

CHASING LIONS



I grew up in a multi generational farming family. In 1974 at the age of five, I began to follow my grandfather every day on the family farm as he tended to his ranch. Over the years he taught me a lot about farming but more importantly about life. Then one day in my late teens, he told me it was time to get of the ranch and “go chase lions.”

I never asked him what he meant by that, because something inside me already knew. It’s been over 20 years now since he passed and I have been chasing lions ever since.

It’s been 11 years since the release of the inaugural Chasing Lions Cabernet Sauvignon which was well-received for its excellent quality and price. Since then, Chasing Lions has gained popularity and brand loyalty and we recently added a Pinot Noir and Chardonnay.



Chasing Lions Pinot Noir 2015
100% Pinot Noir from vineyards in Sonoma, Monterey and Carneros
ALC 13.5%

This intriguing Pinot Noir opens with lush aromas of ripe cherries, orange peel, violets and fig leaf. The balanced, spicy mouth is densely layered with flavors of dried Turkish apricots and vanilla bean. The finish lingers long with flavors of caramel and cloves. Versatile, it pairs well with poultry, beef, fish, lamb and pork.

Chasing Lions Cabernet Sauvignon 2015
92% Cabernet Sauvignon, 8% Merlot from vineyards in Monterey and Lodi
ALC 13.9%

Flavors of milk chocolate, sweet red berries and a slight oaky smokiness, all harmoniously blended in a matrix of soft and supple tannins. The delicate vanilla finish lingers long after the last sip is gone. Enjoy this crowd-pleasing wine with grilled hanger steak, burgers and grilled red meats.



Chasing Lions Chardonnay 2016
100% Chardonnay from vineyards in Monterey and Lodi
ALC 13.5%

The Chardonnay found in Monterey has flavors of melon, citrus fruit, apples and a slight bit of tropical fruit and the juice from Lodi lends the crisp, refreshing acidity. This is your weekday wine to quaff or enjoy with fish, shellfish, veggies, salads, chicken and pasta.

