

VARIETAL

RESIDUAL SUGAR

AGING

WINEMAKER'S TASTING NOTES

PAIRING SUGGESTIONS

GLASS/ BOTTLE PRICE



1) **2019 CHARDONNAY**

100% Chardonnay

0%

French Oak & Stainless Steel

Pleasant aromas of homemade pie crust, baked apples, and pears. Balanced acidity and offers a long finish with a creamy texture and faint traces of oakiness.

Pairs well with fresh vegetables, chicken, and grilled salmon.

\$12 / \$35



2) 2020 PETIT MANSENG

100% Petit Manseng

0%

Stainless Steel

A nose of pinapple, melon, and green apple. This wine is crisp and tropical on the palate, with a tart finish.

Pairs well with sushi & wasabi, and light seafood.

\$12 / \$35



3) 2021 ESTATE ROSÉ

95% Chambourcin, 5% Riesling

0%

Stainless Steel

Notes of strawberries & cream, shortbread, and baked cherry pie. This wine is svory with a balanced acidity and slight earthiness on the finish.

Pairs well with Mediterranean dishes such as eggplant, gyros, and roasted Feta cheese.

\$12 / \$36



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4) **2019 NORTON**

80% Norton, 20% Merlot

0%

American Oak

Aromas of cinnamon, gingerbread, blackberry jam, and pine needle on the nose. The palate brings flavors of tart candy, warm baking spice, berries, and black fruits like cassis.

Pairs well with holiday dishes like baked ham, roast turkey, candied yams, and sweet potato pie,

\$12 / \$34



5) **2019 MERLOT**

100% Merlot

0%

American Oak

The nose is rich with ripe cherries, vanilla, and cranberries. with a full-mouth feel, this wine is velvety with notes of red and black fruits and well-balanced tannins, leading to a long finish.

Pairs well with bison and other grilled red meats, short ribs, and BBQ.

\$12 / \$32



6) 2019 PETIT VERDOT

100% Petit Verdot

0%

American Oak

Scents of vanilla, all spice, dried cherries, baked rhubarb and just a hint of lavender. The palate is bold with the flavors of plums, dark cherries and dried black fruit, with a long & luxurious finish.

Pairs well with a charred steak and vegetables, hearty beef stew.

\$12 / \$44