

LLOYD

BY: *Robert Lloyd*

Current Vintages



2019 PRESCRIPTION CHARDONNAY

100% Chardonnay grapes sourced from a respected industry peer of our winemaker, James Reamer in Clarksburg, California. Produced in stainless steel and fermented with oak. Single appellation; single grower. This Chardonnay has lively aromatics of high-toned citrus and lemon peel (zingy acidity), tropical fruits and fresh cream lead into a refreshing and mouthwatering palate. Flavors of guava, papaya, Key lime, and crème brûlée flow throughout a long, smooth, mineral laced finish. If you have one bottle for a surf and turf meal, this wine is beautiful with seafood and can easily match up to a steak.

Composition: 100% Chardonnay, Malolactic Fermentation: 95%, Alcohol: 14.8%, pH: 3.45

SRP: \$20.00 bottle Production: 9,000 cases



2019 PRESCRIPTION CABERNET SAUVIGNON

100% Cabernet Sauvignon sourced from the eastern side of the Alexander Valley in the Mayacamas Mountains from a vineyard that Rob has been working with for over a decade. This terroir allows Cabernet Sauvignon to achieve a higher quality of tannin, intense blackberry fruit and overall complexity. Barrel aged for 16 months in new and used French and American oak. Bottle aged until release. Rich, bright fruit with notes of blackberry, cherry, and black currant with a touch of ripe, green olive oil that may remind some of a classic Bordeaux, making it another great food wine in our portfolio. The soft tannins provide a smooth mouthfeel and texturally pleasing wine.

Composition: 100% Cabernet Sauvignon, Malolactic Fermentation: 100%, Alcohol: 14.8%, pH: 3.80

SRP: \$30.00 bottle Production: 450 cases