



AUBURNJAMES®

WINERY

OUR STORY

Our story begins in August 2005 at a backyard BBQ when Matt and Jim realized their shared vision for making great wine. That fall, with the first crush of amazing Napa fruit, they embarked on a journey to craft artisan wines that strive for perfect balance and nuanced characteristics on the nose and palate for that sense of place exhibited in a great California wine.

As a reflection of the founders, our name, AuburnJames, gives a nod to Matt's love for great car design. The AUBURN is the oldest American car brand. Whereas, JAMES highlights the importance of Jim's creativity in the artistry of our wines -- a skill he has honed during four decades of winemaking. The first step in making great wine is to source great fruit. Our relationships with independent growers have enabled us to harvest the best fruit from specific vineyards in select California AVAs. From this outstanding fruit, AuburnJames has been able to produce award winning wines year over year.

Our Tasting Room and Fine Art Gallery opened May 2011 in the heart of historic downtown Danville on Hartz Avenue. The art by locally and nationally renowned artists, provides the perfect backdrop for experiencing a wine flight paired with creative small plate offerings by Chef Josh. AuburnJames is rooted in the Danville community. Our friendly and knowledgeable staff will create a wine tasting experience that we hope you will enjoy. Our goal is to build a loyal following for our wines and for our Danville venue.

Our signature Napa Valley Bordeaux blend is the *Artist Series Meritage*. Art Envoy, Mary Ann Cope, chooses the art for the label each year. The original work then hangs in our Tasting Room gallery collection. We believe that art and wine pair well to the inspire creative flow within us all! Our recently released '09 *Artist Series Meritage* won a Gold medal and took home Top Honors at the California Cab Shootout's blinded Public Tasting in January 2014.

As we crush, ferment and age the next AuburnJames vintages, we continue our journey to create amazing wines. We appreciate you stopping by and being a part of our history. After all, joy comes from experiences along the way. We are glad you are here. Cheers and Enjoy!

JOIN OUR CLUB & SAVE TODAY

Club members receive complimentary tastings, access to limited release wines and large format bottles as well as discounts on their wine purchases.

Signature	6 bottles annually	(15% discount)
Flagship	12 bottles annually	(20% discount)
Collector	18 bottles annually	(25% discount)

Please ask your server for more information about joining our Wine Club.

WINE FLIGHTS

LATEST RELEASES 16

'10 Chardonnay, Bella Vista Vineyard, Napa
'09 Cabernet Franc, North Coast
'10 Diablo Rosso, Alamo CA

SUMMER PICNIC 14

'08 Chardonnay, Bella Vista Vineyard, Napa
'09 Chardonnay, Bella Vista Vineyard, Napa
'10 Chardonnay, Bella Vista Vineyard, Napa
'09 Viognier, North Coast

ALTERNATIVE REDS 16

'06 Meritage, Napa Valley
'09 Syrah, Livermore Valley
'10 Diablo Rosso, Alamo CA

BORDEAUX VARIETALS 16

'09 Malbec, Napa Valley
'09 Petit Verdot, North Coast
'08 Cabernet Franc, North Coast

CHOCOLATE DELIGHT* 20

'08 Meritage, Napa Valley
'08 Cabernet Sauvignon, Bella Vista Block 4
'08 Cabernet Dessert Wine, Napa
**Flight includes an AuburnJames chocolate truffle*

QUE SYRAH SYRAH... SYRAH 14

'06 Syrah, Hidden Creek Livermore Valley
'09 Syrah, AuburnJames Livermore Valley
'09 Syrah, AuburnJames Napa Valley

MERITAGE LANE* 24

'08 Meritage, Napa Valley
'08 Meritage, Napa Valley - Artist Series
'09 Meritage, Napa Valley - Artist Series
**Flight includes an AuburnJames chocolate truffle*

BE BOLD...NAPA CABS ONLY 32

'08 Cabernet Sauvignon, Bella Vista Block 1
'09 Cabernet Sauvignon, Bella Vista Block 2
'09 Cabernet Sauvignon, Bella Vista Block 1&4
'10 Cabernet Sauvignon, Reverence Ranch

**FEELING CREATIVE?
DESIGN YOUR OWN FLIGHT!**
(See next page for more great AuburnJames wines)

Designated driver? Soft drinks & sparkling water are available for a nominal charge.

All flight pours are 2oz except the dessert wine is 1oz.

