

TASTING FLIGHT \$15

Wine Club members receive two complimentary flights
Receive 10% off bottles featured in this flight

ROSÉ 2019

Guava + Cranberry + Crisp + Refreshing

A unique handcrafted blend that is delicate and lively — fun, but with a serious edge.

TASTE \$5 | GLASS \$10 | BOTTLE \$22

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PINOT GRIS 2019

Pears + Tart Apples + Crisp + Refreshing

Crisp and light, yet boasting a deceptively full mouthfeel and beautiful aromatics.

TASTE \$5 | GLASS \$10 | BOTTLE \$25

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CABERNET FRANC 2017

Purple Flowers + Red Fruits + Juicy + Ripe

Our hand selected clones are defining regional style of this noble grape.

TASTE \$5 | GLASS \$14 | BOTTLE \$45

CHEESE & CHARCUTERIE

Aged Proscuitto | 14

Varzi Salami | \$12

Garlic Sopresa | \$12

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La Bonne Vie Brie (France) | \$14 (8oz)

Creamy & buttery, a classic - cow's milk

Pairs well with our Pinot Gris, Viognier & Chardonnay

Andanzas Manchego (Spain) | \$18 (10oz)

Firm with a subtle but well developed

sharpness - sheep's milk

Pairs well with our First Crush Red,

Cabernet Franc & Rosé

The Humble Goat (USA) | \$12 (4oz)

Tangy, fresh & spreadable - goat's milk

Pairs well with our Sauvignon Blanc,

Albarino & First Crush White

ACCOMPANIMENTS

Olive Medly | \$8

Fig Jam | \$4

Saratoga Sparkling Water | \$8