

## Contact Us

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Join us for upcoming events!

Every Friday is \$5.00 Friday!

SEPT 16- Member Release Party

Harvest Celebration September 23rd and 24th  
music, wine and food!



FENESTRA

W I N E R Y

The window to world-class wines  
in Livermore since 1976

*Tasting Room open Friday, Saturday & Sunday 12:00-5:00pm*

*Weekend Wine Flight 1*

## WHITE WINES:

TRUE WHITE \* LOT 4\*, California *Silver Medal (2)* \$18.00

True White is named for George True, who built our winery building in 1889. This wine is soft and round, with aromas of white peach, Fuji apple, lemon meringue, and a hint of honeysuckle jasmine. The palate boasts a light, silky mouthfeel, with flavors of lychee, pineapple, pear, and a lemon zest finish.

2014 VERDELHO, Lodi, Silvaspoons Vyds *SILVER MEDALS* \$17.00

Verdelho is a grape traditionally grown in Portugal. Our 2014 Verdelho has tropical aromas of ripe pineapple, mango, lychee, and kiwi, with a touch of lemon and white flowers. The palate is bursting with lemon peel and pineapple, adding a zesty finish; while the partial sur lie aging rounds out the mid-palate with a bit of vanilla..

2014 SEMONNAY, Livermore Valley \$22.00

Our 2014 Semonnay® is an intriguing marriage of 73.5% Chardonnay, 24% Semillon, and 2.5% Verdelho. This wine has an enticing bouquet of apple, key lime, peach, and apricot, with luscious flavors of mango, green apple, pear, and citrus

## RED WINES:

2012 Grenache, Livermore Valley, Estate *Silver Medals (3)* \$25.00

Our 2012 Estate Grenache has a spicy bouquet of strawberry, raspberry, white pepper, and rose petal. It is medium-full bodied and complex, with flavors of plum, raspberry, strawberry, and a touch of vanilla. Enjoy with stuffed peppers, herb-roasted potatoes, gourmet hamburgers, and ratatouille.

TRUE RED \*LOT 30\*, California \$15.95

True Red is Fenestra's most popular wine. This delicious wine is rich and smooth, with a cherry/raspberry bouquet and plum/black cherry flavor. It is a complex blend, with medium body and a lingering finish.

TRUE RED LOT 30 \*\*MAGNUMS\*\* \$37.00

2013 Zinfandel, Livermore Valley \$26.00

Our 2013 Livermore Valley Zinfandel has a spicy bouquet of black cherry, plum, and rose petal, with flavors of currant, dried cherries, and toasty oak. This is a full-bodied, complex wine with a lingering finish. Enjoy with hamburgers, barbecue, paella, or sausage.

2013 INFRARED, Liv. Vly Estate *GOLD BEST OF CLASS* \$35.00

In-fra-red: Extending beyond red

Our 2013 Estate Infrared is a blend of 55% Mourvedre, 25% Syrah, and 20% Grenache. It has a fruit-forward bouquet of coffee, toasty oak, pomegranate, cherry pie, white pepper, and nutmeg. It is medium-bodied with well-balanced structure, and flavors of caramel, fig, strawberry/rhubarb, white pepper, and roasted hazelnut. Pair with Asian 5-spice short ribs, braised lamb, roast game hen with winter vegetables, or Shepherd's pie

2011 Tempranillo, Livermore Valley \$29.00

The 2011 Livermore Tempranillo has enticing aromas of cherry, strawberry, white pepper, and allspice. The palate is medium-bodied with flavors of pomegranate, toasty oak, cranberry, and dried cherry. Enjoy this delectable wine with roasted meat, bbq chicken, carnitas, and roasted winter veggies. Silver Medal



1 2 3 4 5 6 7

\$10.00 Tasting fee, refunded upon 2 bottle purchase!!

2011 Malbec, Ghilmetti Vyd, Livermore \$29.00

Our 2011 Livermore Valley Malbec is an elegant wine, with an inviting bouquet of plum, black cherry, Marion berry, and rose petal. This complex, full bodied wine has rich, vibrant flavors of blackberry, blueberry, clove, and allspice. Pairs well with roasted duck breast, lamb, venison, or enjoy by itself. Silver Medal

2011 Cabernet Sauvignon, Ghilmetti Vineyards, Livermore \$35.00

The 2011 Ghilmetti Vineyard Cabernet Sauvignon exhibits enticing aromas of cherry, cola, sandalwood, and black currant. The palate is smooth and lush, with flavors of mocha, black cherry, sage, and raspberry

2011 Merlot, Livermore Valley, Thatcher Bay Vyd *GOLD MEDAL* \$23.00

This Merlot has an inviting bouquet of cranberry, cherry, black currant, cola and rose petal. This complex, full bodied wine has a lingering finish with flavors of cherry, blackberry, mocha, and spice. Pairs nicely with grilled pork tenderloin, filet mignon, and roasted duck.

2013 Petite Sirah *Gold Medal- Best in region* \$32.00

This wine is rich and complex with a deep ruby red color. It exhibits aromas of blueberry, plum, pepper, and spice; with savory flavors of raspberry, tea, sage, and black cherry. Pairs well with big foods like short ribs, lamb, and venison. Age this wine for maximum enjoyment.

## SWEET & DESSERT WINES:

2014 RIESLING, Arroyo Seco \$17.50

Charming wine with a spicy, tropical fruit bouquet, & clean, crisp flavors of pineapple, peach: & spice. It has good body & a lingering finish.

2005 PORT, Lodi, Silvaspoons Vyds *GOLD MEDALS* \$17.00 (375ml)/\$30.00 (750ml)

Classic Port blend of 66% Touriga, 23% Tinto Cão & 11% Souzão. .

## ASK ABOUT OUR WINE CLUB!

4 COMPLEMENTARY TASTINGS EVERY VISIT!

10% OFF BOTTLES, 20% OFF CASES