



2019 Mahoney Vermentino Estate Vineyards

Our 2019 Vermentino was fermented in stainless steel, accentuating bright citrus aromas with pronounced flavors of nectarine, peach and delicate floral notes of honey suckle and jasmine, finishing with a touch of minerality. This is a summertime must-have for the staff and family of Mahoney Vineyards, as well as a perfect companion for cracked crab and other seafood.



2020 Mahoney Albariño Las Brisas Vineyard

This Albariño grows at Las Brisas Vineyard, a foggy, windy site overlooking San Pablo Bay. Fermented cold in stainless steel, it aged in neutral oak for 6 months prior to bottling. The wine shows lovely floral and apricot aromas with a crisp, refreshing presence on the palate.



2018 Mahoney Pinot Noir Las Brisas Vineyard

This Las Brisas Pinot Noir blends six clonal selections chosen for their bright fruit flavors and supple texture, enhanced by extended aging on the lees in Burgundian coopered French oak.



2018 Mahoney Chardonnay Gavin Vineyard

Our cool climate allows us to achieve a ripe and opulent style of Chardonnay that retains ample acidity. Soft, toasty notes from sur-lie aging enhance aromas of citrus and pineapple. We limit the influence of new oak to showcase the effects of soil and climate.



2018 Mahoney Pinot noir Estate Vineyards

This wine exhibits a fusion of cherry and strawberry fruit aromas with underlying hints of tea and black pepper, finishing with subtle toast from extended barrel aging. Comprised of eight distinct clones of pinot noir the flavors strike a pleasing balance between bright fruit and subtle dried herb and sweet French oak notes.



2017 Mahoney Pinot Noir Mahoney Ranch

The sloping hillsides of the Mahoney Ranch vineyard, along with the shy-bearing Pinot Noir clones we have planted along its southwest face, often yield wines that fit into a dense and structured style. This 2017, however, is more restrained and elegant, with soft cherry fruit, notes of black tea and spice, and subtle yet persistent French oak that adds texture and length to the palate.
