

Tasting Menu | By The Glass Menu

Chardonnay, Estate 2022 \$39

Despite its delicate color, this wine is complex with a full-bodied, mouth feel. Soft and luscious from first sip to the last taste; offering a lovely, clean finish. Enjoy a glass without a meal, or pair it with Sesame-Crusted Halibut, Pan-fried Scallops with Mango, or Roasted Chicken & Shitake Mushroom Fettucine with Grilled Garlic Ciabatta bread. One glass of this charming wine is simply not enough!

Club
\$26

Vino Ròseo 2023 \$39

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.

Club
\$26

Zinfandel, Estate 2019 \$32

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. This lovely wine explodes with complexity and opens up beautifully when paired with cuisine such as Texas BBQ, grilled duck sausages, and bacon-cheese burgers.

Club
\$24

Merlot, Estate 2020 \$35

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.

Club
\$28

Cabernet Sauvignon, Estate 2019 **GOLD** \$40

A delightful mixed bouquet of blueberries, black currants, black cherries, pepper-berries, and whiffs of mild chocolate. As secondary aromas from the gentle oak aging, it also exhibits some slight nuances of baking spices, aged leather, and smokiness. Tasting this vintage is an exceptional sensory experience for everyone. With restrained medium tannins and acidity, this wine still offers a full-bodied and lovely lingering dry finish.

Club
\$24

Wine List

White & Sparkling Wine Price Club

Blanc de Blancs \$54 \$36

Chardonnay, Estate 2022 \$39 \$26

Fiano, Estate 2023 \$39 \$26

Rosé Wine

Vino Ròseo 2022 \$39 \$26

Red Wine

Cabernet Sauvignon, Estate 2019 \$40 \$24

Grenache, Estate 2020 \$40 \$30

Merlot, Estate 2020 \$35 \$28

Sangiovese, Estate 2020 \$40 \$30

Syrah, Estate 2019 \$32 \$24

Zinfandel, Estate 2019 \$32 \$24

Baciami, Reserve 2021 \$45 \$36

Cabernet Franc, Reserve 2021 \$72 \$54

Cara Mia, Reserve 2019 \$45 \$36

Seducente, Reserve 2020 \$45 \$36

Dessert Wine

Port, Lot #7 \$50 \$40