



Meet our Winemaker, Jamie (JJ) Dowell

Originally from San Diego and born a fifth-generation Californian, JJ earned a Bachelor of Science degree in viticulture and enology from the University of California, Davis, before undertaking several internships in Napa Valley. JJ worked as the winemaker for Crooked Vine & Stony Ridge Winery in the Livermore Valley, and then managed production of high-end Pinot Noir at Villa Maria Estate in New Zealand, before she returned to California as the assistant winemaker at Bonny Doon Vineyard in Santa Cruz. After relocating to Napa Valley, she became the associate winemaker at Alpha Omega Winery and JH Collection, followed by assuming the role of head winemaker at Round Pond Estate, all in Rutherford. JJ now leads winemaking for a portfolio of luxury wine brands including Lake Sonoma Winery and Valley of the Moon.



ESTABLISHED 1977





Deep Roots I Working with growers in Alexander Valley, Russian River, and our own Sonoma Valley backyard for more than 50 years

The Power of Place | We honor the Sonoma Valley, home to some of the most diverse soils and microclimates on the planet.

Affordable Luxury | Elegant, single-vineyard wines designed to elevate everyday experiences into special moments.





CHARDONNAY, RUSSIAN RIVER

Winemaking

Harvested two separate times from old vines in the Russian River Valley; late in August for brightness and natural acidity then later in mid-September for ripe fruit and warmth on the palate. 100% Chardonnay from the Russian Valley, this wine was barrel fermented in 100% French oak (50% new oak and 50% neutral oak barrels) and then aged for 19 months.

Tasting

Aromas of ripe white peach and apricot, narcissus flower and toasted brioche bread. On the palate enjoy flavors of peach candy, toasted coconut, Meyer lemon and tangerine skin with a creamy butterscotch finish.

Pairing

Pasta with cream sauce, seafood with brown butter sauce, and Camembert cheese. Try pairing with Chicken Supreme with mushrooms or crab cakes in thyme sauce.

Cellaring Notes

Enjoy now through 2027



ROSÉ, SONOMA COUNTY

Winemaking

Picked from different vineyards in Sonoma County, each varietal was cold-fermented separately allowing the wine to develop at its own pace. Aged for six months in stainless steel tanks before blending and bottling. *Pinot Noir (50%), Merlot (50%)*

Tasting

Aromas of strawberries and cream lead to flavors of fresh cranberry and dried basil with a bright acid throughout followed by a refreshing, crisp finish. Perfect for sharing on the patio, at a picnic or poolside.

Pairing

Perfect for sharing on the patio, at a picnic or poolside. This wine would be best enjoyed alongside Thai-style chicken salad with cashews or Asian-style honeyglazed prawns with walnuts.

Cellaring Notes

Enjoy now.



PINOT NOIR, SONOMA COAST

Winemaking

Using two Dijon clones - 115 and 667 - each was made as separate lots to increase the unique clonal differences which were then blended to create a well-rounded expression of Pinot Noir. Bottled early to retain a fresh, crisp quality that pairs well with food. Aged 7 months in a combination of 40% new French oak, 20% neutral oak and 40% stainless steel.

Tasting

Opens with aromas of black cherry, blueberry and warm earth. On the palate, fresh cranberry and rhubarb flavors lead to notes of red brick, rosemary and oregano.

Pairing

Pairs well with grilled salmon, mushroom risotto and asparagus topped with a Meyer lemon cream sauce.

Cellaring Notes

Enjoy now through 2027



CABERNET SAUVIGNON, ALEXANDER VALLEY

Winemaking

Harvesting grapes from several sites in the Alexander Valley of Sonoma using hillside fruit from Brunner Vineyard to bring intensity and toothiness along with grapes from Stone Valley Ranch to add a plush and deep quality to the wine. Cabernet Sauvignon (89%), Malbec (9%), Petite Sirah (2%)

Tasting

Aromas of mocha, toasted marshmallow and warm ripe blackberry. On the palate, boysenberry and a kiss of honey with a hint of vanilla.

Pairing

A wine that loves comfort foods and rich flavor profiles. Enjoy with brisket, short ribs or any well-marbled red meat alongside a heap of grilled vegetables.