Buy any 4 bottles from your flight TODAY and that flight is on us!

SMALL PLATES

BREADS, OLIVES and NUTS

ASSORTMENT OF FRESH ARTISAN BREADS Served with roasted garlic and herb compound butter	7
MARINATED OLIVES (ng) Country blend of black, green and Kalamata olives, in garlic, peppers, vinegar and spices	5
MIXED NUTS (ng) Hand blend of almonds, pecans and walnuts. Served 3 ways: candied, spicy, & toasted	8
ROSEMARY CASHEWS (ng) Roasted cashews tossed in brown sugar and rosemary	8

WARM CHEESE DIPS

GOAT CHEESE & PEAR Honey goat cheese with caramelized pears and crostini	9
BLUEBERRY BRIE Soft and silky brie with a wild blueberry marmalade	9
CRANBERRY BRIE Soft and silky with citrus and spiced cranberry compote	9
BAKED BRIE Silky brie wrapped in puff pastry filled with seasonal dried fruit, candied nuts and brown sugar	11

BRUSCHETTA

TUSCAN Toasted artisan sour dough, mascarpone, Serrano ham, marinated portabellini mushrooms, sun dried tomatoes and balsamic glaze	10
MATHERLY (v - dairy free toast option) Toasted French baguette, oven warmed brie, diced tomato with fresh basil and olive oil drizzle	8
PESTO (v - vegan cheese & dairy free toast option) Toasted French baguette, pesto spread, diced tomato with fresh basil and aged balsamic drizzle	8
SMOKED SALMON Smoked salmon, diced cucumber and capers on a thin layer of creme fraiche on house made crostini	12
TUNA TARTARE Marinated ahi tuna, cucumber, sweet onion, avocado and toasted sesame seeds on house made crostini	14

FLAT BREADS

PIZZA House made tomato sauce topped with diced tomatoes, fresh basil and mozzarella	10
GARDEN Pesto spread, diced tomatoes with basil, caramelized onions, roasted mushrooms and arugula (add Tetilla cheese)	10
CITRUS and FIG Fig and citrus compote with Serrano ham, arugula, Manchego cheese and chopped walnuts	10
GRAPE and PROSCIUTTO Roasted grapes with crisp prosciutto and mascarpone cheese	10
STRAWBERRY BLEU Fresh sliced strawberries with crumbled Point Reyes Bleu	10
MUSHROOM and CAMELIZED ONION Goat cheese spread, roasted mushrooms and caramelized onions topped with Parmesan Reggiano	10

All crostini and bruschetta are served on toasted artisan bread.

MORE SMALL PLATES

LAND and SEA

LAMB SLIDERS Seasoned lamb sliders served w truffled blueberry compote and Tetilla cheese	10
GROUND SIRLOIN SLIDERS Manchego or Smoked Gouda melted over three ground sirloin sliders on toasted buns with light Dijon aioli (Add another slider for \$3)	10
VEAL MEATBALLS Veal meatballs with herbs, pomegranates and pistachios, served with an AuburnJames Meritage reduction	12
TRIO SAMPLER One lamb & one sirloin slider with a veal meatball!	12
AHI TUNA TOWER (ng) (v - teriyaki tofu option) Marinated sashimi grade ahi tuna, diced avocado, mango salsa and sweet chili sauce served with gluten free sesame crackers	15
JOSH'S WEEKEND SPECIAL Available each week Friday through Sunday	MKT

DESSERTS

STUFFED MADJOOL DATES (served two ways) Honey goat cheese with walnuts and / or Honey goat cheese with citrus zest and pomegranate	6
SEASONAL BREAD PUDDING Artisan bread tossed in vanilla custard with AJ Viognier soaked apples, yellow raisins in a warm Viognier caramel sauce	8
CHOCOLATE PLATE AJ Dessert Cabernet infused chocolate truffle, 55% & 62% cocoa chocolate squares and fresh strawberries (Locally prepared for AuburnJames by Danville Chocolates.)	8

CHEESE and/or CHARCUTERIE PLATES

1 SELECTION	7
3 SELECTIONS	15
5 SELECTIONS	23

Charcuterie plates are garnished with sliced crostini, arugula, marinated olives and mixed nuts. Cheese selections come with truffle honey.

