

With summer well underway, there's no better time to savor the season's best moments around the grill. This shipment showcases a collection of fresh, expressive wines selected to complement everything from grilled seafood and garden vegetables to burgers, ribs, and perfectly cooked steaks. Whether you're entertaining or enjoying a quiet evening on the patio, we hope these wines add something special to your summer table.

Cheers!

2023 Brick & Mortar Chardonnay, Sonoma Coast

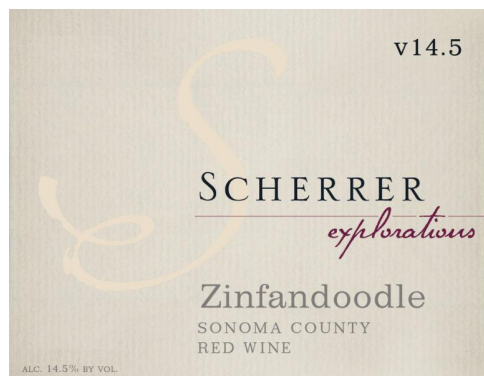
About: We're especially proud to feature the 2023 Brick & Mortar Chardonnay from the Sonoma Coast, crafted by our longtime friends Alexis and Matt Iaconis. Their commitment to producing balanced, vineyard-driven wines has made Brick & Mortar one of Sonoma County's most respected boutique wineries. This Chardonnay beautifully captures the cool-climate character of the Sonoma Coast, offering vibrant citrus, crisp green apple, and subtle notes of stone fruit layered with bright acidity and a refined mineral finish.

Grapes: 100% Chardonnay

Pairs Well With: Elegant, refreshing, and incredibly food-friendly, it's a perfect companion to grilled seafood, roast chicken, or summer salads.



2018/2019 Scherrer "Zinfandoodle" Red Wine, Sonoma County



About: The 2018/2019 Scherrer "Zinfandoodle" Red Wine is a distinctive multi-vintage blend from one of Sonoma County's most respected family wineries. Rather than relying on a single harvest, Fred Scherrer combines carefully selected lots from both the 2018 and 2019 vintages, allowing the strengths of each year to complement one another. The result is a wine with added depth, complexity, and consistency—showcasing layers of ripe blackberry, raspberry, baking spice, and black pepper balanced by smooth tannins and vibrant acidity.

Grapes: Zinfandel, with small additions of Grenache and Syrah

Pairs Well With: An ideal companion for everything from grilled burgers and sausages to tri-tip and smoky barbecue.

2024 Iovine Falanghina, Campania, Italy

About: The 2024 Iovine Falanghina comes from the historic Iovine family, whose winemaking roots in Campania span four generations. Dedicated to showcasing the region's native grape varieties and volcanic terroir, the family crafts wines that reflect the authenticity and character of southern Italy. This vibrant Falanghina offers inviting aromas of citrus blossom, white peach, and ripe pear, supported by bright acidity and a crisp mineral finish.

Grapes: 100% Falanghina

Pairs Well With: Refreshing and effortlessly food-friendly, it's an ideal companion to grilled shrimp, fresh seafood, lemon-herb chicken, or simply enjoyed as an aperitivo on a warm summer evening.



2024 Bodegas Roda "Sela" Rioja, Spain



About: The 2024 Bodegas RODA "SELA" is a vibrant expression of modern Rioja from one of Spain's most acclaimed wineries. Founded in 1987 in the historic town of Haro, Bodegas RODA has earned an international reputation for combining traditional Rioja craftsmanship with meticulous vineyard selection and sustainable farming. Produced from 100% Tempranillo grown in 15- to 30-year-old bush vines, SELA is aged for 12 months in gently used French oak, allowing the purity of the fruit to shine. Aromas of ripe cherry, raspberry, warm spice, and a touch of minerality lead to a silky, elegant palate with refined tannins and exceptional freshness.

Grapes: 100% Tempranillo

Pairs Well With: A natural partner for the grill, SELA shines alongside Spanish-inspired barbecue favorites such as chuletas de cordero (grilled lamb chops), chorizo a la parrilla, smoky pork ribs, grilled skirt steak, or brochetas of marinated meats and vegetables. Its bright acidity and refined structure also make it a wonderful match for tapas-style dishes, from Manchego cheese and jamón Ibérico to roasted peppers and grilled mushrooms. A versatile Rioja that brings the flavors of Spain to any summer gathering.

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