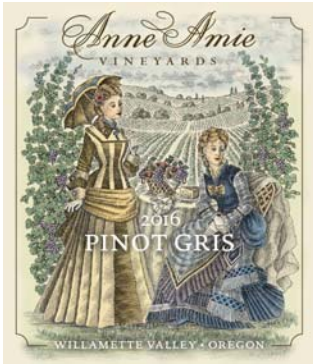


Wines from the Pacific Northwest



Anne Amie Pinot Gris 2016

Appellation: Willamette Valley
Varietal: 100% Pinot Gris
Aged: 4 Months neutral oak

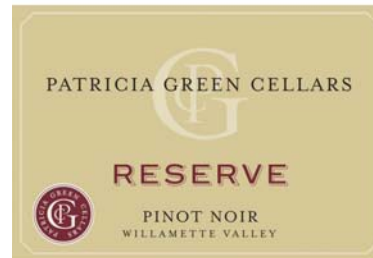
“AROMA magnolia, pear, gardenia, white peach, jasmine, powdered candy, gala apple, straw

FLAVOR Asian pear, Granny Smith apples, white peach, Meyer lemon, white tea

FINISH dry, long, rich.”

Tapas Pairing:

Moule Frites- PEI Mussels, Pinot Gris- Garlic Broth, House Fries



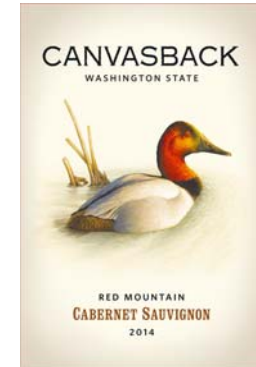
Patricia Green Reserve Pinot Noir '15

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:

Korean BBQ Pork Skewers



Canvasback Cabernet Sauvignon 2014

Appellation: Red Mountain, WA
Varietals: 87% Cabernet Sauvignon, 9% Merlot, 2% Malbec 2% Cab Franc Aged: 18 Months on French Oak

“This fragrant wine begins with alluring aromas of blackberry, plum and mountain huckleberry intermingled with brighter notes of Bing cherry and ripe wild strawberry. As it evolves in the glass, layers of anise and sarsaparilla are revealed, alongside hints of caramel and espresso from barrel aging. On the palate, the entry is supple, weighty and rounded, with deliciously ripe tannins and juicy acidity coming together to create a classically structured Cabernet.”

Tapas Pairing:

Beef Short Rib & Tagliatelle, Roasted Mushrooms, Onion, Cabernet Demi