Selections are listed on the following pages

(ng) - non gluten item, (v) - vegan option

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Our products may contain wheat, egg, dairy, soy, fish or nut allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Tasting Room Manager, Dave Matherly
Executive Chef, Josh Payton

LIBRARY WINES and LARGE FORMATS

Sold by the Bottle - 750ml / 1.5L

Bordeaux Style Blends

'07 Meritage, Napa Valley	70 / 145
Full-bodied and balanced with supple tannins, big red Napa fruit	
'09 Diablo Rosso, Alamo CA	65 / na
Local Alamo Tannat and Napa Cab blend; big wine --unique flavors	
'08 Meritage, Napa Valley Artist Series	95 / 195
A big dark ripe Napa fruit five varietal blend	
'09 Meritage, Napa Valley Artist Series	95 / 195
Delicious five varietal Napa blend; Fruit/ acid/ tannins all balanced	

Cabernet Sauvignon - Single Vineyard Cabs

'07 Bella Vista Napa Valley	90 / 180
Round tannins, black cherry, blueberry and raspberry...Delicious!	
'08 Bella Vista Block 1, Napa Valley	80 / 160
Supple tannins, blackberry and raspberry ...Yummy!	
'08 Bella Vista Block 4, Napa Valley	85 / 170
Black cherry, vanilla, brown sugar with cedar, big and complex	
'09 Bella Vista Block 1&4, Napa Valley	90 / 180
Black cherry, cassis, spice...Complex and balanced...Napa Valley	

Other Interesting Reds

'05 Merlot, Hidden Creek, Napa Valley	38 / na
Smooth, full-bodied...Still the under appreciated varietal	
'08 Cab Franc, North Coast	50 / na
Medium bodied and balanced, floral with beautiful spice notes	

(na) - Not available in 1.5L format

GALLERY ART

AuburnJames' Fine Art Gallery displays the works of many local ADAS (Alamo Danville Artist Society) artists along with nationally & internationally known artists.

We love impressionism and those with a talent for painting light and its interaction with our daily lives. Currently, "AFTER THE RAIN ON FULTON LANE" is on display above the couch in the *living room* area of our Hartz Avenue Tasting Room. This painting, by Rick Reinert of Charleston, SC, graces the label of our Gold Medal Winning 2009 Napa Valley Artist Series Meritage.

Grab your glass and stroll the gallery to experience these talented artists. All of the art is FOR SALE except a few pieces which are on loan from private collections. The works are all original oils or water colors. Please support our artists by considering an art purchase for your home! Become a Collector Wine Club member and enjoy discounts on our gallery art!

PRIVATE EVENTS

AuburnJames' Tasting Room & Fine Art Gallery is perfect for hosting your next private event for 10 to 60 guests. Our private room or the entire tasting room can be reserved for a special milestone birthday, a classroom moms' night out, a corporate function, or a private tasting/pairing before heading to dinner at one of Danville's fine restaurants. Ask your server for more information and reserve a date for your event today!

www.AuburnJames.com

CHARCUTERIE

SOPRESSATA – From Southern Italy, this pork salami is coarsely pressed giving way to its rustic appearance. Hung to dry for 3 to 12 weeks with a hint of red wine and peppercorn

TOSCANO – Also from Italy, this traditional Tuscan-style salami is made from lean pork and is studded with whole peppercorns and spices before being slow aged

BRESAOLA – Produced in the Valtellina Valley of Northern Italy, this air-dried salted beef has been aged two to 3 months until firm and turning dark red to almost purple in color. Cut from top round, lean and tender, with a sweet, musty smell

COPPA (Hot or Mild) – This traditional product of Italy is crafted from dry-cured whole pork shoulder or neck. It is first lightly seasoned, often with red or white wine, garlic and a variety of herbs and spices depending on the region. The exterior is rubbed with paprika before being hung to cure for up to 6 months.

MORTADELLA – Crafted in Bologna, Italy, this large salami is made from heat-cured pork, flavored with spices, including whole or ground black pepper, nutmeg and pistachios.

JAMON SERRANO – A dry-cured Spanish ham known as a delicacy since the days of the Roman Empire. Fresh hams are covered with salt for two weeks drawing off excess moisture and preserving the meat. Salt is removed, the ham is hung in a cool, dry place to age for up to 18 months, depending on the climate and size.

PROSCIUTTO – An Italian ham dry-cured 9 to 24 months. The surrounding air is important to the final quality of the ham with the best results typically obtained in a cold climate.

