

Fall / Winter
2015

Fortunati[®]

NAPA VALLEY

Living Amongst the Vines

HARVEST 2015 HIGHLIGHTS

SPECIAL POINTS OF INTEREST

- New Wines in the Line Up!
- Fun Ways to Customize Your Shipment
- New! Fall Wine Pick-up Party
- Planning Ahead For the Holidays
- Springtime Amongst the Vines



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Harvesting began earlier than normal this year at Fortunati. At daybreak on Friday, Sept. 5 Ellen and Gary harvested Syrah for the 2015 Rosé vintage with all other grapes following soon afterwards.

Our vines are our passion. Living amongst them as we do allows us to closely nurture them. From the time the rows were measured, the holes dug and the baby vines delivered from the grapevine nursery, we've lovingly planted and trained them to grow strong. Gary and his vineyard crew hand-tied each fruit bearing limb to a supporting trellis wire for the future harvests. They cultivated them to grow deep roots to reach ample water and leafy canopies for shade to prevent sunburns. This dedication to the vines results in the most flavorful clusters that best express the Oak Knoll AVA (American Viticulture

Appellation) terroir. At harvest time, which came incredibly early this year, we were very excited with the results! Plump, juicy clusters of luscious, flavorful berries! This is what a handcrafted wine is about. Personal attention to every detail starts in the vineyards, and continues all year long. Being here snuggled amongst our grapes, we provide committed care that ensures each vine, every cluster, and yes, each and every individual grape has reach its maximum flavor potential so we can share our labor of love – the wine bearing fruits of our Fortunati family! We hope you enjoy them too!

NEW WINERY WITH NEW Winemaker Gadgets & Toys!



Chardonnay arrives at the brand new winery awaiting pressing, fermentation, aging, bottling and drinking, yum!

More toys, more gadgets and the latest in new, state-of-the-art technology is in high demand at the new winery where we've recently moved our wine production activities allowing us to turn our free flowing grape juice into even more savory wines! Located just a few vineyard parcels away, the Materra Custom Crush Facility on the corner of Oak Knoll Avenue and Big Ranch Road is

so close we can meander through the vines and be there in just minutes. With activities such as crushing, fermenting, aging and bottling in this ultra-modern winemaking facility, it allows us the ease to closely monitor and guide our developing grape juice profiles through the formable stages. And it miraculously spawns it into its final aromatic and savory adaptation so we can enjoy a glass or two with family and friends!



WILLMES high-quality agricultural equipment: the pneumatic grape press is a gentler way of extracting juice by "pressing" clusters rather than "crushing" them.

Celebrate With One Of Life's Greatest Gifts

Featured Wines

New Wine!

PRE-RELEASE! 2012 RESERVE NAPA VALLEY CABERNET SAUVIGNON

"Bigger, richer, with more aging potential – typical of a French, old-world style Cab." - Gary Luchtel, winemaker



Our RESERVE Cabernet Sauvignon is an elegant, French style 100% Cabernet-balanced, smooth and subtle from start to finish, with enticing aromas of cedar, vanilla and cocoa. Gary hand-selected grapes from Rutherford and St. Helena sub-appellations blending them to display the characteristic hints of earthiness and mineral flavors these areas are noted for. We gave them additional aging in new French barrels to create our new RESERVE Cabernet Sauvignon. It's a bigger, richer wine with more aging

potential – typical of a French “old-world style” with perfect acid balance. Enjoy black cherry, cassis, baked plum and blackberry flavors with subtle toasted oak through the long and lingering finish. This is the perfect wine to complement braised meats, grilled veggies and herbed cheeses. Our special pre-release pricing won't last so get it at a great price while it's available! This is a great value for a superb Napa Valley Cabernet Sauvignon, even at its regular retail price. Only 7 barrels produced – RESERVE yours today!



Cabernet Sauvignon ripening on the vines.

