



Let's Begin the Insanity!

Grape and peach wine? Trousseau Gris? Orange Dao Wine?
BEER??? Where will it end? Perhaps at Renegade to
experience some of this weeks most unique and prosperous
wines

(and did we mention, there's a BEER!).

Read, relax, enjoy.



2022 Matthiasson Grape + Peach \$38

Chardonnay and Peaches? Insane, right? Not if you're Matthiason.
Direct from his website, this is what won us over (and keeps us
drinking this heavenly juice).

"You may know that we grow a lot of peaches, for our famous jams as
well as for local restaurants, but you may not know that most years we
also make peach wine for home consumption. The peaches have
gorgeous aromatics that translate beautifully to wine. We decided to
take our peach wine to the next level and make a refreshing Peach
and Chardonnay sparkler. We combined our home-grown Fay Elberta
peaches with our Linda Vista Chardonnay grapes, macerating them

together and pressing them together in the press — making a
delicious refreshing wine with a light spritz. Low ABV and incredibly
crisp, the delicate and haunting aromatics will remind you of the peak
of summer.

Fay Elberta Peaches are a classic California heirloom tree. We dry
farm ours on our Certified Organic property in the Napa Valley. Fay
Elberta peaches are light in color with wonderful peachy aromatics.
They fell out of the market because they are very fuzzy — a trait that
actually helps them ward off pests for easier Organic Farming but is
considered too old-fashioned for modern supermarkets.

The Linda Vista Vineyard was planted back in 1989, and we took it
over and converted it to Organic Farming in 2011. We picked the
grapes for the Grape + Peach wine in early August, at very low sugar
levels. We wanted to make a feather-light wine with mouthwatering
acidity and beautiful aromatics." -Matthiasson

Alcohol is 8.5%. 248 cases produced.

