Taste In Place

HALLOWEEN SPECIAL – Check out the fun labels

4 – 2 oz pours :: 15

Add Small Cheese Plate :: 10

***Monte Rio Cellars, Skull ‘White Wine’, California; 2020***

*$10 │ $38 │ $26.6 – to go*

*Each grape variety was fermented separately. Whole cluster fruit hand harvested directly to our press. Fermentation took place in a combination of stainless-steel tanks and old wood barrel. Natural yeast fermentation. Aromas of lime zest, peach, and crushed rock. This wine has great acidity to keep it drinking fresh and light. Pairs great with seafood options and most cheeses.*

***Prayers of Saints, Black Chardonnay, Washington State; 2018***

*$10 │ $30 │ $21 – to go*

*Bright aromas of toasted pears blended with crisp citrus notes are the first thing you notice. This is followed by melons and more fresh pears. This wine is very light in the nose. As you get it on your pallet you will be surprised at just how rich and creamy this wine is. You get notes of vanilla and toast. The acidity kicks back in on the finish and keeps this wine drinking easy. This wine would match up well with light pasta dishes or grilled chicken.*

***BloodRoot, Pinot Noir, Sonoma County, CA; 2018***

*$14 │ $56 │ $39.20 – to go*

*Utilizing different fruit sources mostly throughout Sonoma County (but also neighboring counties of Marin and Mendocino), the BloodRoot winemakers created a Pinot Noir blend that effortlessly melds cool, coastal Pinot elegance with the velvety polish of culty high-end Pinot. Tea, earth, stone and herb tones enliven a core of cranberry and rhubarb, offering length and depth. The tannins are velvety and smooth. Pairs up with charcuterie or tacos well.*

***Bonny Doon Vineyards, Le Cigare Volant, Monticello, VA; 2017***

*$10 │ $37 │ $25.90 – to go*

*A delicate color in the glass, this blend of 56% Grenache, 30% Cinsault, 13% Syrah and 1% Petite Sirah pops with bright raspberry, crushed rock, turned earth and lilac aromas on the nose. The palate is tense with rocky edges and yet zesty with pomegranate and strawberry flavors. It is sleek and racy with a lively acidity, very soft tannins, and great persistence. Goes well with pasta dishes or a pork chops.*