NEW! 2013 FORTIVO PROPRIETARY RED BORDEAUX BLEND

New Blend!

"Built with Pure Power in a bottle." - Gary Luchtel, winemaker



FORTIVO Proprietary Red Bordeaux Blend is our twist on the Italian word “Forte”-meaning strong. It perfectly suits this powerful wine, full of aromas of spice, chocolate and dark fruit, deeply colored between crimson and ink. Our proprietary blend of Cabernet Sauvignon, Merlot and Malbec results in dense black cherry and blackberry fruit flavors, perfect for those who love Cabernets and want to enjoy them frequently – note the approachable price point on this wine! No jam, no syrup and certainly no harsh tannins - this wine is a seductive, private jet ride of taste, with pure power in a bottle that delivers a splendid

long finish with tasty flavors. Those of you who loved our prior vintages of the FORTIVO blend, or enjoyed the Surh Luchtel “Mosaique” will be happy to learn this is our largest production yet, of this very drinkable wine (400 cases!) Previous vintages of FORTIVO have sold out within a few quick months, so get it now before it's gone! Of course it's a classic with a hearty steak, but we also like it with duck confit, wild game (venison, boar, duck and bear) fried chicken (yep!) and of course, with Italian homemade pasta sauce for a scrumptious dinner of spaghetti con polpetta di carne (meat balls).

What is a “Fanciful” wine name? It's a name used in addition to the brand name for the purposes of further identifying a wine. It could be as simple as the addition of “Rosé wine” or a proprietary name for a blended wine.

2014 FORTUNATI VINEYARDS ESTATE VIOGNIER

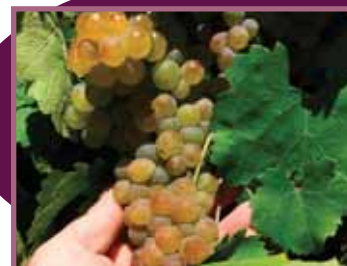
*Selected ‘Most Aromatic White Rhône Varietal’ by Napa Valley Vintners & St. Helena Star Newspaper**

“I love bringing my clients to Fortunati so they can experience the legendary Cougar Juice. My guests purchase this by the case. They can't just open one bottle in a single sitting.”- Stacy Su, Stacy's Wine Tours



This signature white wine is a full-bodied Rhône without being too overpowering. Notably clean, bright and lively in style, it presents lovely aromatics! Pressed in whole clusters to highlight this exotic varietal's fresh fruit components, enjoy aromas of apricot, peach and white flowers, with a hint of coconut, and taste notes of lemon, mango and ginger.

(Note: “Cougar Juice” is common “SOMM” (sommelier) lingo for luscious California Chardonnays!) We recommend trying this wine with saffron infused dishes, steamed veggies and especially with all types of Asian cuisine. 175 cases bottled. (Our largest production yet since we've been running out so quickly!)



Plump and juicy Viognier clusters are ready for harvesting.

How do you pronounce this? “Vee-own-yeah”!

*January 6, 2015: The Napa Register/David Stoneberg reporting “Star & NVV Panelists Enjoy A Year's Worth of Wines”

Every Year. Every May. Every Memorial Day Weekend...

Frolic with Friends during our Annual Springtime in the Vineyards Wine Release Event



1

Sunday, May 24, 2015 was the ideal combination of wine, food, music, weather, friends and frolicking at our annual Springtime in the Vineyards Event! The weather was absolutely perfect-blissfully warm in the sun and cool in the shade as we mingled, laughed and chatted. We loved sharing our wines and watching our guests enjoy Fortunati-sipping wines and dancing to The Gary Yoder Band (with local winemaker band members). Our mouthwatering lunch of succulent barbecue and fresh salads by Cochon Volant chef Rob Larman was the ultimate alfresco meal. We had such a good time, we hope that those of you who came felt the magic, and those who didn't will join us next year!

