



Sokolin, America's Premier Fine Wine Merchant Since 1934,
Partners with Flannerys, Purveyor of Premium Beef.

Together, We Pair the Perfect Wines to Complement the Most Exceptional Quality Beef.

Allow Us to Create an Extraordinary In-Home Dining Experience for You.



Sokolin Wine Selections for Flannery Beef

Enjoy the world's greatest wines paired alongside the most exceptional beef. All wines are hand-selected by Sokolin's professional team of wine consultants and are taste-tested next to Flannery Beef products to ensure maximum enjoyment. Take your in-home dining experience to the next level.



a. 2007 Waterstone Cabernet Sauvignon
\$19.⁹⁵ bottle | **California**

"Lots of freshness in this with spices, ripe berries, currants, and chocolate cake. Full and velvety on the palate, with ripe tannins and a long round finish. Lots going on."
~James Suckling

92 JS

f. 2009 Achaval Ferrer Malbec Finca Bella Vista
\$89.⁹⁹ bottle | **Argentina**

"...sourced from a vineyard planted in 1910...It displays slightly blacker fruit, a bit more depth and opulence, and a finish that seems endless..." ~Robert Parker's WA

98 RP

b. 2007 Maxime Magnon Corbieres Campagnes
\$28.⁹⁵ bottle | **Languedoc**

"...Creamy in texture...unmistakable extract that can only be called mineral. Strikingly long...one should on no account miss it young..." ~Robert Parker's WA

92 RP

g. 2003 Calon Segur
\$109 bottle | **Bordeaux**

"Loads of crushed berries, with mineral, lightly toasted oak and licorice. Full-bodied, with big, velvety tannins and a long, caressing finish. This is the sleeper of the vintage..." ~Wine Spectator

95 WS

c. 2010 San Guido Guidalberto
\$39.⁹⁹ bottle | **Tuscany**

"...There is plenty of energy and vitality in the glass... Dark red cherries, flowers, licorice and a hint of tobacco are layered into the firm, structured finish..."
~Robert Parker's WA

90 RP

h. 2008 Sassicaia
\$169 bottle | **Tuscany**

"This is the best young Sassicaia in years...Full and silky with a beautiful texture of fine tannins and an ultra-fine finish. So beautiful now..." ~James Suckling

97 JS

d. 2008 Dominus Napanook Vineyard
\$52.⁹⁹ bottle | **California**

"...blend of 87% Cabernet Sauvignon and the rest Petit Verdot and Cabernet Franc, the 2008 Napanook is equally seductive. It offers soft, round, silky tannins as well as abundant red and black currant notes...Enjoy it over the next 12-15 years." ~Robert Parker

93 RP

i. 2009 Dominus
\$179 bottle | **California**

"...The wine possesses stunning richness, power and depth...Elegance and intensity are in perfect harmony here. This is a thrilling wine from Dominus..."
~Robert Parker

97+ RP

e. 2007 Casanova di Neri Brunello Tenuta Nuova
\$69.⁹⁹ bottle | **Tuscany**

"...Full-bodied, with a beautiful core of fruit. Long and gorgeous finish. This is so long and beautiful to taste. Lasts for minutes..." ~James Suckling

97 JS

j. 2005 Pape Clement
\$219 bottle | **Bordeaux**

"Probably the greatest Pape-Clement ever made... exquisite perfume, the wine reveals full body, extraordinary concentration..." ~Robert Parker

98 RP

Flannery Beef Selections for Sokolin Wines

"I think I just discovered what a 100 point piece of meat tastes like..." ~Robert Parker

Pair any of these exceptional quality Flannery Beef products alongside Sokolin's premium, hand-selected wines for a gourmet experience that delivers complete enjoyment.

