

The season of renewal is here, and the Wine Club is back in full swing! This spring, we're diving into fun, fresh pairings that perfectly match the season's vibrant offerings. Good wine deserves great food, so don't forget to check out my notes on recipes and food pairings — they'll link you straight to my blog for all the delicious details.

Cheers to a flavorful spring! 🍷🌸

2023 Four Dimes Sauvignon Blanc, Napa Valley

About: Four Dimes is more than just a wine label—it's a heartfelt tribute to the journey of sisters and Springboard Wine Company co-founders, Sybil Ajay Sanford and Elizabeth Corsini. Raised with limited means, their story is woven into the brand, with "Four Dimes" serving as a nostalgic nod to their roots and a declaration that wine should be for everyone. Whether it's served with a white tablecloth or enjoyed in a backyard with friends, Four Dimes celebrates the idea that great wine doesn't require prestige—it just needs heart. Every bottle is sourced from top-tier vineyards (though you won't find their names on the label at these prices), and each selection is personally chosen by the sisters. Crafted in collaboration with longtime friends and industry peers, Four Dimes isn't just wine—it's community, it's connection, and it's joy without pretense.

Grapes: 100% Sauvignon Blanc

Pairs Well With: Your favorite soft cheeses.

FOUR DIMES

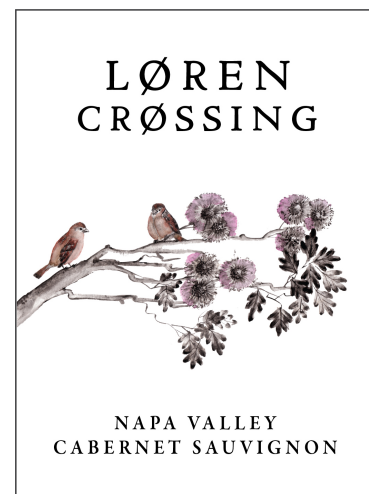


2023 Loren Crossing Cabernet Sauvignon, Napa Valley

About: The 2023 Loren Crossing Cabernet Sauvignon from Napa Valley is a standout red wine that combines elegance with approachability. Expect a bouquet of black fruits, including boysenberry and blueberry compote, complemented by savory bramble notes, dark chocolate, and a hint of clove spice. The palate is structured with fine, silky tannins that provide weight and complexity, making it a versatile choice for various occasions.

Grapes: 90% Cabernet Sauvignon, 10% Merlot, Cabernet Franc, Malbec, Petit Verdot

Pairs Well With: Hearty dishes such as beef, lamb, venison, and mature cheeses. Its robust profile also complements tomato-based pasta sauces and spicy chili.



2022 Domaine Michel Loubard et Fils Aligoté Vieilles Vignes, Bourgogne, France

About: Bright, zesty, and full of character, this Aligoté from old vines (“vieilles vignes”) delivers a refreshing take on a lesser-known Burgundian varietal. Expect crisp acidity, citrus blossom, green apple, and a subtle mineral backbone that speaks to its limestone-rich terroir.

Grapes: 100% Aligoté

Pairs Well With: A lively spring wine that shines with food — try it with goat cheese crostini, spring vegetable risotto, or oysters on the half shell. It’s a perfect porch sipper or a vibrant pairing for your first al fresco meal of the season.



2022 Domaine de Vernus, Fleurie, Cru du Beaujolais, France

About: This elegant Gamay from the Fleurie cru lives up to its name — floral, fresh, and silky. The 2022 vintage bursts with aromas of violets, wild strawberries, and red cherries, supported by soft tannins and a gentle, earthy complexity. It’s juicy yet refined, with a light-to-medium body that makes it incredibly versatile.

Grapes: 100% Gamay Noir

Pairs Well With: Pair it lightly chilled with herb-roasted chicken, grilled salmon, or a spring lentil salad with feta and mint. It also plays beautifully with mushroom-based dishes and soft cheeses.



DOMAINE DE VERNUS

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