SAVE THE DATE! Sunday, May 29, 2016 from 1-4pm! Join us next year for our 2016 Springtime in the Vineyards Event.

1. Katie greets guests with Rosé
2. Kathy pours wines at the event
3. Gary & Ellen welcome guests
4. Cochon Volant "Flying BBQ" serves lunch
5. Friends of Fortunati, Bob, Laura, Brian and Myles enjoying the afternoon
6. Smiling Janice and Elexis assisting at the party
7. Guests mingling with Gary, the winemaker
8. Fans of Fortunati dining alfresco



2



4



5



3



6



7



8

The Surh Luchtel Wine Brand Officially Retires



After a wonderful 15-year successful venture, preceded by almost a decade of home winemaking during the 1990's, Gary Luchtel has officially retired the brand he built along with Don Surh. Their partnership grew from a shared passion for winemaking, producing wines from a variety of high-quality growers. The diversity in vineyard sites included Knight's Valley AVA in northern Sonoma County, the Russian River AVA, numerous sub-appellations in Napa Valley and as far south as Santa Lucia Highlands in Monterey County.

Gary and Don produced Surh Luchtel's wines for over 15 years, sharing the love, fun and great wines with a growing consumer base. As the Fortunati estate blossomed, Gary's desire to stay locally in beautiful Napa Valley and reduce his heavy travel schedule became a priority. While the Surh Luchtel wines are no longer in production, both Gary and Don continue on with their own wine legacies where new and unlimited opportunities await them both!



Holiday Wine Suggestions: Celebrate in Style!



The wines you choose to celebrate good fortune!

We love to help you enjoy Fortunati wines! Do you ever ask yourself if a wine will work for a special occasion or with a specific meal? Use our holiday wine suggestions to help you make the perfect choice. The fall and winter holidays are often celebrated with traditional foods, and we'd like to suggest some perfect pairings to insure success.

How do you Fortunati?

Share your special event and wine story with us and tell us about your favorite Fortunati combos!

OCTOBER

Halloween

Wine with candy? Absolutely! Our **VINTO Syrah Red Rhone Blend** loves dark chocolates, **Porto Fino Dessert Wine** pairs nicely with Snickers, candy corn and any peanut treats or stands on its own. M&M's melt perfectly with **Mt. Veeder Zinfandel**.

NOVEMBER

Thanksgiving Dinner

Try these wines with your Thanksgiving feast. Our **Pranzo Rosé of Syrah** is fabulous with stuffing, turkey and yams. Try **Garys' Vineyard Pinot Noir** with the traditional turkey meal because it is lighter and softer on the palate.

Enjoy the Holidays with Fortunati

DECEMBER

Hanukkah

We suggest our **Viognier** to pair best with with dough based treats (latkes, doughnuts). For brisket, our **RESERVE Cabernet Sauvignon** is a great choice.

Christmas

Ham, turkey, goose, crab or prime rib? Whichever is your choice, we've got a perfect match! Ham - try our **Zinfandel** or **Pinot Noir**. Crab - our **Viognier**, **Chardonnay** or **Rosé** can stand up to the rich buttery taste. Roast or smoked Turkey - **Syrah**, **Pinot Noir**, **Rosé** or **Viognier**. Duck - fabulous with our **FORTIVO Bordeaux Blend** or **VINTO Syrah Rhone Blend**. Prime Rib - likes the big, bold flavors found in our **Signature Cabernet Sauvignon**, **FORTIVO Bordeaux Blend** and **Malbec**!

Kwanzaa

Often featuring yams, carrot salads and hot peppers, our estate **Viognier** and **Rosé** are both wonderful selections!

JANUARY

New Year's Eve

If you don't want the traditional bubbly, the sky's the limit-drink **YOUR favorite wine** and celebrate all your "good fortunes" with any **Fortunati wines**!

