

**VIOGNIER** 2018 (NEW RELEASE)

\$18

### ALBARINO 2017 (Gold) \$18

A refreshing food friendly white wine, Albariño is crisp, elegant and dry and has aromas and flavors of pear, passion fruit, and apple with bright acidity.

# PINOT GRIS 2017 (Gold)

Earthy aromas of autumn leaves and ripe grapes on the nose. With some aeration, notes of juicy apricots. On the palate it is soft and minerally with a delicate, sleek body, crowned by a touch of smoky bacon and spice finish.

# CHARDONNAY 2017 (silver)

Enticing aromas of vanilla, peach, and mango are layered with apricots, creme brûlée, and butter. Those scents are echoed as flavors on the creamy, rich palate, along with peach, pie crust and spices with a long smooth finish.

## **ROSE WINES**

#### \$15 PINK MOON 2017 (Silver)

Well balanced with flavors of strawberry, balanced by the acidic tangy taste of grapefruit. A lovely dry rose'.

# **RED WINES**

- ★ MOURVEDRE 2017 (NEW RELEASE) \$26
- **★ MALBEC** 2017 (NEW RELEASE) \$28

### PINOT NOIR 2017 (Gold) \$26

Classic cherry and vanilla notes with slightly more acidity than a Willamette Valley Pinot Noir.

#### **TEMPRANILLO** 2016 (Silver) \$25

Medium body with notes of plum, cherry and chocolate.

TEMPRANILLO 2017 (NEW RELEASE)

## **BIFNDS**

### AMETHYST 2016 (Double Gold) **\$29**

Deep garnet in color with notes of boysenberry, raspberry and cranberries, this blend is laced with mulled wine spices, dried strawberries and fine leather.

WINE TASTING	\$6
GLASS OF WINE	\$8
BEER	\$4
SODA	\$1
BOTTLED WATER	\$1