

Tasting Menu

	<u>Price</u>	<u>Wine Club</u>
2018 “Spring Fling” White Table Wine, SB Cty ~Pineapple/Pear, Minerals & Spice. Chardonnay/Sauv Blanc~	\$25	\$20
2014 “Quail Crossing” Pinot Grigio, SB Cty ~Peach, Pear & Lavender w/ a Citrus Finish~	\$28	\$22
2016 Chardonnay, Santa Barbara Cty ~Pear, Baked Apple & Spice w/ A Citrus & Mineral Finish~	\$25	\$20
2017 Estate Chardonnay, Gold Coast Vyd ~Dried Pineapple, Sea Mist, Wet Stone & Caramel w/ A Rich Finish~	\$32	\$25
Paisley Pinot Noir, Santa Barbara Cty ~Dried Strawberry & Savory Spices w/ Citrus & Mineral Notes~	\$24	\$19
2017 Pinot Noir, Santa Barbara Cty ~Raspberry, Potpourri, Loam & Hard Spices w/ Refreshing Palate of Berries~	\$30	\$24
2017 Syrah, SB Highlands Vyd ~Boysenberry & Red Plum, Cinnamon & Licorice w/ Soft Tannins~	\$38	\$30
2017 Cabernet Sauvignon, SB Highlands Vyd ~Perfumed Lavender, Plum & Black Cherry w/ Delicious Berry Fruit & Spice~	\$40	\$32
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<i>For Purchase Only</i>		
2015 Reserva Dorada Chardonnay	\$40	\$32
2015 Dijon Selection Pinot Noir	\$50	\$40
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Meat & Cheese Plate	\$10	Wine by the Glass	\$12	\$10
<i>w/ Olives & Almonds</i>		Wine on Tap	\$10	\$7
		Growlers To Go	\$20 (1st fill)	\$15

Tasting Fee \$10 for Five, 1-oz pours ~ Tasting Fee waived w/ 2 bottles purchased