

STONE CELLARS.®

Family Owned Vineyards



*Our grapes are grown from our family vineyards, picked at optimal
brix, crafted into great, everyday affordable wines to be enjoyed
with food and to be shared with family and friends.*

From our vineyards, to your house, enjoy.



Cabernet Sauvignon

The Stone Cellars Cabernet Sauvignon is layered with rich berry fruit and smoky oak components. This decadent Cab compliments red meats and grilled vegetables.

ALC: 13.5% | pH: 3.57 | TA: 5.90 g/L
750mL UPC: 0-81054-94452-1
1.5L UPC: 0-81054-94459-0
187ml 4pk UPC: 0-81054-99570-2



Black Cherry, Black Currant, Blackberry
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Chardonnay

The Stone Cellars Chardonnay offers tropical aromas of pineapple, guava, and mango. These aromas harmonize with creamy flavors of caramelized sugar and crème brûlée. This wine pairs well with soft cheese such as Brie and Camembert. Also try it with fish.

ALC: 12.5% | pH: 3.38 | TA: 5.50 g/L
750mL UPC: 0-81054-99453-8
1.5L UPC: 0-81054-99460-6
187ml 4pk UPC: 0-81054-99571-9



Apple, Pear, Peach, Lemon
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Merlot

The Stone Cellars Merlot combines aromas of black cherry, ripe plum, and clove with smoky oak components. Enjoy this wine with gamey meats like lamb or venison.

ALC: 13.5% | pH: 3.56 | TA: 5.70 g/L
750mL UPC: 0-81054-94454-5
1.5L UPC: 0-81054-94461-3



Black Cherry, Raspberry, Plum
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Pinot Grigio

This very tropical Pinot Grigio pairs aromas of guava, mango, and honeysuckle with notes of peach and pineapple. Fresh acidity carries through to the finish. The Stone Cellars Pinot Grigio pairs nicely with fresh fruit salads and seafood dishes.

ALC: 12.6% | pH: 3.44 | TA: 5.05 g/L
750mL UPC: 0-81054-99455-2
1.5L UPC: 0-81054-99462-0
187ml 4pk UPC: 0-81054-99572-6



White Nectarine, Tropical Fruit, Pear
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Pinot Noir

The Stone Cellars Pinot Noir opens with fruit forward aromas like cherry and black currant, intermingling with leather smoky flavors ultimately leading to a long, smooth finish. This wine pairs exceptionally well with light, red-sauced pasta dishes. Soft cheeses pair nicely as well.

ALC: 13.10% | pH: 3.82 | TA: 5.36 g/L
750mL UPC: 0-81054-99456-9
1.5L UPC: 0-81054-99463-7



Cherry, Raspberry, Cranberry
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Riesling

The Stone Cellars Riesling is crisp and medium sweet. Aromas of melon and meyer lemon combine with well balanced acidity to yield a delightful wine. This wine pairs wonderfully with spicy dishes. We love it with Thai food.

ALC: 12.59% | pH: 3.13 | TA: 5.90 g/L
750mL UPC: 0-81054-99465-1
1.5L UPC: 0-81054-99467-5



Peach, Pear, Melon
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Rosé

On the nose, the Stone Cellars Rosé combines aromas of watermelon, berry fruits, and slight minerality. Coupled with a very dry palate, the minerality leads to a crisp finish. This is the ultimate patio wine, to be enjoyed with light appetizers and cheese.

ALC: 13.5% | pH: 3.57 | TA: 5.54 g/L
750mL UPC: 0-81054-99451-4
1.5L UPC: 0-81054-99458-3



Strawberry, Watermelon, Cherry Blossom
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Sauvignon Blanc

With grapefruit and lemongrass on the nose, the Stone Cellars Sauvignon Blanc carries added flavors of melon and slight oak through to a crisp, lengthy finish. Enjoy this wine with crisp salads and light appetizers.

ALC: 13.77% | pH: 3.30 | TA: 5.40 g/L
750mL UPC: 0-81054-99466-8
1.5L UPC: 0-81054-99468-2



Melon, Pear, Passion Fruit
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

White Zinfandel

Laden with fruit characters of strawberry, peach, and raspberry, the Stone Cellars White Zinfandel starts crisp and ends with a semi sweet finish. This White Zin pairs nicely with light appetizers and mild cheeses.

ALC: 10.5% | pH: 3.20 | TA: 6.72 g/L
750mL UPC: 0-81054-99457-6
1.5L UPC: 0-81054-99464-4
187ml 4pk UPC: 0-81054-99573-3



Melon, Strawberry, Cherry
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Brut Sparkling Wine

Notable are the fresh, fruit flavors of apple, kiwi, and pineapple. The natural fermentation that produces the fine bubbles also imparts a pleasant toasty, pastry quality to the sparkling wine. To this end, you will find Stone Cellars Brut a light and lively companion to most dishes.

ALC: 13.77% | pH: 3.30 | TA: 5.40 g/L
750mL UPC: 0-81054-99575-7



Melon, Pear, Passion Fruit
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY

Moscato

On the nose, the Stone Cellars Moscato combines bright tropical fruit flavors with notes of honeysuckle. Once tasted the fruit intensity couples with sweetness yielding a long lasting finish. Pair this wine with light summer salads or appetizers.

*Only available in 187ml size.

ALC: 9.05% | pH: 3.24 | TA: 7.10 g/L
187ml 4pk UPC: 0-81054-99687-7



Peach, Guava, Lime
FLAVOR PROFILE
SWEET | MEDIUM SWEET | MEDIUM DRY | DRY