

Tasting Flight | By The Glass Menu Wine List **White Wine** Price Club \$35 Fiano. Estate 2023 This exciting vintage shimmers with crystal-clear brilliance, offering a lively Club and captivating presence in your glass. The bouquet is crisp and clean, Chardonnay, Estate 2022 \$26 dominated by aromas of grapefruit, Granny Smith apples and interwoven \$28 with subdued pineapple. As the wine breathes, a subtle complexity Fiano, Estate 2023 \$35 \$28 emerges, unveiling layers of honeved sweetness and a hint of toasted pistachio. Pair it with the vibrant flavors of Thai cuisine, the creamy **Rosé Wine** richness of baked brie with green apples, or the savory indulgence of chicken alfredo parmesan. Vino Ròseo 2023 \$39 \$26 \$30 Zinfandel. Estate 2019 Crimson red in color with a forward bouquet that pleasantly changes and **Red Wine** Club 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 \$21 \$42 \$28 Cabernet Sauvignon, Estate 2019 black cherry. It showcases a medium-bodied structure with tighter tannins and balanced acidity. Grenache, Estate 2020 \$30 Cara Mia, Reserve 2019 BORDEAUX BLEND \$45 Dark ruby in color with an alluring bouquet of cassis, weathered leather, Merlot, Estate 2020 \$28 Club pipe tobacco, pomegranate, and Autumn baking spices with hints of butterscotch. Tightly structured but the tannins soften immediately with \$36 Sangiovese, Estate 2020 \$30 aeration and offer a long and lingering finish. We do suggest allowing this fine wine to "breathe" before serving for optimum pleasure! Syrah, Estate 2019 \$30 \$21 \$30 Syrah, Estate 2019 GOLD This Solis Syrah boasts a gorgeous, bright magenta hue with an intense Zinfandel, Estate 2019 \$30 \$21 depth of color. Warm oak nuances with mild cinnamon undertones are Club balanced by subtle hints of black cherry, pumpkin seeds, dried \$21 Baciami. Reserve 2021 \$45 \$36 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-Cabernet Franc. Reserve 2021 \$54 fashioned meatloaf with a black pepper/mushroom duxelles sauce. Cara Mia, Reserve 2019 \$36 \$45 Baciami, Reserve 2021 **RHONE BLEND** Whiffs of this beautiful Rhône-style blend of Syrah, Petite Sirah, and Seducente, Reserve 2020 \$45 \$36 Grenache create an immediate desire to taste it. This 2021 vintage has a Club wonderful flavor profile that interestingly mirrors its delightful bouquet -\$36 which is indeed extraordinary. Blackberry, toffee, vanilla, sage, pancetta, **Dessert Wine** black pepper, and charred oak are only a few of this wine's wellharmonized characteristics. This wine embodies the best possible Port. Lot #7 \$40 attributes found in masterfully blended, fuller-bodied red wines. Elegant,

complex, and smooth...one glass is simply not enough!