



Indie Wine Project

“Small lots with big fruit”

Indie Wine Project is a project where we source wines from small lots in California that provide fruit forward wines that are true crowd pleasers!

Chardonnay

From Lodi and Delta regions. Wine is cool fermented in stainless steel to protect the delicate Citrus and fruity flavors

Sauvignon Blanc

This Sauvignon Blanc has good body and a long finish. Ripe fruits including guava and passion fruit, with a touch of minerality.

Cabernet Sauvignon

From Lodi, Mendocino and Central Valley. A portion is aged in French and American barrels which adds a touch of oak and soft spice. Medium bodied with a very smooth and satisfying finish.

Pinot Noir

From Monterey, Mendocino & Lodi. Wine is fermented in stainless steel and a portion is aged in 1-2 year old French and American oak barrels for 6 months. Flavors of smooth berry and dark fruit ends with a clean finish.

Zinfandel

Aged with a touch of oak. Flavors of raspberry, plum, and juicy black berries with spice, vanilla and cedar accents.

Red Blend

Sourced from Lodi, Paso Robles and Central Valley. Blend of Zinfandel, Petit Verdot, Petit Syrah, and Merlot. Partially aged in American and French oak. Full bodied and fruit-forward with a touch of spice and smooth finish.