P 01

***Pinot Lovers Unite***

*Three different approaches to a traditional varietal*

**Corkscrew, *Pinot Noir,* Sonoma Coast, CA 2013     13 / 52**

*Overripe boysenberry, baked cherry pie, chewy strawberry licorice and stewed rhubarb. Rich and juicy palate with hints of tobacco and clove on the finish.*

**Domaine Delarche, *Pinot Noir*, Côte-D’Or, Burgundy, FR 2016    18 / 72**

*Tart cranberry, overripe strawberry and blackberry, with dried briar fruit, and hints of licorice. Bright with tart fruits on the palate, and a dry, earthy finish.*

**North Valley, *Pinot Noir,* Willamette Valley, OR 2016     16 / 64**

*Tart Bing cherry, vine-ripened raspberry and strawberry with notes of red rose petals, toasted almonds and star anise. Juicy palate with smooth, dry finish.*

***Tasting flight of above 24***

***Mountains to the Sea***

*Cruise the elevations of Europe*

**Villa Balestra, *Nebbiolo,* Barolo DOCG, Piemonte, Italy 2013           20 / 80**

*Dried red cherry and plum, red rose petals and licorice with hints of vanilla, mint, hay and dried herbs. Firm fruit tannin with a long, dry, velvety finish.*

**Vigneti del Sole, *Montepulciano d’ Abruzzo*, Verona, Italy 2016    10 / 40**

*Bright with notes of tart Bing cherry, strawberry, red rose petal and hints of fresh fennel frond. Medium body, juicy palate, and a dry, puckery finish.*

**Terradora, *Aglianico,* Campania, Italy 2015   13 / 52**

*Dark cherry, red currant, and blackberry with notes of cocoa powder, tobacco and leather. Dry on the palate, with minerals and hints of dust on the finish.*

***Tasting flight of above 20***

***Spices and Berries***

*Spice up your palate or give it a kick of fruit*

**River Myst Haven, *Zinfandel*, Dry Creek Valley, 2016   13 / 52**

*Wild raspberry, red plum jam and candied cherry meets hints of star anise, dried red rose petals and spice. Chewy tannin with a juicy and jammy finish.*

**Quinta Do Cardo, *Touriga l,* DOC Beira Interior, Portugal 2012   15 / 60**

*Aromas of spearmint, thyme and violet meet a rich palate of dried fig and chocolate covered cherry. Smooth tannin with a rich texture and a dry finish.*

**Mayu, *Carménère blend,* Valle de Elqui, Chile 2013    9 / 36**

*Blended with Syrah. Blackberry jam and cherry pie with green bell pepper, chocolate and hints of damp earth. Dark and rich body, with a peppery finish.*

***Tasting flight of above 19***

***Bordeaux Blends***

*Interpretations of the classic Bordeaux varietals from around the world*

**Calathus, *Malbec,* Mendoza, Argentina   2015                  11 / 44**

*Dark blackberry and boysenberry meet a palate of leather and game. Rich and velvety texture, with hints of baking spice and a long, lingering finish.*

**S & K Ranch, *Cabernet Sauvignon,* North Coast, CA 2016                14 / 56** *Overripe dark blackberry and cassis, with hints of wild brush and briar. Luscious, velvety palate, with bell pepper notes and baking spice on the finish.*

**La Croix Peyrassol, *Cabernet Blend,* Provence, FR 2017              12 / 48** *Sour Bing cherry, ripe red plum, with star anise and dried herbs on the nose. Rich and juicy palate, with overripe berries and a bright, salivating finish.*

***Tasting flight of above 19***

***Uninhibited Reds***

*Terroir driven varietals*

**Le Rendez-vous, *Grenache,* Rhône Valley, FR  2015   13 / 52**

*Biodynamic. Wild berries, dried brush and herbs with Niçoise olive and hints of wildflowers. Fruity yet funky with a bright, dry finish.*

**Domaine De Fenouillet, *Grenache,* Côtes du Ventoux, FR 2016   12 / 48**

*Dark berry fruit of blackberry and boysenberry with notes of dried brush, wet earth, wildflowers and star anise.  Rich and juicy palate, with a dry finish.*

**Milenrama, *Tempranillo*, Rioja, Spain 2016   9 / 36**

*Ripe red plum and raspberry, with hints of red roses, star anise, cherry cola and leaf tobacco. Soft fruit tannin on the palate, with a dry, bright finish.*

