



Special Tasting Events

7/20 - Essence of Summer

- * Buena Onda Empanadas
- * Summer Wine Tasting Flight
2024 Albariño, Sauvignon Blanc Estate,
2021 Pinot Noir, 2022 Mourvèdre
- * 3:00 PM - 5:00 PM

9/21 - That's Amore

- * Woodstock Farina Pizza
- * Sangiovese Vertical Tasting
- * 4:00 PM - 7:00 PM

10/19 - Bottles, Boots & BBQ

- * Details coming soon!

Follow the QR code for tickets &
more information!



Wine Club

Subscription Wine Club

- * Customizable
- * 3 or 6 bottles 4x / year

Wine of the Month Club

- * OCRW monthly featured wine
- * Not customizable
- * 1 bottle 12x / year

All Club Benefits

- Discounted wine tasting for 2
- 10% discount onsite
- 50% discount to-go!
- Invitations to events & first access to new releases
- Membership ongoing until cancelled

Join the club!



WINE TASTING FLIGHT

Member \$6 Non-Member \$30

2022 Sauvignon Blanc

Edna Valley

Our WINE OF THE MONTH shows aromas of kiwi, bright lemon, pink grapefruit and overall luscious, tropical notes. The flavors transport you to Hawaii with passion fruit, guava, lychee and yellow pear. It finishes with a puckering peach flavor. Pair with a bright day, sushi and Thai food!

2023 Albariño

Paso Robles

This traditional Galician wine opens with luscious floral and fruit aromas of honeysuckle, lychee and grapefruit. A smooth and balanced mouthfeel brings bright acidity and mid-palate flavors of white peach and nectarine with an almond finish. Pair this energetic white with Kumai oysters, Manchego cheese, or a summer salad of spinach, strawberries and shrimp.

2021 Grenache

Central Coast

Our '21 Grenache presents with complex aromas of white pepper, smoke and leather combined with subtle floral notes of honeysuckle and roses. Its dark magenta color is enhanced by mid-palate flavors of black cherry, cranberry and earthy notes of leather, tobacco and pine needles. Mildly acidic sensations of a full-bodied, dry, yet refreshing mouthfeel, lead to an oaky, spicy finish with tastes of wet stone and slate. Pair with Korean bulgogi ribs, a good steak or strong cheeses.

2018 El Camino

75% Grenache, 16% Tannat, 9% Syrah, Central Coast

A completely different animal than our first three vintages of El Camino, the 2018 opens with a rose petal and white pepper bouquet. The natural bright red fruits of the Grenache are tempered by the structure of the Tannat tannins. The wine finishes with the dark fruit and leather of the Syrah. This wine pairs well with strong flavored dishes such as Diablo Shrimp & Pasta or Korean Beef Short Ribs.

2022 Mourvèdre

Santa Ynez Valley

Our first release of this very toasty Rhone varietal opens with complex aromas of leather and earth, spice and cherries, and subtle hints of lavender. Its garnet color suggests more body and flavor than usual for this style wine with bright flavors of cranberry balanced by richer darker flavors of raisin and pepper. The finish reinforces the oak and white pepper overtones and gives it flexibility to be paired with almost anything from a charcuterie of salami and Irish cheese to garlic mushroom pasta to a backyard BBQ of wagyu burgers and bleu cheese.

2021 Syrah

Edna Valley

Our '21 opens with an explosion of varied aromas. Fruit notes of raspberry and tart cherry blend with spicy tones of pink peppercorn and green vegetable. Its clear crimson color suggests the lighter flavors of cherry pie, pomegranate and cacao that fill the mid-palate. A food-friendly drink, it finishes with a light, crisp hint of candied apples. This versatile Syrah will pair well with a large range of dishes from osso buco to burgers, roasted lamb shank to spaghetti marinara.