

Wines from the Pacific Northwest



Stoller Pinot Noir Rosé 2016

Appellation: Dundee Hills, Willamette Valley

Varietal: 100% Pinot Noir

Aged: Stainless Steel

"We are proud to celebrate more than a decade of Rosé production at Stoller Family Estate. Whole cluster pressed and fermented in stainless steel, this Pinot Noir Rosé is exquisitely aromatic with strong notes of ruby red grapefruit and citrus. The palate shows tropical fruits while remaining bright and balanced by mouthwatering acidity."

Tapas Pairing:

Ahi Tuna Crudo,
Grapefruit Marmalade



Point North Pinot Noir 2014

Appellation: Oregon

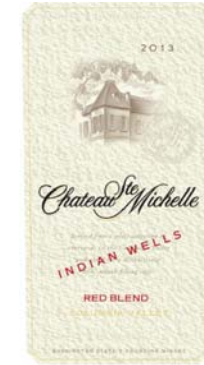
Varietals: 100% Pinot Noir

Aged: 6 Months on French Oak

"Our Oregon Pinot Noir is deep garnet in color with complex aromas of raspberry, blackberry and black pepper with a touch of leather. On the palate, the wine is medium-bodied with dark fruit flavors, raspberries and earthy spice notes. The wine has a bright mouth feel integrated with soft round tannins for a lengthy and complex finish."

Tapas Pairing:

Grilled Prime Sirloin, Roasted Finger-
ling Potato, Pinot Butter



Chateau St Michelle Indian Wells Red Blend 2013

Appellation: Columbia Valley

Varietals: 52% Syrah, 29% Merlot, 8% Malbec,
5% Grenache, 2% Cabernet Franc,
2% Mourvedre, 2% Petit Verdot

Aging: 16 Months on French & American Oak

"The Indian Wells Red Blend is an easy to enjoy red from warmer climate vineyards. The wine reflects the rich, round powerful style of Washington fruit, highlighting seven varietals. It is a true example of the art of blending. The wine offers jammy boysenberry flavors from the Syrah with a luscious concentration from the Merlot."

Tapas Pairing:

Lamb Meatballs, Molé Rojo