



Visit the Ranch

Join us seven days a week for a 90-minute tasting and farm-immersion experience. We would love to work with you to design a customized visit that might also include a picnic or a special meal “ranch” style. Four-legged companions are greeted by our resident doggles. Family groups are always welcome as we’re now a three-generation family ourselves!

By Appointment - Contact us at (707) 967.8027 or visitus@tressabores.com

Joining our wine club: SABOR (“Taste”)

Members of our Wine Club enjoy first access to new vintages, SABOR exclusive limited releases, events (with special pricing of course) both on and off the ranch, generous complimentary tasting benefits, and so much more!

Visit tressabores.com/club or email wineclub@tressabores.com to join!



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Thank you for your support!



Tres Sabores

***Distinctive, truly enticing, and unconventional.
A “hidden gem” in the Napa Valley.***

Tres Sabores is nestled into the western hills of Rutherford, where winemaker and owner, Julie Johnson, and her family have lived since 1987. Elegant Zinfandels and Cabernet Sauvignons are crafted from the 50 year-old, dry-farmed, organically certified estate vineyards. Petite Sirah, Sauvignon blanc, Cabernet Franc, St. Laurent, and Picpoul blanc are sourced from other exceptional vineyards in the Napa Valley, Sonoma Mountain, Carneros, and Sierra Foothills appellations.

Our goal is to delight our customers by creating a tantalizing array of both single vineyard selections and blends for our portfolio. We craft wines to broaden your own sensory “perspective” as well as to deepen your personal enjoyment of wine.

Regenerative, climate-wise farming practices promote soil health (and wine quality!) Plantings of pomegranates, Meyer lemons, century-old olives, hedgerows, and cover crops provide a wonderfully diverse setting where native birds, hawks, and beneficial insects flourish. A small herd of sheep (the best mowers!) and a flock of guinea fowl contribute mightily to the sustainability of the farm; we are passionate stewards of the land.

We celebrate and respect the roots of our community, not to mention the skilled work that goes into cultivating each bottle of wine. Indeed, the song “Sabor a Mi” provided the inspiration for Tres Sabores, inviting one to taste the “Three Savory Flavors” in every glass: the vine, the terroir, and the spirit that good company brings to every table.

At the Ranch, we make wines to spice up your life!

‘Ingrid and Julia’ Rosé, Napa Valley

Dry-farmed Estate Zinfandel & Guarino Petite Sirah: robust varietals create magic

Fresh strawberry aromas and playful tastes of peach and watermelon abound in this delightful ‘sprite’. Picked early and whole cluster-pressed to capture just a hint of skin color, this wine is reminiscent of a Provencal style Rosé, fermented dry with perfect acidity and lower alcohol for great food pairing.

Sauvignon blanc, Farina Vineyard, Sonoma Mountain

Sixteen rows of sun-swept hillside produce a terroir-specific gem

Like an aromatic walk through a farmers’ market, with white nectarine and heirloom cider apples! Notes of honeysuckle and a bit of warm citrus zest also enhance this balanced & supple yet lively wine. A wine to enjoy with all seasons in all seasons!

Picpoul blanc, Sierra Foothills

A Rhone rarity grown in ancient sandy soils at a 2,000 ft elevation

This varietal, so new to California, not to mention our cellar, is so much fun to work with! Each vintage, we’re discovering new ways reveal both its sublime depth and its wild, tropical spirit (as the name suggests, it’s a rather “piquant” character!)

Thinking Cap White, California White Wine Blend

Petit Manseng, Viognier, Clairette blanche, Roussanne, with a touch of Colombard (what?!)

What will Julie and Jon come up with next? Well, this year we’ve been “thinking” about how much we enjoy Rhone varietals and made a perfectly quaffable blend from grapes grown in the Sierras, on Hector Pass, and in Mendocino.

Thinking Cap Red Wine, Los Carneros

A rare Northern European grape, St Laurent forms the heart of this beautiful blend that calls on Syrah & Grenache for a little gusto. Fans of Pinot Noir (one’s of St Laurent’s parents) will love this seductive red quaff. The fresh aromatics, captivating flavors, and lower alcohol in the wine makes it a perfect pairing with a wide array of spicy foods: Thai, Indian, or Latin cuisine all pair delightfully with St Laurent.

Cabernet Franc

What an entertaining, intriguing, character of a grape! Crossed with Sauvignon blanc to make Cabernet Sauvignon, the fit into the TS portfolio was only natural. We’ve been finding fruit sources where the expression of terroir results in a delightful mix of tangy fruit, herb flowers, and pervasive charm! Our North Coast growers span the length of the “Mayacamas Corridor”. Delightfully compatible with cuisines full of flavor and verve.

Zinfandel, Rutherford Estate

Organically & Napa-Green certified, dry-farmed grapes, planted in 1972

It’s simply splendor in a glass! Sumptuous berry-forward aromas and fruit-filled spicy, white pepper flavors offer up a classy ‘jazz club’ vibe. (Definitely not your uncle’s jam). We love making this elegantly balanced, complex and pleasing wine from our front yard. We provide the stewardship and Mother Nature takes it from there.

Rutherford Perspective Cabernet Sauvignon, Estate

Organically & Napa Green certified, dry-farmed grapes.

100% Cabernet Sauvignon that sings of its historic, Rutherford terroir. Lovely & classic! Ribbons of dusty blackberry, deep plum and cherry fruit, cedar, with aromatic highlights of sweet spices including star anise. Limited to ten barrels.

Petite Sirah, Guarino Vineyard, Calistoga

Dry-farmed in the perfect sweet spot for one of the first, great, Napa Valley reds *Abundant Marion berry, cedar, and roasty-chocolate notes infuse this wine from start to finish. It’s our most rambunctious wine—perfect for a BBQ feast or roast lamb with mole.*

¿Por qué no? California Red Wine Blend

Zinfandel, Petite Sirah, Cabernet Sauvignon, Petit Verdot (and ¿Why Not?)

It’s an original, it’s a salsa party, it’s a delightfully smooth blend that needs no special occasion to open and enjoy anytime—with anyone! Always crafted with the playful souls and generous hearts of the grapes in mind, we love the results: layers and layers of ripe dark berries, spices, and chocolate. It’s robust, yet smooth and satisfying.