FEBRUARY

Valentines

While there are no traditional foods for this holiday, chocolate is mentioned frequently, so try our **Porto Fino Port-style Dessert Wine** for a match you'll love! For an elegant presentation, we suggest dipping the rims of two of your fanciest glasses into melted chocolate, light some candles and share our **Porto Fino** with your special person!



Chocolate dipped wine glass rims elevate your Valentine's toast!

Fortunati Members Only Fall Wine Pick-Up Paella Party

A new tradition! Join hosts Ellen and Gary Luchtel for our fall members only pick-up party! This new annual fall event will feature different dishes expertly paired with our wines. Our inaugural event is inspired by our US House of Representative's Wine Series meal (see Spring/Summer 2015 newsletter feature) hosted in Washington D.C. at the home of Mike Thompson where he paired our Rosé of Syrah with seafood paella. As the savory broth simmers, come by and enjoy some sips and then select the wines you want in your fall wine shipment order!

Saturday, October 17, 12:00-3:00pm

Exclusively for Friends of Fortunati wine members.

Please let us know you're coming by to pick up your wine order and enjoy the savory delights!

Call: 707-255-9300 or email: orders@fortunativineyards.com



CABERNET SAUVIGNON MEATBALL SLIDERS



The final results are delicious with our Fortunati Reserve Cabernet Sauvignon.

We fell in love with these tender meatballs cooked in our RESERVE Cabernet marinara sauce and served in a mini garlic ciabatta roll. This delicious recipe was provided by Chef Jonathan Melendez. Find more recipes at www.thecandidappetite.com.

Prep Time: 20 minutes, Cook Time: 40 minutes, Total Time: 1 hour, Yield: About 15 sliders

The Meatballs

- 1 pound ground sirloin
- 1 pound ground pork
- 2 large eggs
- ½ cup plain breadcrumbs
- ¼ cup grated parmesan cheese
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ teaspoon red chili flakes
- 2 garlic cloves grated
- ¼ cup fresh parsley, chopped
- ½ cup whole milk
- 2 tablespoons olive oil



The Cabernet Marinara Sauce

- 1 small yellow onion, chopped
- 2 garlic cloves, minced
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ teaspoon red chili flakes
- ¾ cup Fortunati RESERVE Cabernet Sauvignon
- 1 (28 ounce) can crushed tomatoes
- 1 (8 ounce) can tomato sauce
- 1 tablespoon tomato paste
- ½ cup fresh basil, chopped



The Garlic Rolls

- 12-15 mini ciabatta rolls (or any other small store bought roll)
- 4 tablespoons unsalted butter
- 4 garlic cloves, minced
- 2 tablespoons fresh parsley, chopped
- 1 cup shredded mozzarella

simmer and cook for about 15 minutes. Lower the heat and add the seared meatballs. Cover and simmer for about 45 minutes.

4. Right before serving, preheat the oven to 350 degrees F. Place the rolls on a baking sheet. In a small sauce pot melt the butter, and add the garlic and parsley. Cook for about 5 minutes on low to develop the garlic flavor. Brush the garlic parsley butter on the rolls and bake for 5 minutes to toast in the oven.

5. Stir the chopped basil into the sauce and remove from the heat. To assemble, split the rolls in half and place one meatball on the bottom part of each roll. Spoon over some of the cabernet marinara sauce and sprinkle with cheese. Skewer the top bun with a toothpick and serve with a nice glass of Fortunati Cabernet!

Out & About in Napa Valley

Join us during these wine country activities!

September - We're busy making more great wine!

October 17th - Fortunati Members Only Wine Pick Up Paella Party at the Estate.

November 14th - Fortunati Wines poured at The Napa Valley Film Festival.

December - Holiday Gift Giving! PLACE YOUR ORDERS NOW to ensure timely delivery.

January - Vintners Vacation & Winery Closed-off to where it's warm, fun and full of interesting wines.

February 13th - San Francisco Chronicle Wine Competition, Fort Mason, San Francisco, CA.



