

Double Oak Vineyards & Winery

Mountain Grown Fine Wine ~ Estate Grown and Produced

~ Tasting Notes ~

To help you make your choices of Double Oak Fine Wines to grace your table.

Current Release

Available at the winery, local stores, restaurants & by order

2015 Chardonnay Excellent food companion or aperitif. Golden color. Aromas of honey & lemon. Rich mouthfeel. Complex flavors of pears & tropical fruit with a long finish. Fermented & aged sur lie in a mix of oak & stainless steel barrels, then blended to achieve complex flavors. Silver (Amador); Bronze (Calaveras) \$13

2015 Rosé Classic dry rosé. Excellent as aperitif or food companion. Lively, crisp, refreshing. Aromas & flavors of raspberry and peach. Created by the true rosé method: gently pressing whole bunches of zinfandel followed by a long, cool fermentation, preserving fruity flavors & floral aromas. An especially refreshing wine! Bronze (Amador) \$11

2012 Zinfandel Aromas and flavors of plums, cherries & black pepper. Good mouth feel with a long finish. Aged in oak barrels for 26 months. Well balanced with a subtle complexity. Pairs well with many foods. Silver Medal (Amador Wine Competition); Bronze (Pac Rim International, El Dorado, & Calaveras Wine Competitions) \$13

2011 Merlot A Bordeaux blend of 85% merlot & 15% Cabernet Sauvignon. Rich color. Nose & flavors of black cherries, black olives & chocolate. Smooth, with good mouthfeel. Aged in oak barrels for 23 months. Bronze (Amador & El Dorado Wine Competitions). \$14

2009 Cabernet Sauvignon A Bordeaux blend: 92% Cab Sauv, 7% Merlot & 1% Cab Franc. Flavors of olives with hints of chocolate and tobacco. Smooth & balanced with well integrated tannins. Aged in oak barrels for 23 months. Gold Medal (Calaveras County Fair); Silvers (New World International, Pac Rim, Orange County Wine Society, El Dorado & Amador County Fairs); Bronze Medals (CA State Fair & West Coast Wine Competition). \$14

2014 Late Harvest Zinfandel A sweet and succulent dessert wine created from rich, full-bodied Zinfandel grapes. Extra hang time enhanced flavors & sweetness. Aged in oak barrels for 20 months. 7% residual sugar. Sleek legs. Enticing aromas and finish. Dark chocolate with notes of black cherries. Velvety flavors that linger. 500mL \$13

Library/Reserve

Available at the winery, restaurants & by order

2010 Zinfandel Aromas of dark raspberry. Flavors of black cherry with hints of pepper & cedar. Well balanced, both subtle & assertive. Pairs well with many foods. Aged in oak barrels for 20 months. Gold Medal (Yuba Sutter Fair); Silver Medal (Amador County Fair); Bronze Medals (New World International & Pacific Rim). \$13

Double Oak

Vineyards & Winery

To order wine when you're not at Double Oak, fill out this order sheet.

Order Date _____ Ship Date _____

Bill to:

Name

Billing Address: # & Street

City, State & Zip

Email

Pick up at the winery

Ship to: Home Business
(please use a business address when possible)

Name

Address: # & Street

City, State & Zip

Telephone

Signature / I am 21 years of age or older

QUANTITY DISCOUNTS	Vintage/Varietal ~	Per Bottle ~	Qty ~	Item Total
Standard Discounts	Current Release			
6-11 bottles 5%	'15 Chardonnay	\$13	_____	_____
Full case (12 b) 10%	'15 Rosé	\$11	_____	_____
5 cases 15%	'12 Zinfandel	\$13	_____	_____
Wine Club Discounts	'11 Merlot	\$14	_____	_____
1-5 bottles 10%	'09 Cabernet Sauvignon	\$14	_____	_____
6-11 bottles 15%	'14 Late Harvest Zinfandel	\$13	_____	_____
Full case 20%	Library/Reserve			
5 cases 25%	'10 Zinfandel	\$13	_____	_____
	'Merchandise _____			
MIXED CASE				
We will gladly assemble a mixed case @ discount prices.				
			Wine Subtotal	_____
			Wine Discount	_____
			Merchandise Subtotal	_____
			Merchandise Discount	_____
			Subtotal	_____
			(CA Tax 7.625%.)	_____
			Shipping	_____
			Total	_____
Shipping Charges ~ UPS				
	2 bottles	3-4 b	6pack	cs/12
CA, NV, OR & WA	\$15	\$18	\$21	\$26
AZ, CO, ID & NM	\$16	\$19	\$23	\$30
IA, IL, MI, MN, MO, WI & TX	\$17	\$21	\$25	\$40
FL, OH	\$18	\$22	\$28	\$45

PAYMENT

Check: payable to: Double Oak Vineyards & Winery

VISA or MasterCard.

Card Number _____ / _____

Expiration Date _____

Card Security Code _____ / _____

Zip code connected with credit card _____

Name on card _____ / _____

Signature / Credit Card _____

Special Note _____

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