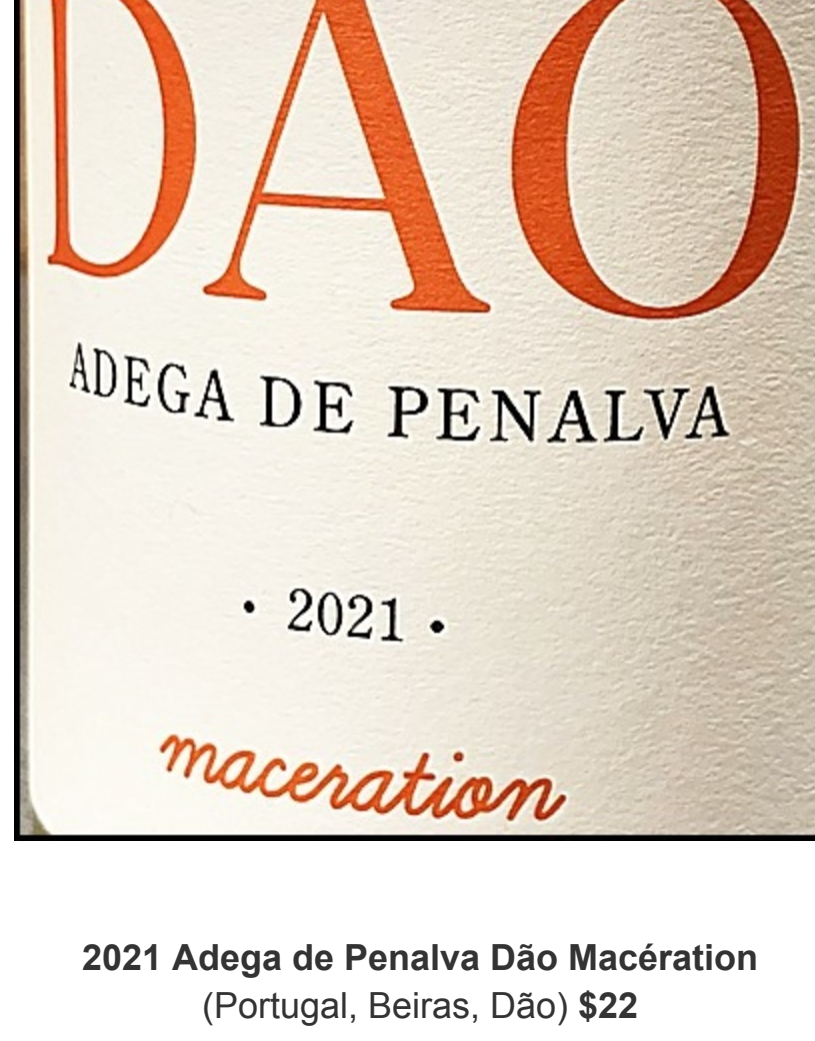


2021 Pax Trousseau Gris Rosé

(Russian River Valley) \$34

We recalled Pax back in the 01,02,03 vintage; heavy monster wines
that wowed even the largest bone-in rib eye. Fast forward to today
and Pax is a winery that produces beautiful, elegant wines; balanced,
fresh, lively wines.

This Trousseau Gris is a great example. Savory, spiced, quenching!
We could drink a bottle in a sliver of time (with a few friends around of
course). Perfect for the warm weekend ahead.

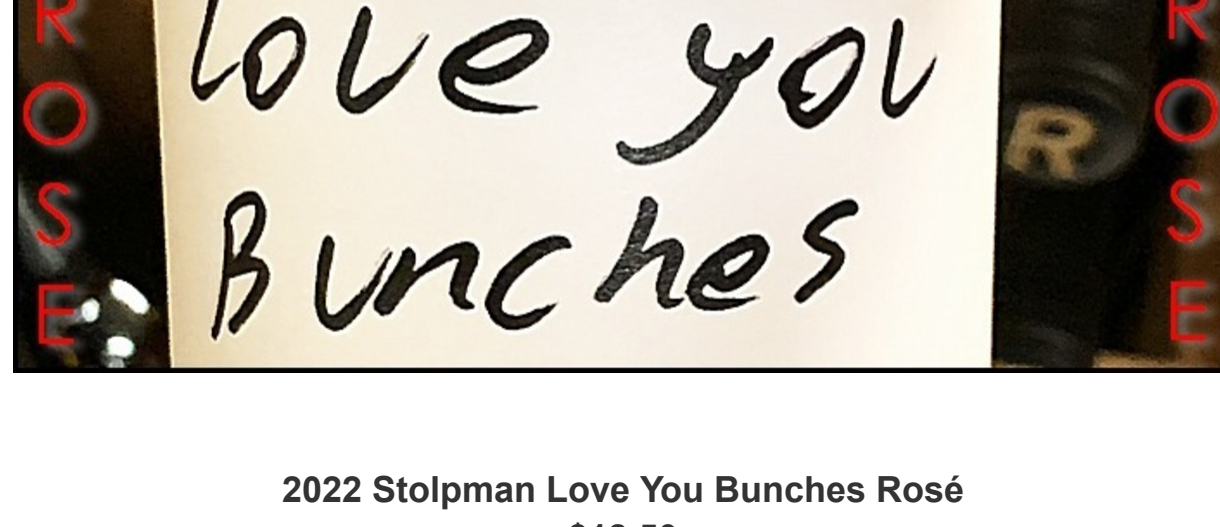


2021 Adega de Penalva Dão Macération

(Portugal, Beiras, Dão) \$22

We suppose orange wine isn't really insane anymore; it's nearly
mainstream in certain circles. What we've balked at are the prices.
Then we discovered this gentle gem of a skin-contact wine. Gorgeous,
perfectly balanced, refreshing, not too much of everything which
equates to more of everything, and the price is a steal.

40% Cerceal Branco, 30% Encruzado, 30% Malvasia Fina with 20
days skin contact. Don't miss this one. And for an extra treat pair this
with chicken tenders fried to golden perfection.