February 20th - Celebrating the taste of the Oak Knoll AVA during Premiere Napa Valley's 20th Anniversary Celebration.





ULTRA-PREMIUM, VERY LIMITED, HANDCRAFTED BOUTIQUE WINES

VINTAGE	ORDER FORM FOR FALL 2015 / WINTER 2016 WINE RELEASE	PRICE	Quantity In Bottles	Quantity In Cases	TOTAL
2014	Rosé of Syrah ~ Estate Oak Knoll ~ 750ML 350 cases	\$22			
2014	Chardonnay ~ Running Rabbit Ranch Oak Knoll ~ Neutral Oak ~ 750ML 300 cases	\$32			
2014	Viognier ~ Estate Oak Knoll ~ 750ML 300 cases	\$32			
2013	FORTIVO Proprietary Red Bordeaux Blend Oak Knoll ~ Cabernet Sauvignon, Merlot, Malbec ~ 750ML 400 cases	\$36			
2013	VINTO Syrah Rhone Blend ~ Estate Oak Knoll co-fermented Viognier ~ 750ML 100 cases	\$38			
2013	Zinfandel ~ One Acre Block Mt. Veeder ~ 750ML 150 cases	\$38			
2013	Malbec ~ Estate Oak Knoll ~ 750ML 125 cases	\$50			
2013	Signature Cabernet Sauvignon ~ Lamoreaux Vineyards Oak Knoll ~ 750ML 250 cases	\$60			
2012	RESERVE Cabernet Sauvignon MEMBERS ONLY <i>New Wine!</i> Rutherford & St. Helena ~ 750ML 175 cases <i>Limited Time Special Price - Reg. \$100</i>	\$85			
2012	Porto Fino Port-Style Dessert Wine ~ Estate Oak Knoll ~ 375ML 4 barrels	\$36			
LARGE FORMAT BOTTLES · HAND BOTTLED & AUTOGRAPHED by Winemaker					
2013	FORTIVO Proprietary Bordeaux Blend ~ Magnum 1.5L ~ Great Corporate Gifts	\$100			
2012	Signature Cabernet Sauvignon ~ Magnum 1.5L ~ Limited Available	\$150			

FRIENDS OF FORTUNATI Wine Subscription Program
 Enjoy at home with friends – Customize your shipment by selecting the wines you prefer & receive substantial discounts!

Select Preferred Level
 Double Fortune 25% off two cases/year · select 12 bottles now & 12 in spring/summer 2016
 _____ Two complementary tastings, invitations for special events & new releases
 Lucky One 15% off one case/year · select 6 bottles now & 6 in spring/summer 2016
 _____ Two complementary tastings, invitations for special events & new releases

Select Desired Wine Selection

	Vintners Selection		Customized Selection	
	FULL MIX	REDS MIX	You Select Wines	Keep My Favs On File
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	2/3 Reds & 1/3 Whites	All Reds	By Choosing Each Time	Same Wines Every Time

Shipping Frequency
Friends of Fortunati Ships twice per year once in spring & fall
Best Friends of Fortunati (BFF) More please! How often? _____

Shipping Method
 Indicate preference or we will select the best way to ship to your area:
 Winery Direct: UPS or FedEx GRND _____ Hold at nearby UPS or FedEx store _____ Customer
 Concierge Packaging (certain states) _____ Golden State Overnight (AZ/CA/NV) _____ Pick Up _____

SubTotal	
Wine Program Discount _____%	
Sales Tax (8% CA Resident)	
Shipping <i>Cost varies by location</i>	
TOTAL	

Wines shipped twice yearly in spring and fall · Current wine release info is emailed to you to make future shipment selections · Any additional orders receive same discount · Credit card is processed upon shipping · Minimum of 2 shipments during 1-year period is required for discounts to apply to all purchases · Thank you for being a Friend of Fortunati! Cheers!

