



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 & 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.

AuburnJames' signature Napa Valley Bordeaux blend is our *Artist Series*. Art Envoy, Mary Ann Cope, chooses the art for the label each year and the original work hangs for all to enjoy in our Tasting Room gallery collection. We believe that art and wine pair well to inspire the creative flow within us all! Our current release, the *2010 Artist Series*, won the Double Gold Medal at the prestigious SF Chronicle Wine Competition and the Gold Medal at the California Cab Shootout in January 2015.

As we harvest, crush, ferment and age the next AuburnJames vintage, we continue on our journey to creating delicious wines meant to be shared. We appreciate you stopping by today 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 club events and discounts on all of 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
 '13 Chardonnay, Berry Lane, Napa Valley
 '10 Cabernet Franc, North Coast
 '10 Cabernet, Bella Vista Block 1&4, Napa Valley

SUMMER PICNIC 14
 '10 Chardonnay, Bella Vista Vineyard, Napa
 '11 Chardonnay, Bella Vista Vineyard, Napa
 '13 Chardonnay, Berry Lane Vineyard, Napa
 '09 Viognier, North Coast

ALTERNATIVE REDS 16
 '09 Meritage, Napa Valley
 '09 Syrah, Livermore Valley
 '10 Diablo Rosso, Alamo CA

BORDEAUX VARIETALS 16
 '10 Malbec, Napa Valley
 '09 Petit Verdot, North Coast
 '10 Cabernet Franc, North Coast

CHOCOLATE DELIGHT* 20
 '08 Meritage, Napa Valley
 '10 Cabernet Sauvignon, Bella Vista Block 2
 '08 Cabernet Dessert Wine, Napa Valley
 *Flight includes an AuburnJames chocolate truffle

QUE SYRAH SYRAH... SYRAH 14
 '06 Syrah, Hidden Creek, Livermore Valley
 '09 Syrah, Livermore Valley
 '09 Syrah, Napa Valley

LET'S BE FRANC 16
 '08 Cabernet Franc, North Coast
 '09 Cabernet Franc, North Coast
 '10 Cabernet Franc, North Coast

THE SPEEDSTER 16
 '10 Cabernet Sauvignon, Napa Valley
 '09 Petit Verdot, North Coast
 '10 Speedster, North Coast

MERITAGE LANE* 24
 '09 Meritage, Napa Valley
 '09 Meritage, Napa Valley - Artist Series
 '10 Meritage, Napa Valley - Artist Series
 *Flight includes an AuburnJames chocolate truffle

BE BOLD...NAPA CABS ONLY 32
 '10 Cabernet Sauvignon, Napa Valley
 '10 Cabernet Sauvignon, Bella Vista Block 2
 '09 Cabernet Sauvignon, RDH Reserve Block 1&4
 '10 Cabernet Sauvignon, Reverence Ranch, Napa

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!

WINE BY THE GLASS or BOTTLE

750ml Bottle ~ 5oz Glass ~ 2oz Pour



Recent Release

White Wines

- '10 Chardonnay, Bella Vista, Napa 36 / 10 / 4
Tropical citrus, white peach, light buttery oak
- '11 Chardonnay, Bella Vista, Napa 36 / 10 / 4
Crisp, lightly oaked with citrus and melon notes
- '13 Chardonnay, Berry Lane, Napa 36 / 10 / 4
Crisp, lightly buttery oak with white peach notes
- '09 Viognier, North Coast 32 / 9 / 4
Crisp, full bodied and flamboyant with apricot and pineapple

Bordeaux Style Blends (Red)

- '08 Meritage, Napa Valley 55 / 15 / 7
Big ripe Napa fruit, four varietal blend with jammy finish
- '10 Speedster, North Coast 56 / 16 / 7
Petit Verdot and Cabernet blend. Bold, powerful and smooth
- '10 Diablo Rosso, Alamo CA 60 / 16 / 7
Alamo Tannat and Napa Cab blend. Big wine, unique flavors
- '09 Meritage, Napa Valley 75 / 18 / 9
Well balanced five varietal Napa Valley blend
- '09 Napa Valley Artist Series 95 / 22 / 10
Five varietal Napa blend. Fruit/ acid/ tannins well balanced
- '10 Napa Valley Artist Series 95 / 22 / 10
Rich, yet subtle five varietal Napa Valley blend

Cabernet Sauvignon Single Vineyard Designates

- '10 Cabernet Sauvignon, Napa Valley 65 / 15 / 7
Full-bodied, round tannins with fig, plum and blackberry
- '08 Bella Vista Block 1, Napa Valley 75 / 19 / 9
Supple tannins, blackberry and raspberry...delicious!
- '10 Bella Vista Block 2, Napa Valley 75 / 18 / 9
Classic Napa Cab with great structure and balance
- '10 Bella Vista Block 1&4, Napa Valley 90 / 24 / 12
Fresh berries, dried plum, anise and chocolate
- '09 RDH Reserve Bella Vista, Napa Valley 100 / 25 / 12
%100 Napa Cab, red plum, roses, truffle and cocoa
- '10 Reverence Ranch, Napa Valley 100 / 25 / 12
Old World, dark berries, earthy with balanced big California fruit

