruit in 2015, making this wine even more limited production than usual. On the nose, the 2015 Dedication is earthy like damp woods in the morning, with waves of strawberry licorice, chocolate raspberries, and cedar.



*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2016 Family Cuvée

Technical Data

84%	7%	4%
Cabernet Sauvignon	Cabernet Franc	Petite Sirah
4%	1%	
Merlot	Malbec	

Enjoy for 12-15 years | 14.9% Alcohol
Bottled May 2019 | 194 Cases

Pairing Ideas

This blend makes for a playground of pairings. Sip with Butternut Squash Soup and Rosemary Potatoes or Sharp White Cheddar Cheese with Strawberry Balsamic Glaze.

Tasting Notes

Andy calls the Family Cuvée the, “Mr. Hyde to Dedication’s Dr. Jekyll.” The most structured of our Club exclusive “Red Labels”, the 2016 vintage has wonderful, wise, earthy smells, like drinking fresh coffee in an old wooden barn. It’s flavor is trellised with dark chocolate toffee, leathery baking spices, bubbling strawberry and watermelon, and complexities of its many blended varietals, including Petite Sirah.



*Winemaker
Andrew Schweiger*



SCHWEIGER VINEYARDS



2017 Cabernet Franc



Technical Data

94%	4%	2%
Cabernet Franc	Cabernet Sauvignon	Merlot

Bottled May 2020 | 8 Barrels
Enjoy for 15+ years | 13.5% Alcohol

Pairing Ideas

The dried herbs in this wine make it super compatible with bold meats — Duck Breast with Mint Jelly, Spicy Italian Sausage Rigatoni, or your Thanksgiving Turkey & Stuffing recipe.

Tasting Notes

2017 was the first of two major fire vintages in the last four years. We had harvested all our fruit before the fires, so there's no chance of smoke taint in any of our 2017 wines. And we're very grateful, because this vintage of Cabernet Franc is a stunner. It's lighter red in color with a light entry on the palate, but Bavarian cream pie, spicy plum, cranberries, bay leaf, and hot coco powder all flood the senses. This wine feels like Autumn.



*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2016 Malbec



Technical Data

94%	3%	2%	1%
Malbec	Merlot	Cabernet Sauvignon	Cab Franc

Enjoy for 12-15 years | 14.1% Alcohol
Bottled Feb 2019 | 147 Cases

Pairing Ideas

With Malbec's dryness and red fruits, a Crispy Duck with Plum Sauce or traditional Spanish Seafood Paella would really make this wine sing.

Tasting Notes

This varietal thrives at our 2000ft elevation and does amazing things with our terroir. Distinctly Malbec, the 2016's bold cherry and plum with wild strawberry and pomegranate flavors burst from the nose and continue to fill a rich, lengthy mouthfeel with mocha, cherry cola, fennel, and sasparilla. Its velvety entry resolves with a juicy, mouth-watering acidity.



*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2015 Cabernet Sauvignon



Technical Data

96%	3%	1%
Cabernet Sauvignon	Merlot	Malbec

Bottled May 2018 | 73 Barrels

Enjoy for 20+ years | 14% Alcohol

Pairing Ideas

For small bites, drink with sharp white cheddar or sea salt chocolate chip cookies, and for the main event pair with classic Garlic and Rosemary Pork Chops and Mushroom Risotto.

Tasting Notes

Estate grown on the eastern slopes of Spring Mountain, the 2015 vintage of our Cabernet Sauvignon has a distinct elegance, harmoniously integrated for 33 months in the finest French oak barrels. This wine welcomes you with a velvety yet feisty entry. Wild black berries, juicy cherry, fresh black pepper, and cardamom make this mountain red our idea of a perfect après ski treat.



*Winemaker
Andrew Schweiger*

SCHWEIGER VINEYARDS



2018 Chardonnay



Technical Data

100% Chardonnay

Bottled May 2019 | 484 Cases

Enjoy for 10+ years | 13.9% Alcohol

Tasting Notes

Grown at the summit of Spring Mountain, our estate Chardonnay fruit is unlike anywhere else in the Napa Valley. With our 2018 vintage, bright minerals sparkle across waves of fresh clementines and apricots with a tinge of mint and tart pineapple. It's a Chardonnay balanced with both butterscotch creaminess and lemon acidity.

Pairing Ideas

Ricotta Gnocchi, Mahi Mahi Tacos with Mango Salsa, Fried Chicken, Chicken Piccata, and Banana Bread all come to mind with this Chardonnay. Light but savory recipes will show off the versatility of citrus flavors.



*Winemaker
Andrew Schweiger*