CUSTOMER INFORMATION

Name _____ Select: Home Business (preferred)
 Address _____
 City _____ State _____ Zip Code _____
 Email 1 _____ Phone 1 _____
 Email 2 _____ Phone 2 _____

Ship To (if different than above) _____ Select: Home Business (preferred)
 Address _____
 City _____ State _____ Zip Code _____

Card # _____ Ex Date (MM) _____ / (YR) _____
 Code # _____ Signature _____ Date _____

Office Use FW15
 Initials: _____ Date: _____ WL: _____ GL: _____ Notes: _____

Friends of Fortunati Share Their Stories

We always Love to hear Where and How "You Fortunati".

We're so "lucky" to have great friends who share how much they enjoy our wines and the happiness they have when they Fortunati! Please send us your fun pictures and stories, and we'll feature as many as we can. Also, follow us on Twitter and Facebook for harvest updates, bottling shots, pics of Friends and much more!

"When we go to other wineries, we typically find that there are only one or two wines that we've tried that we actually liked. At Fortunati, we feel so fortunate since we like everything we tasted! All your wines are really good!"

John B., Emmaus, Pennsylvania



"I had such a great time when we visited that I hosted a wine party at my house modeled like your tastings and it was absolutely amazing. It was set up just like Napa (but without the vineyard views!) I really appreciate the info cards about the wines and the almond recipe you shared with me. Everyone loved the wines! So much that I think I should start representing Fortunati on the East coast!"

Jennifer O., Rolesville, North Carolina

Jennifer, we're so honored that you 'TRIED THIS AT HOME' with friends and family. We love to help our guests share their Fortunati wines with others. Feel free to call or email us for pairing suggestions, tasting notes and hosting tips. And Jennifer, you did it perfectly! Saluté!

-ELLEN & GARY



"A group of friends and I visited your vineyard September 2014 and now I am a satisfied member of your wine subscription program. Our latest shipment of Fortunati wine arrived last weekend, and we truly enjoyed sharing the bottle we opened with our friends - keep making great wine and sending it to us!"

Kimberly J., Charleston, West Virginia

"Being a passionate wine enthusiast — I am always looking for new wines and venues to appreciate. Ellen invited me to visit and enjoy a tasting. When we arrived, Ellen and Gary made us feel immediately welcome. We ended up spending several hours with them enjoying more of their wines and learning about their experiences building a boutique winery. That was at least 5 years ago.

for last, since I always save the best for last! The wine and cheese pairing was beautiful, the tasting was educational, focused on wine including how it's made and the challenges a winemaker can encounter when producing an 'exceptional' wine. This type of tasting, hosted by the vintner, is not easily come by or readily available at larger, mass-producing wineries. My guests raved about how extraordinary and wonderful the visit to Fortunati was that day! Overall, a fabulous experience with amazing wines!

Just last month, I had an important client visiting with his wife. I offered to take them to a few of my favorite spots in Napa Valley. I saved Gary and Ellen

-Mark R., Danville, California



"I have My Napa Valley Driver to thank for introducing me to Fortunati Vineyards, a truly beautiful and enchanting setting. The personal experience is amazing with an artisanal selection that captures the complexity of their numerous wines. Many thanks to Will of My Napa Valley Driver and to Fortunati for making my Napa experience incredible!"

Patricia T., Phoenix, Arizona

We're so glad you enjoyed yourself! Drivers are a great way to get around while you are visiting Wine Country.

-ELLEN & GARY



Bob shared with us this picture from his visit of Haley seeing herself as the Coverdog model of the Wine Dogs-California picture book. This beautiful coffee-table book provides a fun perspective on California wineries.

Bob F., San Francisco, California



"Enjoying a nice 2013 Chardonnay, along with the beautiful weather and some homemade tunes with our friends in Chicago."

Christian W., Wheaton, IL.

CHECK US OUT ON TWITTER

 **Big Rick Stuart**
@BIG_RICK_STUART Follow

Great dinner at home with some NY steaks and @Fortunati #Napa cab buy it if you can find it!



