Bonair

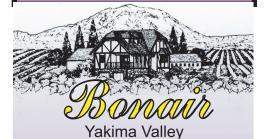Yakima Valley

CABERNET SAUVIGNON

Estate grown and bottled from our family vineyards on the sunny slopes of the Rattlesnake Hills. The wine is aged two years in small oak barrels for flavor, complexity, and soft tannins. Deep garnet color with hints of berry and spice. Pair with beef, lamb, chicken, or pork.

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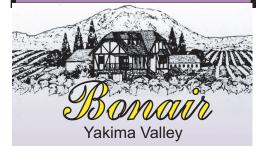
Fold tab and place under bottle

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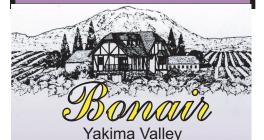
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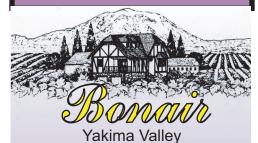
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