



*A Taste of California*

**Taste in Place**

**4 – 2 oz pours :: 15**

**Add Small Cheese Plate :: 10**

**Rose: Biutiful Cava Brut Rose, Cava D.O., Spain; NV**

**35 | 30% out the door :: 24.50**

*Smoky stone-fruit aromas lead to a fresh and zesty feeling palate that hits firmly with plum, raspberry and citrus flavors.*

*The finish on this rosé Cava is solid with red-fruit and citrus flavors to spare.*

**Smith Story, Sauvignon Blanc, Sonoma County, CA; 2018**

**48 | 30% out the door :: 33.60**

*The 2018 Sauvignon Blanc brings a clean fresh and citrusy character with a hint of wet-stone on the aromatic.*

*It's a pure palate feel with plenty of mineral energy and citrus inspired flavors and long finish. 1600 cases made.*

**Pinot Noir: Torii Mor, Willamette Valley OR; 2016**

**68 | 30% out the door :: 47.60**

*Opens with aromas wild flowers and roses mixed with complex red and dark berries including cherries.*

*Fresh acidity enhances the rich and complex fruity center.*

*Finish is long with the complexity of fruit, juicy tannins and a hint of spice.*

**McPrice Myers, Bull by the Horns, Cabernet Sauvignon, Paso Robles, CA; 2018**

**60 | 30% out the door :: 42**

*Red and black currants, blackberries, crème de menthe, mocha, coffee, clove, black licorice, bay leaf, and herbs.*

*A lifted and long, juicy finish with plush florals.*

*Enjoy with braised short ribs, lamb burgers, and bacon wrapped filet.*