

Guest Favorites from 2017



Patricia Green Reserve Pinot Noir '15

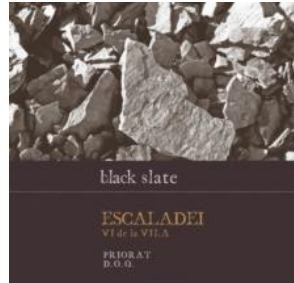
Appellation: Willamette Valley
Varietals: 100% Pinot Noir
Aged: N/A

"The Reserve program has evolved from an every-so-often produced bottling to the mainstay of our production. It allows us to use barrels from our vineyard designated sites that we think don't represent what we think that site's profile truly is.

Sometimes that is based on vine age, clonal material or location within the site. This allows us to create a blended wine that has a degree of consistency to it each vintage that is of high-quality and will retail for \$27."

Tapas Pairing:

Tempura Fried Pork Confit,
Pinot Noir BBQ Sauce



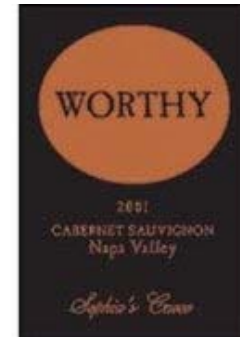
Conreria D'Scala Dei Black Slate Escaladei 2015

Appellation: Priorat, Spain
Varietals: Garnatxa Negra, Carinyena
Aging: 20 Months in French & American Oak

" ..the wine comes through as very fresh with some spiciness, nothing heavy or oaky about it. The tannins are silky, and the texture is very elegant. It feels young and elegant like a Pinot Noir from the south. This is an elegant Priorat for those who avoid the dark, concentrated, powerful wines and who appreciate more the elegant side of a Mediterranean red."

Tapas Pairing:

Short Rib Stuffed Piquillo,
Soho Steak Sauce



Worthy Sophia's Cuvee Cabernet 2011

Appellation: Napa Valley
Varietals: 92% Cabernet, 5% Cab Franc,
3% Petite Verdot
Aging: 20 Months on Oak

"... aromas of red currants and blackberries deepened by notes of violets, loose tobacco, forest floor and raw cedar. The seamless palate of wild cherries, raspberries and black currants unveils a spicy layer of Bay leaf, cinnamon, anise and mint that give lift to an elegantly balanced finish of subtle, fine-grained tannins enlivened by refreshing acidity."

Tapas Pairing:

Grilled Prime Sirloin, Roasted Fingerling Potatoes and Cab Butter