Cellaring Notes



CABERNET SAUVIGNON, SONOMA COUNTY

Winemaking

A fresh, sunshine-driven Cabernet Sauvignon displaying depth and complexity, the 2021 vintage was aged for 11 months in a mixture of new and neutral French oak with a hint of new American oak. Cabernet Sauvignon (77%), (8%) Zinfandel, 7% Malbec, 4% Sangiovese, 3% Merlot, 1% Barbera

Tasting

On the nose, notes of blackberry, blueberry and vanilla bean. On the palate, a smooth entrance and approachable tannins complement flavors of black cherry, cedar, peppercorn and black tea leading to a lasting finish.

Pairing

Perfectly paired with roast duck stuffed with sage sausage and cornbread alongside buttered fingerling potatoes.

Cellaring Notes



SANGIOVESE, SONOMA VALLEY

Winemaking

The 2019 Sangiovese grapes fermented in warm tanks (up to 90F) and we conducted frequent pump-overs to extract maximum tannin and color for a more robust style of wine. Aged 26 months in 40% new French oak and 60% neutral French oak. Sangiovese (85%), Petite Sirah (14%), Barbera (1%)

Tasting

Aromas of wet concrete, red cherry, strawberry preserve and sage. Flavors of red raspberry, cassis, violet, with fine chalky tannins and brightness through to a spicy finish.

Pairing

Pairs well with Mediterranean influenced foods like Gyro or Kebab with rice and a simple green salad.

Cellaring Notes



BOAR'S BLOOD RED BLEND, SONOMA COUNTY

Winemaking

This 2018 proprietary blend was aged for 33 months in thoughtfully selected new French oak (50%) and neutral oak (50%) barrels. Cabernet Sauvignon (59%), Petit Sirah (23%), Barbera (11%), Sangiovese (5%), Malbec (2%)

Tasting

This blend of Cabernet Sauvignon, Petite Sirah, and Barbera is a rich violet color with decadent aromas of boysenberry syrup, vanilla bean, and creamy caramel chews. Bright and lively, this vintage opens with a fruit-forward palate of ripe blackberry and blackcurrant leading to a long, peppery finish.

Pairing

Pair with medium-rare grilled hamburger with all the fixings along with fried green beans, and a creamy wedge salad

Cellaring Notes



BARBERA, SONOMA VALLEY

Winemaking

The 2019 Barbera was harvested in early October to preserve the natural acidity. It has fresh, dark fruit flavors, while the vineyard terroir provides a natural savory palate. Aged 19 months in 70% neutral French oak and 30% new French oak. *Barbera* (99%), *Sangiovese* (1%)

Tasting

Aromas of fresh blackberry, vanilla bean, sage and lavender. On the palate, fresh black cherry, red plum, tarragon and yogurt.

Pairing

Pairs well with rich dark meats, mushrooms and herbaceous flavors like blue cheese. The bright acidity of the wine works well with enriched dishes such as steak tartare with parmesan and olive oil.

Cellaring Notes



MALBEC, LAZY DOG VINEYARD

Winemaking

The 2019 vintage was harvested in late September and vinified separately to preserve the natural acidity and personality of Lazy Dog vineyard's unique terroir and sense of place. Aged 20 months in 50% new French oak and 50% neutral French oak.

Tasting

Aromas of fresh blueberry, hazelnut and dried herb. On the palate these develop into flavors of cassis, black licorice, dark chocolate and espresso.

Pairing

Pair with top sirloin steak, pork, lamb, fattier salmon and lean game like bison or venison. Try it at your next family gathering with a cheese plate of aged Goat, Gouda, Gorgonzola or Stilton (blue) cheeses.

Cellaring Notes



CABERNET SAUVIGNON, LAZY DOG VINEYARD

Winemaking

A cooler site in Sonoma, Lazy Dog Vineyard is a small family-owned vineyard with five acres of Cabernet Sauvignon clone 337. The 2019 vintage was harvested in late October and vinified separately to preserve the personality of Lazy Dog Vineyard's unique terroir.

Tasting

The 2019 vintage is clean, bright and fresh with aromas of sour cherry, red licorice and vanilla bean with a hint of red clay and saffron. On the palate, these develop into flavors of rhubarb, red currant and milk chocolate.

Pairing

Pair with lamb chops or quiche of mushroom, feta and spinach with grilled asparagus.

Cellaring Notes



REASONS TO BELIEVE

- Family-owned and operated
- No competition with National accounts
- Currently selling in over 100 independent retailers

WHO WE WORK WITH















CONTACT US

Curtis Hecker, Director of

US Sales

Curtis@bacas.ca

707.416.3940



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