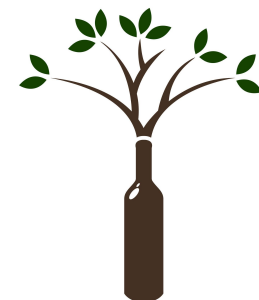


Voluptuary & Lucid Wines



Timeless Taster Set: Our #1 Best-Selling Wines

Who are we?

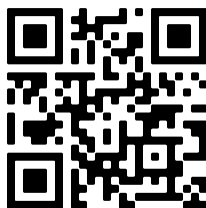
We are a micro-winery producing **organic & natural, sulfite-free & vegan** wines made in **small batches** by Owner & Winemaker Kevin Luther. We donate to charity for every bottle sold. But most of all, we make & share our **delicious wines**

Let's taste some wine!

You have in front of you one of our "at-home" tasting kits! To ensure maximum freshness, we suggest that you refrigerate your kit until a few hours before you are ready to taste. When you are ready, simply lay your wines out in order in the spots below, pour them into a glass, and taste!

To make your tasting even more fun, you can find wine tasting notes & food pairing suggestions at Voluptuarywine.com/virtual-tasting, or by scanning the QR code below

If you are doing a private tasting via Zoom or another platform, please contact your event organizer for a link. If you are tasting along with the pre-recorded video, please scan the QR code below, or navigate to <https://youtu.be/Fq5ZspzYzEI>



L.01
"SKIN CONTACT"
CHARDONNAY

Grapes:
Chardonnay, Viognier, Picpoul

Style:
Hazy Golden White
12.8% Alcohol

\$28 / BOTTLE

L.02
"URBAN FLORA"
ROSE

Grapes:
Barbera, Pinot Noir, Muscat

Style:
Hazy Dry Rose
11.8% Alcohol

\$28 / BOTTLE

L.03
"MANIFESTO"
BARBERA

Grapes:
Barbera

Style:
Ripe Fruit Red

13.8% Alcohol

\$38 / BOTTLE

L.07
"DELIRIUM"
CABERNET SAUVIGNON

Grapes:
Cabernet Sauvignon

Style:
Full-bodied Red

13.9% Alcohol

\$48 / BOTTLE

L.08
"WANDERLUST"
RED BLEND

Grapes:
Cabernet Sauvignon, Zinfandel, Barbera

Style:
Full-Bodied Red

14.8% Alcohol

\$28 / BOTTLE

L.01 “Skin Contact” Chardonnay Blend (Feat. Picpoul Blanc & Viognier) **Hazy style unfiltered**

Flavor: This wine has apple, meyer lemon, peach, pear, & tropical fruit up front with a supporting floral note. Weaving through this fruit is a wisp of vanilla-caramel-smoke. The palate is crisp & refreshing but with a rich texture on the finish.

Winemaking Notes: 100% skin contact fermentation to extract intense aromatics & full body from the skins. Aged on ~40% new French & American oak, apple & acacia w/ malolactic fermentation and aging on the yeast lees to create complexity while maintaining a fruit-forward focus and varietal complexity. The wine is left unfiltered & hazy/cloudy, maintaining the full richness and texture of the wine.

Production: 12 barrels (3028 bottles)

Vintage: 2020

Grape: Organically Grown Chardonnay & Organic/Biodynamically Grown Picpoul Blanc & Viognier

Vineyard: Bokisch Terra Alta Vineyard, Clement Hills, Lodi. **Soil:** Sand, sandy-loam

Ingredients: Chardonnay (75%) & Viognier (15%) & Picpoul Blanc (10%) grapes, aged on oak & apple & acacia woods. No sulfite, vegan



Where to find it: Sacramento Natural Foods Co-Op, The Federalist

Art: Aurelius, by Micah Crandall-Bear

Music Pairings: Chill or be chilled by The Polish Ambassador & Nicki Minaj

Food Pairings: A fruit & cheese platter: Pineapple, peaches, apples, apricots, swiss cheese, muenster, bree. White sauce pasta such as pasta carbonara, fish, hummus, roasted cauliflower, cheese. OYSTERS: fresh oysters w/ meyer lemon juice. POTATO SALAD: grilled yukon potatoes w/ creamy sauce (sour cream, mayo, lemon zest).

Life Pairing: A tropical vacation. During COVID, watching Tropic Thunder in bed & drinking a bottle of this wine straight from the bottle.

