The Butcher's Pour
December 2025
Cienega Wines curated by Angela Fultz with Well Crafted Wines

Cienega Valley Winery has a winemaking history dating back to 1851, nestled in the rolling hills of the Cienega Valley, at the base of the Gabilan mountains. Our winemaking team, headed by Alphonse DeRose, creates some of the top award-winning wines produced in the Central Coast Appellation. Alphonse has been making wines from this region since 1999 and over the past 25 years has developed strong relationships with local growers producing the best grapes this region has to offer. Alphonse seeks out vineyards with sandy, loamy soil to provide good drainage and to decrease vigor. We also look for vineyards with limestone soils to promote minerality and provide calcium to the vines for good skin development helping to preserve natural acidity.

Cienega Valley Sauvignon Blanc 2023
Flavors and aromas of grapefruit, lemongrass, and tropical fruits like passion fruit and pineapple, balanced with high acidity. Light to medium bodied with light mineral notes. Pair with goat cheese, shellfish, white fish, pork, chicken, and spicy foods.

Cienega Valley Chardonnay 2023
A balance of fruit, acidity, and oak, with common flavors including green apple, citrus (lemon, orange zest, grapefruit), white peach, and tropical fruits like papaya and guava. On the palate, you can expect a range of textures from creamy and rich, to vibrant and energetic, often with notes of vanilla, toast, and a distinct mineral or chalky edge from the limestone soils. The finish is generally crisp and clean due to high acidity, leading to a long and dynamic finish. Pair with roasted chicken, duck salmon, creamy pastas, nutty cheeses, and fruity desserts.

Cienega Valley Pinot Noir 2023
A complex profile of red and dark fruits, such as cherry, strawberry, and pomegranate, with earthy notes like crushed limestone and fresh earth. Common aromas also include floral notes like violet, baking spices, and hints of tea or cola. A balanced, medium to full body with a vibrant acidity and a long, mineral-driven finish. Pair with soft and creamy cheese, smoky cheese, cured meats, lamb, and beef stew.

Cienega Valley Cabernet Sauvignon 2023
Dark and red fruits, earthy notes, and a spicy kick. Aromas of red currant, pomegranate, and dark berries, followed by flavors of blackberry, spice (like white pepper and cardamom), and hints of chocolate or lavender on the palate. A savory, earthy, or mineral finish with balanced, structured tannins. Pair with steak, burgers hard, aged cheese, blue cheese, and dark chocolate.