



Iconic Wine was founded with a focus on producing world class California Chardonnay. Since the first release in 2010, the wines have been very limited, but found their way to some of NY and CA's top restaurants including Daniel, Eleven Madison Park, Blue Hill, Oceana, Aureole, Saison and Tribeca Grill. The top wines remain very limited. As little as 50 cases of the top cuvee are produced. In the fall of 2015, Iconic expanded production, inspired by the everyday wines the owners fell in love with that got them into wine in the first place. The new series "SK" (Sidekick) is aimed to bring the highest quality wine they can under \$20 a bottle. Birk O'Halloran, co-founder and owner, started making Iconic's Sonoma Chardonnay while working with some of Napa's top winemakers. Sourcing fruit from Steve Matthiasson (Matthiason Wines, Tendu & more) and hiring Dan Petroski (Massican & Larkmead) as consulting winemaker. A continuing entrepreneur in the wine industry, O'Halloran has also opened three fine wine shops, is the published author of Eat Ink, a photo essay and cookbook that explored the tattoo culture in the professional chef industry. Iconic collaborates with published comic book artists to develop labels. Growing up, their imaginations were captured by the caped crusaders of comics. As they got older, those same feelings of excitement and inspiration were cultivated as they fell in love with wine. At the same time, they were inspired by the words of Jack Kirby, creator of Captain America and Fantastic Four, who said that comic art is "a true American art form." It is on par with Jazz and Rock and Roll. Merging great American wine with great American art only seemed appropriate. To date, Iconic has worked with major fixtures in the comic world such as, Tom Fiester (GI Joe, Ex-Machina), Ming Doyle (Constantine, DC Comics) and Cliff Chiang (Wonder Woman).

### 2016 SK Chardonnay, California

This wine focuses on fresh bright fruit and minerality. 70% free run juice and the remaining grapes are wholecluster pressed. 10% French Oak, 90% Stainless Steel and no malo. The wine is apricot and white peach and full of floral aromatics.

### 2015 SK Cabernet Sauvignon, California

The Cabernet is fermented in several stainless steel vertical fermenters. One third is introduced to new French Oak and aged for a minimum of six months. Final blending is done a few weeks before bottling. This wine is made to focus on rich body, while still maintaining bright red fruit flavors.

### 2016 Heroine Chardonnay, Sonoma Valley

This wine has come to define Iconic Wines. It is dedicated to the pure expression of Chardonnay and the characteristics of wine often described as feminine. Acid driven with high tone aromatics. Elegant, focused and complex, but still unapologetic in its power, thus the perfect heroine. Fermented in neutral French Oak, 50% malo.  
\*\*VERY LIMITED