California Reserve Beef

Simply put, Flannery's California Reserve beef is the best in the country. Exclusively USDA Prime, each piece is personally selected according to the specifications of owner, Bryan Flannery, and is subject to the final exam given by Bryan himself. Aged for a minimum of 30 days, Flannery's California Reserve beef contains a diffusion of marbling that imparts a 'melt in your mouth' quality to each cut.



Filet Mignon

Unquestionably the most tender steak you can serve up. Absolutely fork tender and devoid of most excess fat, this steak could be called the sashimi cut of beef. The perfect choice to provide a noticeable thickness without an overwhelming portion.



New York Steak

Superbly marbled and dry aged a minimum of 4 weeks, this is arguably the most popular of all the premier steaks. Hand cut and trimmed of excess fat, this steak presents a robust flavor with a texture close to fork tender.



Bone-In Ribsteak

The absolute personification of flavor. This stunner will approach the tenderness of the New York Strip, but will deliver a depth of taste that's over the top. While there will be a bit more fat with this steak, it's worth it for the taste.



Hanger Steak

Truly one of the most tender cuts of beef, this naturally darker colored steak was known as the Butcher Steak for years. Second only to the Filet Mignon in terms of tenderness when compared to the other steaks, with a robust flavor.



California Lamb

Just like with beef, wide quality swings exist within lamb. Which is why Flannery Beef sources lamb only from local California farms because it's among the best lamb produced anywhere in the world. These smaller lambs are far more tender than their heavier counterparts, and present with unbelievable flavor.



To Order, Call 415.472.4488 or Shop Online at www.flannerybeef.com!



Currently celebrating its 78th year as a premier wine retailer, Sokolin was founded in 1934 when original owner David Sokolin received one of the first liquor licenses issued by New York State after Prohibition was repealed. Today, Sokolin is run by CEO, David Smydo, and President, David Sokolin, grandson of the founder, and is an internationally renowned luxury retailer. For the past seven decades, Sokolin has delivered fine wine expertise, unrivaled selection and excellent pricing.

As America's premier fine wine merchant since 1934, Sokolin is known and recognized for bringing its clients the world's most highly sought-after, impossible-to-find wines. While offering an incomparable inventory of world-class wines guaranteeing its buyers' satisfaction, Sokolin remains passionate about discovering highly-rated, inexpensive gems that still taste like the world's best wines. Sokolin's team of professional wine consultants takes the time to carefully sample a myriad of wines each month and selects only the top representatives of their region and style that are also the best values.

Beyond Sokolin's commitment to providing its clients with the world's greatest wines, Sokolin is equally dedicated to ensuring that its clients are always treated to an exceptional level of service. Whether customers are looking to build a wine cellar from the ground up or are searching for wines to simply enhance their everyday enjoyment, Sokolin's dedicated team of private wine consultants can provide assistance.

The same ideals that Sokolin was built upon 78 years ago remain the foundation of the company today: integrity, high quality and exceptional service.

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Born and raised in San Francisco, Bryan Flannery has been immersed in the meat business since old enough to handle a broom and sweep the floors in the family meat market. Under the guidance of his father, who prior to opening his own shop managed and expanded a landmark San Francisco Meat store to the level that it employed 80 butchers producing and selling nothing but meat, Bryan was introduced to the remarkable difference dry aging can make in the attributes of a piece of beef.

Following his father's example of building a reputation on quality and unsurpassed customer service, Bryan's commitment to providing only the best beef available has gained him accolades from across the country. A decision to go further beyond a brick-and-mortar store led to the creation of Flannery Beef, a company devoted to sourcing the highest grade of USDA Prime beef, carefully hand selecting only the finest from among these, and dry-aging each piece to perfection.

As the third generation enters the business, Bryan's daughter, Katie, has ensured that the family legacy of quality will endure. Unwilling to accept the run of the mill product, Bryan has made it a practice to search out products and producers who share his love of quality and the passion to be the best in the field. Though Bryan believes that he has reached that plateau, he also believes that there still could be something even better out there. And if there is, he is going to find it, improve it, and proudly offer it.

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