9:52 PM - 07 Feb 2014

Thanks Big Rick for the Tweet!

-ELLEN & GARY



Our Wine Subscriptions Just Got Better!

Being A FRIEND OF FORTUNATI has Really Good BENEFITS!

You Asked. We Delivered. Our members have asked if we have programs tailored to their wine tastes. We do now! We're VERY excited to offer our enhanced FRIENDS OF FORTUNATI subscriptions that fit our members' tasting preferences even better!

Our VINTNERS SELECTION groups make getting the best wines even easier-we pick our top tasting performers in a Full or Reds Mix. For those of you who like to do your own choosing, our fully CUSTOMIZED groups are perfect. Each group offers the **Double Fortune** level, 12 bottles shipped two times each year (or two cases), and **Lucky One** level-6 bottles shipped two times a year (or one case), with all the perks that come with being a member of the Friends of Fortunati, including special pricing, pre-releases, special member events & gifts. So feel free to contact us to discuss the perfect subscription for you!

WINE SUBSCRIPTIONS	DOUBLE FORTUNE Two Cases <i>One Full Case Shipped 2 Times Per Year</i> 12 bottles for those who would like to enjoy 2 bottles of our wine per month!	LUCKY ONE One Case <i>One Half Case Shipped 2 Times Per Year</i> 6 bottles for those who would like to enjoy 1 bottle of our wine per month!
VINTNERS SELECTION FULL MIX 2/3 reds & 1/3 whites <i>Most Popular!</i>	FULL MIX We select our most popular and exciting wines! Enjoy a MIX of 8 reds and 4 whites from our current and vintage wines.	FULL MIX We select our most popular and exciting wines! Enjoy a MIX of 4 reds and 2 whites from our current and vintage wines.
VINTNERS SELECTION REDS MIX All red wines	ALL RED 12 bottles of carefully selected red wines, which will include our Cabernets, and selections of Pinot Noir, FORTIVO Bordeaux Blend, VINTO Syrah Rhone Blend, Malbec, Zinfandel and (soon!) Cabernet Franc.	ALL RED 6 bottles of carefully selected red wines, which will include our Cabernets, and selections of Pinot Noir, FORTIVO Bordeaux Blend, VINTO Syrah Rhone Blend, Malbec, Zinfandel and (soon!) Cabernet Franc.
CUSTOMIZED SELECTION MY CHOICE Choose each shipment each time	CHOOSE EACH TIME Pick any 12 bottles for each of your shipments. Please contact us via email, fax or phone prior to our shipment date to inform us of your selections.	CHOOSE EACH TIME Pick any 6 bottles for each of your shipments. Please contact us via email, fax or phone prior to our shipment date to inform us of your selections.
CUSTOMIZED SELECTION MY FAVS Same wines every shipment Your standing order on file	SAME WINES EVERY TIME Create a standing order of 12 bottles of your favorites. Want a full/split case or any combo in between? Set it up once and we will do the rest!	SAME WINES EVERY TIME Create a standing order of 6 bottles of your favorites. Want a mixed half case of any combination? Set it up once and we will do the rest!

Convenient Ways to Order Wines Any Time-It's Easy!

We make it convenient to order. Feel free to call us to discuss our wines, what's new, ways to enjoy them, what's happening in the vineyards and our wine subscriptions. We always like to hear from our friends. Or drop us a line and we will get right back to you! Know what you want? Go ahead and email or fax us the order form (see page 6) today!

Email: orders@fortunativineyards.com
or Shop Online at: www.fortunatiwines.com
Phone: (707) 255-9300 Fax: (707) 255-9303

"In the heart of Napa Valley, in the Oak Knoll District, there lies a treasure of fruit and earth. For us that know about Fortunati Wines, we are the lucky ones."

-Julie Santiago, Napa Valley Wine Examiner

Celebrate With One Of Life's Greatest Gifts