



ASSOCIATION
OF ZOOS &
AQUARIUMS



Saving animals from extinction, one bottle at a time...

2017 African Lion Cabernet Sauvignon

Tasting Note: Toasty American Oak integrates with blueberries, dark plum and blackberries. Bold sweet tannins hold up a velvety mouthfeel, leading to a juicy finish with dark cherries, violets and baking spice.

Winemaker's Note: All of the fruit was gently destemmed and crushed, then inoculated. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. Maceration from 12 to 28 days before barrel aged 12 months in American Oak barrels.

Vineyard Manger's Note: Monterey is a harsh mistress. Frigid morning winds blow directly from the Bay with sustained gusts reaching 30 mph. Soils are gravelly, with sand and loam retaining little of the 13 inches of average annual rainfall. The vines struggle, and only with deficit irrigation are they able to achieve an adequate canopy with a small hardy crop. The harsh climate facilitates smaller berries, with thicker skins, and concentrated rich flavors.

DESIGNATION: Wildlife Wine Club

VARIETY: Cabernet Sauvignon

APPELLATION: Monterey

ALCOHOL: 14%

PH: 3.54

TA: 6.2

COOPERAGE: Small American Oak Barrels

BOTTLE SIZE: 750ml

DRINKING WINDOW: now to 2027

UPC: 860001359800





ASSOCIATION
OF ZOOS &
AQUARIUMS



Saving animals from extinction, one bottle at a time...



2017 Sea Turtle Chardonnay

Tasting Note: Barrel fermentation makes this chardonnay rich and decadent. Honeysuckle, tropical fruits and ripe pear integrate with toasted oak and vanilla on the nose. The pallet is opulent, satiny, with peaches, orange marmalade and the perfect amount of butter.

Winemaker's Note: The fruit was de-stemmed and gently pressed. Fermentation began in stainless steel and once sugars reached 14 brix the juice was racked into French oak barrels to finish fermentation and aging. The individual parcels were fermented separately using selected yeasts before they were blended and bottled.

Vineyard Manger's Note: Monterey is a harsh mistress. Frigid morning winds blow directly from the Bay with sustained gusts reaching 30 mph. Soils are gravelly, with sand and loam retaining little of the 13 inches of average annual rainfall. The vines struggle, and only with deficit irrigation are they able to achieve an adequate canopy with a small hardy crop. The harsh climate facilitates smaller berries, with thicker skins, and concentrated rich flavors.

DESIGNATION: Wildlife Wine Club

VARIETAL: Chardonnay

APPELLATION: Monterey

ALCOHOL: 13%

PH: 3.55

TA: 5.3

COOPERAGE: Small French Oak Barrels

BOTTLE SIZE: 750ml

DRINKING WINDOW: Now to 2023

UPC: 860001359817