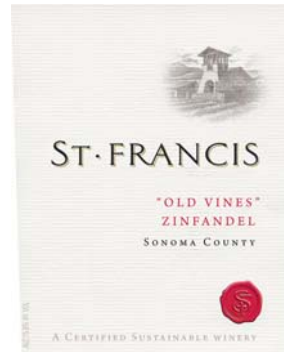
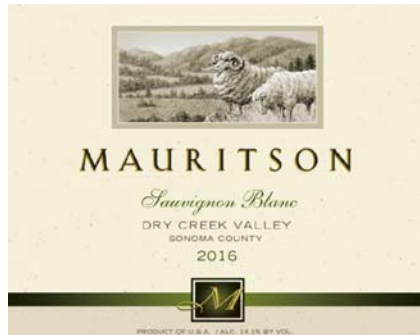


Wines from Sonoma County



Mauritson Sauvignon Blanc 2016

Appellation: Dry Creek Valley
Varietal: 100% Sauvignon Blanc
Aged: Stainless Steel

"The aroma is a beautiful balance of young white peach flesh, papaya, and delicate white blossom. There is a pervasive vein of minerality and fresh pine sap. The entry is bright and focused. On the palate, notes of candied grapefruit dance with flavors of summer melon and lime zest. The finish is clean and soft with balanced acidity."

Tapas Pairing:

Moules Frites - PEI Mussels, Fries, Sauvignon Blanc-Garlic Broth

St Francis Old Vine Zinfandel 2014

Appellation: Sonoma County
Varietals: 83% Zinfandel, 11% Petite Sirah, 5% Mixed Blacks, 1% Primitivo
Aged: 16 Months in French Oak

"This rich, medium-bodied "Old Vines" Zinfandel reveals abundant aromas of dark red berries, cherry compote and warm spice. Lingering, bright flavors follow, with notes of boysenberry pie, fresh cranberry and a touch of white pepper. The finish is long, smooth and a little spicy."

Tapas Pairing:

Braised Pork Belly, Mushroom-Cheese Grits and Cherry-White Balsamic Gastrique

Schug Cabernet Sauvignon 2013

Appellation: Sonoma Valley
Varietals: 76% Cabernet; 9% Merlot; 7% Malbec; 5% Cab Franc; 3% Petit Verdot
Aging: 24 Months on French Oak

"It has a classic bouquet bursting with berries, cassis and spice. Merlot, Cabernet Franc, Malbec and Petit Verdot are blended in to add depth and elegance, further enhancing the bright berry flavors and lively acidity."

Tapas Pairing:

Grilled Prime Sirloin, Roasted Purple Potatoes, Cabernet Demi