

Spring 2026 invites a fresh sense of discovery at **Healdsburg Table**. This release brings together two soulful European selections from Spain and Italy—wines shaped by history, tradition, and place—alongside two expressive bottlings from Sonoma County that capture the vibrancy of our own backyard. Together, these wines reflect the balance we love most: Old World character meeting New World energy, perfect for spring tables, longer evenings, and shared moments.

2024 Joseph-Jibril Sauvignon Blanc, Russian River Valley

About: Joseph-Jibril is the passionate, small-production label founded by longtime winemaking friends Robert Joseph “Bobby” Huff and Jaam Jibril Moynihan, who met while working in the cellar at Kosta Browne in Sebastopol. In the glass, the 2024 Sauvignon Blanc from Russian River Valley is bright and refreshing — a vibrant straw-yellow wine with a hint of green that opens with distinctive aromatics of jalapeño, lemon rind, grapefruit, gooseberry, and kiwi. On the palate, lively citrus and tropical fruit mingle with honeysuckle, leading to a crisp lemon-drop finish that makes it both approachable and expressive. This limited-production bottling captures the duo’s philosophy: wines that are fun yet serious, clean and thoughtful, perfect for sipping chilled on early spring afternoons or pairing with light seasonal fare.

Grapes: 100% Sauvignon Blanc

The logo for Joseph-Jibril, featuring the brand name in a stylized, lowercase, cursive font.

Pairs Well With: Try it with grilled prawns with lemon and herbs, goat cheese crostini, or a citrus-forward salad with fennel and avocado. Its subtle herbal notes also shine alongside sushi, ceviche, or asparagus risotto, making it a versatile bottle for everything from aperitif hour to the dinner table.

2024 Red Car Pinot Noir, Sonoma Coast

About: From the rugged, cool-climate vineyards of the Sonoma Coast, Red Car’s 2024 Pinot Noir is a refined expression of coastal terroir from one of the region’s most respected producers. Red Car pairs long-term farming on hillside sites near the Pacific with minimalist, terroir-focused winemaking to craft wines of bright fruit, balanced acidity, and elegant structure. Aromas and flavors of Bing cherry, pomegranate, and delicate spice, with classic Sonoma Coast lift and a clean, medium-bodied frame that lets the wine’s coastal personality shine through. It typically sees thoughtful aging in primarily neutral French oak to support texture without overwhelming its vibrant fruit core.

Grapes: 100% Pinot Noir

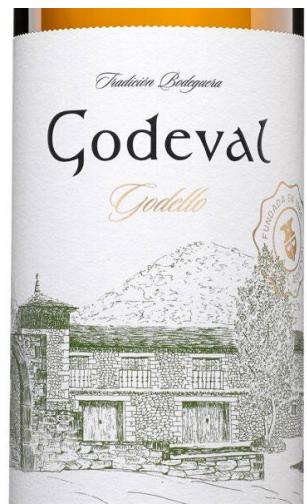
Pairs Well With: Pairs effortlessly with roast chicken or duck, grilled salmon, mushroom-forward dishes, and soft, earthy cheeses, highlighting its bright fruit and coastal freshness.



2024 Godeval Godello, Valdeorras, Spain

About: From one of the pioneering estates for the Godello grape in the Valdeorras DO, Godeval has long been a benchmark producer for this distinctive Spanish white. Founded in the mid-1980s with a mission to revive Godello in its ancestral home on the slate slopes of the Sil Valley, the winery continues to craft wines that clearly reflect their cool, Atlantic-influenced climate and rugged terroir. Godello has emerged in recent years as one of Spain's most exciting white varietals, offering more textural richness and complexity than many Spanish whites while retaining bright freshness — and Godeval's 2024 is a classic example of this style.

Grapes: 100% Godello — a native white grape of Galicia known for its texture and freshness.



Pairs Well With: Godello's bright acidity and mineral-driven profile pair beautifully with grilled seafood, fresh shellfish, light fish dishes, roasted vegetables, or soft cheeses, making it perfect for spring and summer tables.

2023 Malabaila Cardunaj Brachetto, Piedmont, Italy

About: From the historic Malabaila estate in the Roero region of Piedmont, this vintage is a delightful and aromatic expression of 100% Brachetto, a native Piedmontese grape that's more commonly found in lightly sweet styles. Malabaila's Cardunajis vinified dry, showcasing the grape's fragrant personality while emphasizing freshness and finesse. Bright ruby in color, it opens with intense aromas of wild strawberries, ripe cherries, and delicate violets, with subtle herbal undertones. On the palate, it is light- to medium-bodied, fresh, and lively, with juicy red fruit flavors, a soft floral spice, and a clean, dry finish that lingers gracefully. This rare dry Brachetto showcases both elegance and approachability, making it a standout example of Roero terroir.

Grapes: 100% Brachetto

Pairs Well With: Pairs beautifully with fresh berries, light desserts, soft cheeses, or charcuterie, and is equally delightful on its own as a bright, aromatic aperitif.



Want more? Contact info@healdsburgtable.com for special pricing and availability of additional bottles delivered to your door.