Other Interesting Reds

- '08 Cabernet Franc, North Coast 54 / 15 / 7
Medium bodied and balanced, floral with beautiful spice notes
- '09 Cabernet Franc, North Coast 48 / 14 / 6
Well balanced, floral, spice, blueberry and caramel
- '10 Cabernet Franc, North Coast 48 / 14 / 6
Deep garnet color, well balanced, caramel and black cherry
- '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
- '10 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
- '10 Speedster, Napa Valley 56 / 15 / 6
50/50 blend of Cabernet Sauvignon and Petit Verdot

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, it is nutty and buttery up front with a long caramel finish
Suggested pairing / '09 Livermore Valley Syrah

DERBY SAGE

A cheddar-like derby, pasteurized cow's milk from England. Aged with a blend of fresh sage and spinach
Suggested pairing / '10 Napa Cabernet - Block 1/4

YOUNG 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

MOUNT TAM - Cowgirl Creamery's majestic Mount Tamalpais. Made from fresh organic milk, this elegant triple cream was their first foray into aged cheeses. Cultured butter with hints of white mushroom
Suggested pairing / '10 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 Cabernet Franc

AGED GOUDA – 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
Suggested Pairing / '10 Cabernet Franc

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 / '10 Artist Series

VERMONT CHEDDAR - Aged for 1 year, a premium white cheddar made from unpasteurized Jersey cows milk
Suggested pairing/ '10 Napa Valley Chardonnay

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

PETIT BASQUE - Traditionally French shepherds made this cheese from a leftover curd set aside after milking their ewes. This pasteurized sheep's milk cheese has a dry texture and an earthy, nutty flavor
Suggested pairing / '10 Napa Cabernet, Block 1&4

BEL PAESE - Italian for beautiful country, this pasteurized cow's milk cheese has a buttery flavor, and a light milky aroma
Suggested pairing / '11 Napa Valley Chardonnay

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

LIBRARY WINES & 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
- '08 Napa Valley Artist Series 95 / 195
A big dark ripe fruit blend of five Napa varieties
- '09 Napa Valley Artist Series 95 / 195
Well balanced and Delicious five variety Napa blend

Cabernet Sauvignon - Single Vineyard

- '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 2, Napa Valley 90 / --
100% Napa Cab, red plum, roses, berry truffle and cocoa
- '09 Bella Vista Block 1&4, Napa Valley 110 / 220
Fine balance with black cherry, cassis, spices and supple tannins
- '10 Bella Vista Block 1&4, Napa Valley  90 / 180
Black cherry, chocolate, and crushed stone...Complex and balanced

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, "CHARLESTON NOCTURNE" is on display in the private tasting gallery within our Hartz Avenue Tasting Room. This triptych painting, by Rick Reinert of Charleston, SC, graces the label of our Double Gold Medal Winning 2010 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, or a corporate function. Ask about our monthly "Chef's Table" private food/wine pairings. Please ask your server for more information and reserve a date for your event today!

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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 – This traditional Tuscan-style salami is made from lean pork and is studded with whole peppercorns and spices before being slow aged

COPPA (Mild) – This traditional product of Italy is crafted from dry-cured whole pork shoulder or neck. It is 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

JAMON SERRANO – Dry-cured Spanish ham 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 – Dry-cured Italian ham aged 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 – 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 ARTESANO– Produced in the La Vera Valley of Western Spain, this incredibly flavorful smoked and dry cured sausage contains only pork, garlic, and salt

ARTISAN CHEESES

CHAMPAGNE CHEDDAR – Pasteurized and aged cow's milk cheddar cheese. Smooth & creamy with an aromatic bouquet
Suggested pairing / '13 Napa Valley Chardonnay

HUMBOLDT FOG – A mold-ripened goat's milk cheese with a distinguishing layer of vegetable ash. Buttermilk and fresh cream with floral notes, herbal overtones a clean citrus finish
Suggested pairing / '11 Napa Valley Chardonnay

POINT REYES ORIGINAL BLEU - Raw cow's milk aged a minimum of 5 months, this cheese has creamy full flavor layers, sweet with a medium to strong punch of bleu
Suggested pairing / '10 Napa Cabernet - Bella Vista Block 1/4

RED DRAGON - A cow milk blended cheddar with mustard seed and Welsh ale, this cheese combines a subtle sharpness and depth with a mild tanginess
Suggested pairing / '10 Napa Cabernet - Reverence Ranch

