



Circle S Vineyards

“Vintner’s Reserve” Barrel Program

Here is your opportunity to savor the ultimate in personalized wine.

These barrels are custom fabricated to owner and vintner Dave Stacy’s specifications, using only the best extra fine grain American and French oak that has been air dried for a minimum of two and one-half years and charred by hand to his desired level. From his personal selection of the grapes, through fermentation, fining and ultimately to the bottle, Stacy personally creates extraordinary wines.

Your Vintner’s Reserve Barrel holds 225 liters and will yield just over 24 cases of wine. During the ageing process you will have the opportunity to take test samples - and together with the Vintner - evaluate the progress of your wine.

A brass plaque attached to the barrel will identify it as your own. Once your wine is bottled, even the barrel is yours to keep as a reminder of the experience. Your wine will feature a custom printed label with your name.

As an added benefit, Circle S Vineyards will arrange a private wine party for 10 to 15 of your guests. Dave Stacy will escort guests on a guided tour of the winery and be available for questions.

Varietals currently available are Cabernet Sauvignon, Merlot, Pinot Noir, Sangiovese, Zinfandel and Stacy’s own signature blend “Ilbello”.

Reserve your once in a lifetime opportunity to become a member of this very exclusive group of Vintner Reserve Barrel owners.