

## Tasting Flight | By The Glass Menu

<p><b>Fiano, Estate 2022</b>            Crystal clear with sparkling lemon-lime hues. It bursts with a bouquet of crisp green apple, honeysuckle, pomelo, agave, and lemongrass. There is wonderful depth with an excellent balance of bright acidity and richness. It is medium-bodied, with a soft mouthfeel and a lovely, lighter finish. This Fiano teases your palate with nuances of hazelnut, citrus, lightly toasted coconut, and with undertones of dusty minerality.</p>	<p>\$39            Club  <b>\$26</b></p>
<p><b>Vino Ròseo 2023</b>            A crisp and refreshing bouquet of pomegranate, cranberry, grenadine and green apple opens up to captivating flavors such as white peach, rhubarb, sun-dried apricots and roasted cashews. Lovely legs appear with swirling, releasing further enticing aromas of strawberry fields and Morello sour cherries. This wine delivers a tasting profile that complements a wide variety of cuisine from Melon and Prosciutto appetizers to Sushi platters, Margherita pizzas and Seafood paella.</p>	<p>\$39            Club  <b>\$26</b></p>
<p><b>Zinfandel, Estate 2019</b>            Crimson red in color with a forward bouquet that pleasantly changes and softens as you swirl and sip. Red berry nuances tease your nose, followed by hints of plum, cranberry, light smoke from oak, green olives, and tart black cherry. It showcases a medium-bodied structure with tighter tannins and balanced acidity.</p>	<p>\$35            Club  <b>\$28</b></p>
<p><b>Merlot, Estate 2020</b>            Upon swirling, this wine reveals enticing aromas of cherry, the estate terroir, dark chocolate, plums, red velvet cake, and a hint of seasoned oak. The palate is met with flavors of red apple, essence of honey, green olives, raisins, and a touch of cocoa beans. This medium-bodied wine is smooth and easy to sip, featuring a softer finish. It pairs excellently with red-sauce pizza, grilled sausages, and Bavarian spaetzle.</p>	<p>\$35            Club  <b>\$28</b></p>
<p><b>Syrah, Estate 2019 <span style="color: gold;">GOLD</span></b>            This Solis Syrah captivates from the first lush sip to its lovely, lingering soft finish. It boasts a gorgeous, bright magenta hue with an intense depth of color. Warm oak nuances with mild cinnamon undertones are balanced by subtle hints of black cherry, pumpkin seeds, dried mushrooms, and cracked black pepper. Full-bodied and velvety smooth, this wine is surprisingly delicious on its own. It also complements a charcuterie board and is bold enough to pair with a grilled steak or an old-fashioned meatloaf with a black pepper/mushroom duxelles sauce.</p>	<p>\$35            Club  <b>\$28</b></p>

## Wine List

	Price	Club
<b>White Wine</b>		
<b>Chardonnay, Estate 2022</b>	\$39	\$26
<b>Fiano, Estate 2022</b>	\$39	\$26
<b>Rosé Wine</b>		
<b>Vino Ròseo 2023</b>	\$39	\$26
<b>Red Wine</b>		
<b>Cabernet Sauvignon, Estate 2019</b>	\$42	\$28
<b>Grenache, Estate 2020</b>	\$40	\$30
<b>Merlot, Estate 2020</b>	\$35	\$28
<b>Sangiovese, Estate 2020</b>	\$40	\$30
<b>Syrah, Estate 2019</b>	\$35	\$28
<b>Zinfandel, Estate 2019</b>	\$35	\$28
<b>Baciami, Reserve 2019</b>	\$45	\$30
<b>Cabernet Franc, Reserve 2021</b>	\$72	\$54
<b>Cara Mia, Reserve 2019</b>	\$42	\$28
<b>Seducente, Reserve 2020</b>	\$45	\$36
<b>Dessert Wine</b>		
<b>Port, Lot #7</b>	\$50	\$40