FRENCH WINTER TRUFFLE (Vegan) - Soft, creamy, organic cheese. Elegant, earthy and woody with truffle scented mushrooms. Explodes with deep Umami flavors (contains nuts)
Suggested pairing / '10 Speedster

DOUBLE CREAM SUN DRIED TOMATO (Vegan) - Soft, creamy, organic cheese. Robust, pungent and full of Mediterranean flavors (contains nuts)
Suggested pairing / '10 Napa Valley Cabernet

FRESH LOIRE VALLEY (Vegan) - Soft, creamy, organic cheese wrapped in wine-cured fig leaves. Refreshing citrus notes, gets sharper as it ages (contains nuts)
Suggested pairing / '10 Napa Valley Chardonnay

Our vegan full flavor cheeses are elegantly handcrafted from a cashew and soy base and are absolutely delicious!

SMALL PLATES

BREADS, OLIVES and NUTS

ASSORTMENT OF FRESH ARTISAN BREADS
Served with roasted garlic and herb 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: spicy, toasted & rosemary cashew 8

ROSEMARY CASHEWS (ng)
Roasted cashews tossed in brown sugar and rosemary 8

WARM CHEESE DIPS

GOAT CHEESE & BROWN SUGAR PEAR
Honey goat cheese with caramelized pears 9

ORANGE-CRANBERRY BRIE
Soft, silky brie with citrus and spiced cranberry compote 9

PESTO-CHICKEN AND MUSHROOM BAKED BRIE
Grilled chicken breast, fresh pesto, marinated mushrooms, roasted garlic, soft-silky brie and toasted pine nuts, baked in puff pastry 13

BRUSCHETTA

TUSCAN (V) 10
Toasted artisan bread, (mascarpone), (prosciutto), marinated mushrooms, sun dried tomatoes and aged balsamic

THE COLONEL (V) 10
Fresh pesto, (Red Dragon), organic tomato, basil oil and (Parmigiana Reggiano)

MEDITERRANEAN (V) 10
Roasted red pepper hummus, artichoke hearts, cucumber, organic tomato, greek olives, (feta) & pickled red onion

TUNA TARTARE 14
Marinated ahi tuna, cucumber, sweet onion and toasted sesame seeds

FLAT BREADS (ng option... please ask!)

PIZZA 10
Organic tomato sauce, roasted garlic puree, organic tomato, basil oil and Bel Paese

GARDEN 10
Organic pesto, organic tomatoes, caramelized onions, marinated mushrooms, Bel Paese and organic kale

CITRUS & FIG 10
Fig and citrus compote with prosciutto ham, organic kale, Manchego, rosemary and chopped walnuts

BLACKBERRY & FENNEL 10
Goat cheese, organic blackberries, shaved fennel, fresh thyme, toasted pecans, Manchego and truffle honey

BBQ CHICKEN-CILANTRO 10
Chipotle BBQ sauce, grilled chicken, red onion, roasted red pepper, tres leches and fresh cilantro

MUSHROOM-CARAMELIZED ONION 10
Mascarpone, roasted garlic puree, marinated mushrooms, caramelized onions and Manchego

MORE SMALL PLATES

LAND and SEA

LAMB SLIDERS 11
Grass fed lamb sliders topped with Manchego, truffle-blueberry compote and fresh mint

GROUND SIRLOIN SLIDERS 11
Manchego or Smoked Gouda melted over three ground sirloin sliders on toasted buns with light Dijon aioli

AJ SLIDERS 11
Ground sirloin, Bel Paese, crispy prosciutto, caramelized onions and smoky chipotle BBQ
(Add another slider for \$3)

TRIO SAMPLER 12
One lamb, one sirloin and one AJ slider!

AHI TUNA TOWER (ng) (vegan - teriyaki tofu option) 15
Marinated ahi tuna, diced avocado, mango salsa and sweet chili sauce served with gluten free sesame crackers

JOSH'S WEEKEND SPECIAL MKT
Available each week Friday through Sunday

DESSERTS

LEMON-BLUEBERRY CORNMEAL CAKE 8
Moist lemon-cornmeal cake, Meyer lemon curd, organic blueberries and chopped pistachio

CHOCOLATE-CARDAMOM TORTE (ng) 8
A rich and decadent, flourless dark chocolate torte, topped with chocolate ganache and black cherries

SEASONAL BREAD PUDDING 8
Served with house made caramel sauce

CHOCOLATE PLATE 8
AJ Dessert Cabernet infused chocolate truffle, 55% & 62% cocoa chocolate squares and fresh strawberries

(Locally prepared for AuburnJames by Danville Chocolates)

CHEESE and/or CHARCUTERIE PLATES

1 SELECTION 7
3 SELECTIONS 16
5 SELECTIONS 24

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

Selections are listed on the following pages

(ng) - non gluten item,
(v) - vegan option can include vegan cheeses

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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.

Tasting Room Manager, Dave Matherly
Executive Chef, Josh Payton