LOMO EMBUCHADO (IBERICO) – Among Spain's most treasured meats, *Lomo* is cured from a whole pork tenderloin that has been salted, seasoned with paprika, garlic, oregano, lemon and smoked. Dry-cured for up to 6 months. Smooth and flavor-packed with an intense sweet aroma and smokey undertones.

CHORIZO PALACIOS – Produced in La Vera Valley of Western Spain, this incredibly flavorful smoked and dry cured sausage contains only pork, garlic, and salt.

ARTISAN CHEESES

MAPLE & BACON CHEDDAR – A wonderfully sweet and sharp combination of maple syrup, bacon, and cow's milk cheddar. It has a semi soft creamy texture.

Suggested pairing / '08 Napa Valley Cabernet - Block 1

CHAMPAGNE CHEDDAR – Pasteurized and aged cow's milk cheddar cheese. Smooth & creamy with an aromatic bouquet

Suggested pairing / '09 Napa Valley Chardonnay

STRAWBERRY CHARDONNAY CHEDDAR – Pasteurized cow's milk cheddar cheese aged with pieces of strawberry. Smooth and creamy texture with a subtle fruity flavor.

Suggested pairing / '10 Napa Valley Chardonnay

HUMBOLDT FOG – A mold-ripened goat's milk cheese with a distinguishing layer of vegetable ash. It ripens from the outside to the center, resulting in a fresh goat cheese center surrounded by a pungent runny shell. Buttermilk and fresh cream with floral notes, herbal overtones and a clean citrus finish.

Suggested pairing / '10 Reverence Ranch Cabernet

MAHON – Cow's milk, hand crafted in Spain. Rich with a very full bouquet and slight-to-mild piquant character.


Suggested pairing / '09 Napa Malbec

WINE BY THE GLASS or BOTTLE



750ml Bottle ~ 5oz Glass ~ 2oz Pour

 Recent Release

Whites

'08 Chardonnay, Bella Vista, Napa	28 / 9 / 4
Golden hue, white peach, honeysuckle, slight citrus	
'09 Chardonnay, Bella Vista, Napa	34 / 9 / 4
Tropical citrus, white peach, light buttery oak	
'10 Chardonnay, Bella Vista, Napa 	34 / 9 / 4
Crisp, lightly oaked with pear, honeysuckle and apple	
'08 Viognier, North Coast	30 / 9 / 4
Flamboyant with peach, apricot and a beautiful color	
'09 Viognier, North Coast	32 / 9 / 4
Crisp and dry with apricot and pineapple...great for alfresco dining	

Bordeaux Style Blends (Red)


'06 Meritage, Napa Valley	60 / 16 / 7
Delicious blend of Cabernet Sauvignon, Merlot and Petit Verdot	
'08 Meritage, Napa Valley	55 / 15 / 7
Big ripe Napa fruit, four varietal blend with jammy port-like finish	
'10 Diablo Rosso, Alamo CA 	60 / 16 / 7
Local Alamo Tannat and Napa Cab blend; a big wine, unique flavors	
'08 Meritage, Napa Valley Artist Series	95 / 22 / 10
Big dark ripe Napa fruit five varietal blend	
'09 Meritage, Napa Valley Artist Series 	95 / 22 / 10
Delicious five varietal Napa blend. Fruit/ acid/ tannins well balanced	

Cabernet Sauvignon

Single Vineyard Designate Cabs

'08 Bella Vista Block 1, Napa Valley	75 / 19 / 9
Supple tannins, blackberry and raspberry...delicious!	
'08 Bella Vista Block 4, Napa Valley	80 / 20 / 9
Black cherry, vanilla, brown sugar, with cedar -- big & complex	
'09 Bella Vista Block 2, Napa Valley	75 / 19 / 9
100% Napa Cab, red plum, roses, berry truffle and cocoa	
'09 Bella Vista Block 1&4, Napa Valley	90 / 22 / 11
Black cherry, cassis, spices. A complex balanced Napa Valley wine	
'09 Reverence Ranch, Napa Valley 	100 / 25 / 12
Old World, dark berries, earthy with balanced big California fruit	