Literary Pairing: “One should always be drunk. That's all that matters...But with what? With wine, with poetry, or with virtue, as you choose. But get drunk.”
– Charles Baudelaire

L.02 “Urban Flora” Barbera Rosé **Hazy style unfiltered**

Flavor: Bright fruit of watermelon, jolly rancher, cherry, strawberry bubble yum, and a very refreshing flavor similar to hibiscus or cranberry. Subtle floral & herbal notes: lemongrass, mint, thai basil flowers, cherry blossoms. This wine is dangerous, easy to drink and summery. It contains many of the fun flavors of red wines in a refreshing and chillable style, making it the perfect summer wine (especially for those who typically like red wines but don't want to drink room-temperature red wines on a hot summer day.

Winemaking Notes: Saignée-style rose, aged on the yeast on oak & cherry wood to enhance the creamy pastry notes. Saignee is the process of crushing red grapes and leaving the skins and juice in contact with each other for a certain amount of time- in this case 2 days - and then you bleed or “saignee” the juice off of the skins. The wine is left unfiltered “hazy” style to enhance the texture & natural character of the wine

Production: 18 barrels (4678 bottles).

Vintage: 2020

Grape: Barbera & Mission grapes

Vineyard: Cooper Vineyards, Sierra Foothills & Abdominos Vineyards, Lodi. **Soil:** Volcanic Clay Loam & Lodi silt

Ingredients: grapes, yeast & bacteria, aged on neutral oak & cherry wood. No sulfite, vegan, gluten-free.

Art: Monocular Bleed, Micah Crandall-Bear



Music Pairings: “All the Time” by Bahamas, Comfortably Numb by Pink Floyd, Summer Vibe by Walk Off the Earth, Lovely Day by Bill Withers

Food Pairings: WATERMELON BITES: watermelon, mint and feta. ISAAN STYLE CUCUMBER SALAD: cucumber, thai chili, thai herbs (mint, thai basil, cilantro), w/ a lime & fish sauce dressing (grilled shrimp & arugula optional). Most Thai & Mexican food, especially tacos. Fruit (berries, watermelon). Anything with elements of lime or lemon, berry-style-fruit, saltiness, spiciness. Thanksgiving dinner; turkey & cranberry sauce.

Life Pairing: Sunset drinks with friends, hanging at the beach, festival life.

Literary Pairing: “Never underestimate how much assistance, how much satisfaction, how much comfort, how much soul and transcendence there might be in a well-made taco and a cold bottle of beer.” – Tom Robbins, Jitterbug Perfume

L.03 “Manifesto” Barbera

Flavor: Black cherry, blackberry, plum. A rich vanilla, mocha, chocolate, maple, molasses smoothness & flavor. Some black pepper spice but just a hint. Overall, a very balanced, smooth style wine with a smooth palate and low tannins, definitely not a heavy style red. An incredibly lush, smooth finish that is so rich and full it can pair with red meat, dark sauces or a dessert.

Winemaking Notes: Barbera fermented naturally, aged on a mix of French oak, American oak, cherry & maple

Production: 6 barrels (1908 bottles) made

Vintage: 2019

Vineyard: Cooper Vineyard, Amador County, Sierra Foothills. Bill Cooper is known as “The Godfather of Barbera” and is the most famous Barbera grower in the USA.

Soil: Volcanic Clay Loam

Ingredients: Grapes, wild yeast, aged on French oak, American oak, cherry, maple & hickory woods. Sulfite Free, vegan.

Art: Omega, Micah Crandall-Bear



Music Pairings: “Feeling Good” by Nina Simone. Sade. Jazz (Miles Davis, John Coltrane), Alt-country (Avett Brothers, Uncle Tupelo). Killing Me Softly by Fugees (sung by Ms. Lauryn Hill). “Manifesto” by Nahko And Medicine for the People. Should I by Arum Rae.

Food Pairing: Fruit (peach, plum, blackberries, cherries) & mild soft cheeses (cheddar, swiss, munster), “white bread” crackers such as Ritz. High % cacao chocolates (do not use sweet chocolate, which make wines taste bitter & sour). COCOA-RUBBED PORK: pork tenderloin (or firm tofu) crusted in salt, pepper & cocoa powder, served w/ hoisin or plum sauce. GRILLED STONEFRUIT: mixed dark stonefruit (cherries, plums, nectarines) drizzled w/ salt, pepper & olive oil, and grilled. Trail mix: fruity, nutty etc.

Life Pairing: Dinner with friends al fresco on an autumn or spring night. Moments of inspired creativity, perhaps writing your life philosophy down as a personal manifesto, or creating & living your life by your passions. A sensuous evening with your lover full of wine & food & relaxation.