***Tasting flight of above 17***

***Tasting flight of above 19***

***Bubbles Around the World***

**Montemagno, *Brut Rose of Barbera,* Piemonte, Italy NV   18 / 72**

*Tart berry fruit of red cherry and currant, hints of toast and a savory finish.*

**Marceno, *Moscato D’Asti,* Piemonte, Italy 2016   10 / 40**

*Bright and fresh with honeysuckle, ripe white peach and candied Meyer lemon.*

**Núria, *Xarel-lo blend,* Cava, Spain 2014    10 / 40**

*Bartlett pear, Granny Smith apple and Key lime pie. Bright and crisp.*

**Fiorini, *Lambrusco,* Emilia-Romagna, Italy 2016   10 / 40**

*Dark and juicy sparkling red with dried red plum and baked cherry pie.*

**Thevenet, *Blanc de Blanc Chardonnay,* Burgundy, FR 16 / 64**

*Ripe Bartlett pear, Golden apple and hazelnut. Long, toasty, dry finish.*

***Aromatic Whites***

*Taste how these varietals differ between warm and cool climates*

**Hirsch, *Grüner Veltliner,* Kamptal, Austria 2016   12 / 48**

*Biodynamic. Aromas of Asian pear, Golden Delicious apple and orchard tree flowers. Key lime and white pepper on the palate, with a bright tingly finish.*

**Fitz-Ritter, *Riesling,* Bad Dürkheim, Germany 2015   11 / 44**

*Ripe tree fruits of Asian pear, Golden delicious apple and Key lime, with subtle hints of petrol.  Bright and fresh with tingling minerals and a dry, crisp finish.*

**Milbrandt, *Riesling*, Columbia Valley, WA  2015 9 / 36**

*Ripe Granny Smith apple, Bartlett Pear and yellow peach with notes of apple-blossom, beeswax and lamp oil. Round mouth-feel with a soft, dry finish.*

***Tasting flight of above 16***

***Exotic Whites***

*Crisp, esoteric and distinct*

**Murgo, *Carricante blend*, Etna Bianco, Sicily 2017        12 / 48**

*Overripe Bartlett pear, fleshy white peach, honeydew melon with fresh sea-salt notes. Juicy on the palate, with medium body and a mineral driven finish.*

**Le Caillou, *Grenache Blanc,*Côtes du Rhône, FR  2017 13 / 52**

*Orchard tree flowers on the nose with ripe white peach, green apple and wet slate on the palate. Round and luscious with a soft and juicy finish.*

**Durin, *Pigato,* Liguria, Italy 2016                             11 / 44**

*Ripe and round with honeydew melon, tangerine and key lime. Pleasant and bright with salty, savory minerals and a fresh lemony finish.*

***Tasting flight of above 17***

***Chardonnaysiens***

*Old and New World versions of the classic Bourgogne white*

**Stoller, *Chardonnay*, Dundee Hills, OR 2015   12 / 48**

*Bright fruits of green apple, Bartlett pear and white peach. Fruity, full and round with a crisp and refreshing finish.*

**Frederic Magnien, *Chardonnay,* Burgundy, FR 201   12 / 48**

*Ripe Granny Smith apple, Asian pear, and Meyer lemon. Soft and round texture with wet slate on the palate for a dry, crisp finish.*

**Farmstead, ‘Long Meadow Ranch’, *Chardonnay*, Napa, CA 2016    14 / 56**

*Candied orange peel, Meyer lemon preserves, baked apple pie and kettle corn with hints of crème brûlée and hazelnut. Round body, with a bright finish.*

***Tasting flight of above 19***

***Oak vs. Stainless***

*Taste how aging styles can make a difference with these dry whites*

**Château La Rame, *Sauvignon Blanc,* Bordeaux, France 2017   13 / 52**

*Stainless. Ripe and tropical with white peach, guava, passion fruit, grapefruit and Meyer lemon. Light and fresh with bright acidity and a crisp finish.*

**Leo Steen, *Chenin Blanc*, Dry Creek Valley, CA 2016                    10 / 40**

*Neutral oak. Ripe Seckel pear and Golden Delicious apple with spring tree flowers. Round and weighted texture on the palate with a bright, dry finish.*

**Villa Varda, *Friulano,* Friuli, Italy 2016    10 / 40**

*Ripe tree fruits of white peach, papaya and yellow nectarine. Round and fleshy body, with hints of savory minerals, and a crisp, refreshing finish.*

***Tasting flight of above 18***

**REDS**

**SPARKLING / WHITES**