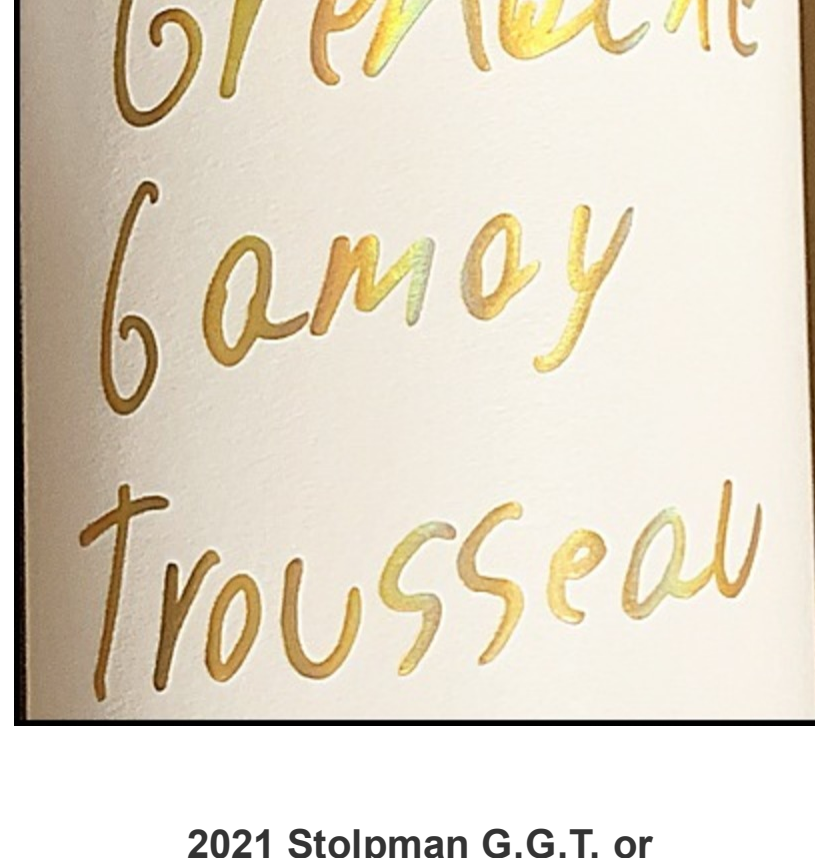
2022 Stolpman Love You Bunches Rosé

\$18.50

And so we begin another love affair with Love You Bunches Rose. Our
first bottle disappeared so quick that not a single note was taken. So
open we did, a second.

Terrific aromatics, followed by slightly exotic SE Asian fruit notes
(mango, Asian pear perhaps), red fruit makes an appearance at some
point, then a finish that begs for another sip. Again, weekend wine!

Heck, everyday wine!



2021 Stolpman G.G.T. or Grenache Gamay Trousseau \$28

Gone are the days ordering rounds of GNTs (gin and tonics) but these
are the golden days/evenings/night of asking for another bottle of
Stolpman's GGT.

Stolpman says it best:

"...cherry -- spanning from hard candy to bright Rainier - into bright,
banging Pomegranate. Savory Trousseau tea leaves back the pure
red fruit and Gamay lends depth and crunch. A citrus spray layer of
energy rides above the fruit profile and bonds the three varietals under
its high-toned webbing."

Yes and yes please to another glass of GGT.



Brasserie de la Pigeonelle Malt Touraine La Loirette 5.5

(France, Loire Valley, Touraine) \$6.50 - 330ml

The insanity began with Matthiasson's Grape + Peach sparkler, and
ends with Renegade's first beer for sale at the shop. It's that good.

Really that good.

The Hardouin brothers started off as beer distributors in Paris, and
after years of working with the likes of Cantillon and Dupont they
decided to start making it on their own. So they started experimenting
with beer, and moved into a family property in **Touraine**. They started
looking around for ingredients and being the Loire, they naturally
found a number of good, **honest certified organic growers** doing
everything they needed so they could make a **completely organic**
beer. So they started off with La Loirette, a farmhouse style ale. We
cannot say enough about this one. We can say that after our first
bottle we order 72 more bottles.

If you even kind of like beer, this is a don't miss!

Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

Renegade Wines

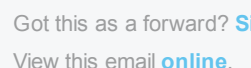
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