



**RAMONA
VINTNERS CELLARS**

632 Main Street, Ramona CA 92065 • Phone/Fax: 760-788-1388 •
Open: Fri/Sat 11-7pm & Sun 11-6pm • www.ramonavintnerscellars.com

Welcome to Ramona Vintners Cellars, located at 1,700 feet, 40 miles N.E. of San Diego, in the beautiful Santa Maria Valley. Our micro climate makes this an ideal area for premium winemaking. Several local growers produce 12 excellent varieties of wine grapes. The wine is processed at family owned Lenora Winery. Owners Frank and Kerstin Karlsson have many years experience making wines, as well as growing 7 acres of vines on their property in Ramona. Frank and Kerstin craft their wines with great pride and care.

OUR WINE CLUB BENEFITS INCLUDE:

- **FREE Wine Tasting**
- **25% off on case purchases**
- **15% off on 2 or more bottles of wine**
- **10% off In-Store Merchandise**
- **Wine shipment deliveries, Fed-ex to your door**
- ***Monthly Wine Shipments, 2 bottles at a time**
- **15% off on Appetizer and Wine Pairing Events**

Ramona Vintners Cellars Club will deliver two bottles to you every month, per your selection*. The maximum cost per shipment will be \$35 or less (including tax & shipping in the continental U.S.). You may also choose to pick up your wine at the Tasting Room. **Membership is FREE and you may cancel at any time after you receive three (3) shipments.**

Please complete the information below. You must be 21 or older to join:

(please print)

NAME: _____

BILLING ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

HOME PHONE: _____ CELL or BUSINESS PHONE: _____

E-MAIL ADDRESS: _____

- I WISH TO PICK UP MY WINE AT: 632 MAIN STREET, FRI/SAT 11-7 PM or SUN. 11-6 PM
- I WISH TO HAVE MY WINE SHIPPED TO: *(Adult signature required for all deliveries, must be 21 years old.)*
- *I WISH TO HAVE TWO REDS *I WISH TO HAVE A RED AND A WHITE

SHIPPING ADDRESS: _____

(We cannot ship to a P.O. Box. We will hold your wine for pickup for a maximum of 60 days, after which we will ship it to you with a nominal charge to your account.)

CITY: _____ STATE: _____ ZIP: _____

CARD #: _____ EXP. DATE: _____

SIGNATURE: _____ DATE: _____



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15% OFF
Club Member
\$10.15

NEW RELEASE 2004 Sauvignon Blanc

Grassy to the nose, grapefruit characteristics with a smooth velvet finish

Food Pairing: Seafood ceviche, seared Ahi tuna, assortment of Sushi rolls

NEW RELEASE 2004 Chardonnay

Vanilla, pineapple-kiwi with a buttery light finish

Food Pairing: Grilled Halibut, Swordfish, or Sea Bass with a pineapple & mango salsa, crab cakes with a roasted red pepper aioli sauce, lemon roasted chicken

2003 White Zinfandel (dry)

Not a sweet Zinfandel, but easy sipping! Smoky and earth tones.

Food Pairing: Smoked or grilled salmon with a dill sauce, glazed smoked ham

2002 Cabernet Franc

Eucalyptus and mint, earthy and woody with a smoky finish

Food Pairing: Stuffed pork roast, slow-cooked pot roast

NEW RELEASE 2003 Carignane (San Diego County)

Black cherry and blackberry with a smoky, peppery finish

Food Pairing: Spanish & French style dishes, duck breast, lamb chops

NEW RELEASE 2003 Syrah

A chocolate nose with blackberries and a smooth tannin finish

Food Pairing: Huevos Rancheros, Filet Mignon with portabella mushrooms

2003 Dos Rojos

A blend of 50% Merlot and 50% Sangiovese.

Black cherries with hints of raspberry and a spicy pepper finish

Food Pairing: Beef stroganoff, grilled bratwurst/Italian sausages, meat raviolis

2002 Cabernet Sauvignon

Robust and bold with a burst of black cherries and a spicy peppery finish

Food Pairing: Philly cheese steak with grilled onions, stuffed peppers

NEW RELEASE 2003 Merlot

Smoky black cherry on the nose, with a burst of cherries finishing with tannins

Food Pairing: Chicken/beef molé, roasted Cornish hens or venison

NEW RELEASE 2003 Sky Valley Red (limited)

50% Cabernet Sauvignon, 40% Sangiovese, and 10% Merlot

Peppery on the nose, with a lasting berries and a peppery oak finish

Food Pairing: Porterhouse steak, Rib-eye roast, gourmet hamburger with bleu cheese

New Release 2003 Muscat Alexandria

A burst of pears with an apple finish

Food Pairing: Fruit Tarts, Cheesecake with berries, pecan pie

\$9.30

\$8.45

\$12.70

\$11.85

\$12.70

\$11.00

\$11.00

\$13.55

\$18.65

\$6.75