Other Interesting Reds

'09 Cab Franc, North Coast 	48 / 13 / 5
Well balanced, floral, spice, blueberry and caramel	
'06 Syrah, Hidden Creek Livermore	32 / 10 / 5
Earthy and subtle...Syrah grows very well in Livermore	
'09 Syrah, Napa Valley	40 / 12 / 5
Young, full-bodied with dark plum, berry and smokey bacon	
'09 Syrah, Livermore Valley	40 / 12 / 5
Big wine! Dark fruit, well balanced with a lovely finish	
'09 Malbec, Napa Valley	50 / 13 / 6
Full-bodied, round tannins, plum, fig, black cherry and juniper	
'09 Petit Verdot, North Coast	50 / 13 / 6
An inky purple bold wine; smoke, spices with well balanced tannins	

Dessert Wine

'08 Cabernet Dessert Wine (375ml)	25 / 6 (1oz)
6% residual sugar and 19% Alcohol. With dessert, NOT for dessert!	

Join our Wine Club today & save
up to 25% on bottles of wine!

ARTISAN CHEESES (continued)

MIDNIGHT MOON – Goat's milk aged a minimum of 6 months, this blushing, ivory colored cheese is dense and smooth. Made in Holland exclusively for Cypress Grove, it is nutty and buttery up front with a long caramel finish.

Suggested pairing / '09 Livermore Valley Syrah

PURPLE HAZE – Goat's milk and the unexpected marriage of lavender buds and wild fennel pollen give purple haze its sweet definitive flavor. This cheese has a soft crumbly texture.

Suggested pairing / '09 Viognier

POINT REYES ORIGINAL BLEU – Raw cow's milk aged at least 5 months, this cheese has creamy layers of full flavor, sweet with a medium to strong punch of bleu.

Suggested pairing / '09 Napa Cabernet - Block 1/4

RAW MILK MANCHEGO – From the La Mancha region of Spain. Made with unpasteurized sheep's milk, this cheese has an extra-rich floral bouquet, an unbeatable mildly piquant flavor, and a buttery smooth texture.

Suggested pairing / '09 Artist Series Meritage

IDIAZABAL – A traditional cheese made from raw sheep's milk from the Basque and Navarra regions of northern Spain. Hints of caramel and bacon, a creamy texture and a light smoky finish.

Suggested pairing / '08 Napa Cabernet - Block 2

MANCHEGO CURADO – Aged 14 months, crumbly in texture while the interior has acquired a butterscotch color. A sweet, lingering taste, a piquant bite and deep complex flavor.

Suggested Pairing / '09 Cab Franc

AGED GOUDA – Named after the city of Gouda in the Netherlands, this cow's milk cheese is aromatic and full-flavored. During cellar maturation, Gouda develops calcium crystals which offer an enjoyable crunch that is very unique. The taste of Aged Gouda gets a new definition when it is paired with Chardonnay or Viognier.

Suggested Pairing / '10 Napa Valley Chardonnay

IBERICO "TRES LECHES" – Spanish cheese made from a cow, sheep, and goat milk mixture. Smooth and flavorful, yet mild. A rich, buttery texture with a distinctive piquant taste that ranges from nutty to fruity.

Suggested pairing / '08 Artist Series Meritage

MURCIA AL VINO "DRUNKEN GOAT" – Semi-firm Spanish goat's milk cheese that is wonderfully creamy and smooth with only a hint of goat's milk character. Bathed in red wine for 3 days & aged for 3 months.

Suggested Pairing / '09 Artist Series Meritage

TETILLA – Cow's milk from Galicia, Spain, its texture is soft and smooth with scatterings of air pockets. Creamy mouth feel with buttery, slightly bitter and tangy flavors around the palate.

Suggested pairing / '08 Napa Meritage

ST. ANDRE TRIPLE CREAM BRIE – Pasteurized cow's milk produced in France. Its reputation as "The Heavenly Cheese," is no doubt, a facade... It is actually straight-up sinful! Inside the downy rind you will find a rich center that adds up to 70% butterfat. This cheese is for an opulent life. A rich, lavish flavor with a tongue-pleasing salty tang.

Suggested Pairing / '10 Reverence Ranch Cab

PARMIGIANA REGGIANO – Cow's milk produced in Parma, Reggio Emilia, Modena, and Bologna, Italy. Aged a minimum of 3 years, its production follows an 800 year old tradition. A rich and nutty profile with a distinctive aroma.

Suggested pairing / '09 Petit Verdot

Take the experience home with you... Cheeses are available to go by the 1/2 Pound! Have a Request? Ask your server & we will try to find it for you!