Literary Pairing: “If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.” – Thoren Oakenshield, The Hobbit, J.R.R. Tolkien

L.07 “Delirium” Cabernet Sauvignon

Flavor: It’s like eating fruit in a forest. But fruit that gets you drunk. Blackberry, mulberry, black cherry, fig fruit flavors. Chocolate, coffee, vanilla. Peppery spice (peppercorn medley, roasted red bell pepper, clove) and deep notes (cedar, tea leaves, roasted meat & mushrooms)

Winemaking Notes: Foothills Cab fermented with 25% whole cluster to enhance spicy notes, then aged on maple, hickory, cherry, whiskey wood, cedar, and cypress to enhance the spicy & foresty depths of this wine.

Production: 6 barrels made **Vintage:** 2018

Vineyard: Fournier, Sierra Foothills

Soil: Volcanic Clay Loam

Ingredients: Grapes, wild & Belgian beer yeast, aged on French oak, cherry, maple & hickory woods, cedar, cypress, some whiskey oak. Sulfite Free, vegan.

Art: Micah Crandall-Bear

Music Pairing: “Apple Tree” by Erykah Badu: A thoughtful song about “picking your friends like you pick your fruit,” surrounding yourself with people you admire & respect. One Chance by Modest Mouse because of the depth of thought: we live once, and living it meaningfully is powerful. Qi by Phildel, a powerful piano piece. At Home in the Dark by 9 Theory, a hypnotizing hip-hop song.



Food Pairing: Grilled mushrooms, bbq, stuffed peppers. Fajitas (skirt steak, peppers & mushrooms). Philly cheese steak. Chili Verde. Burrito with “sofritos.” Anything involving pepper notes (bell pepper, jalapeno, or black pepper), jalapeno poppers.

Life Pairing: Getting a drink in a San Francisco Piano Bar. Building your own furniture. Riding a stallion into battle. Reading leather bound books while sitting in your armchair at your desk made of rich mahogany. Cigars & fireplaces. Christmas after eating, evening/winter.

Literary Pairing:

“If you really want to make a friend, go to someone’s house and eat with him... the people who give you their food give you their heart.” -Cesar Chavez

L.08 “Wanderlust” Red Blend

Flavor: Blackberry, fig, plum jam, peppery spice. Our oakiest wine, with about 50% new French & American oak plus some sweet cherry wood bringing an almost vanilla-chocolate-berry quality to the wine. There is also a late-harvest jammy character which comes from the high ripeness of the fruit when it was harvested and a port-like character which comes from the long aging of the older vintages in this blend, while the younger wines in the blend bring a bright fruit aromatic that keeps the wine feeling fresh and luscious.

Winemaking Notes: Our “Foothills blend,” the Cabernet brings the backbone and richness and spice, the Barbera brings a smooth fruity quality and some acidity, and lastly the Zinfandel contributes a blackberry-jam, blackberry-pie ripe character. Together, they represent the best that the foothills have to offer, the grapes we are most famous for as a region (and as a winery).

Production: 12 barrels (2868 bottles) made **Vintage:** NV

Grape: Cabernet Sauvignon, Barbera, and Zinfandel

Vineyard: various, Sierra Foothills.

Soil: Volcanic Clay Loam

Ingredients: Grapes, wild & Belgian beer yeast, aged on French oak, cherry, maple & hickory woods and some whiskey oak. Sulfite Free, vegan.

Art: Micah Crandall-Bear

Music Pairing: Send Me On My Way by Rusted Root, a great travel song. Me Gustas Tu by Manu Chao (this song was an international hit especially amongst travellers, the artist sings in many languages). Take Me Home Country Roads by Israel Kamakawiwo'ole (aka IZ) or Toots & The Maytals.. “Whiskey in the Jar” by Metallica or Metallica - Wherever I May Roam .

Food Pairing: Steak, sausage (meat or vegan) or mushrooms as above, especially on the grill/bbq/smoked. Jerky (meat or veggie) teriyaki or smoked, smoked bacon (meat or veggie) or grilled tempeh. Pepperoni pizza. Whole grain crackers or toast with creamy mild cheeses & jam (berry jams ideal, chili-berry jams are ideal if you have access) or figs. PB&J Bites: Matches the jammy, smoothness of this wine

Life Pairing: Being adventurous, traveling, camping under the stars with your lover, good conversation by the campfire. A bbq with friends & family on a lazy Sunday. Don Draper in a steakhouse lounge.

Literary Pairings:

“I’m gonna die with a twinkle in my eye, because I sung songs, spun stories, loved, laughed and drank wine” -The Cat Empire, The Wine Song