



A Taste of California

Taste in Place  
4 – 2 oz pours :: 15  
Add Small Cheese Plate :: 10

*Sineann Gruner Veltliner, Columbia Gorge, WA; 2019*

*\$46 a bottle with a 30% off out the door at \$32.20*

*A great example of beautiful aromatics, good acidity, complexity of fruit and some measure of mouthfeel. A famously food-friendly grape, this wine bursts with fresh citrus and tropical fruit notes. Vivacious acidity leads to a crisp and smooth finish.*

*Malene Rose, Central Coast, CA; 2019*

*\$42 a bottle with a 30% off out the door at \$29.40*

*The 2017 Malene Rosé is reminiscent of the fine Rosés of Provence, both mouth-filling and crisp, dry and complex. Featuring a combination of GSM blend grapes along with Cinalt and Vermentino. The aging process was done with a combination of French oak Foudre, oak puncheons, and stainless steel. With plenty of fruit intensity and a clean, long acid driven finish, this wine will pair well with cuisine ranging from fresh oysters to pasta puttanesca.*

*Red Newt Cellars Cabernet Franc, Finger Lakes, NY; 2018*

*\$48 a bottle with a 30% off out the door at \$33.60*

*Using only stainless steel rather than oak. Bright cherry and violet fruit on the nose underlain by mineral tension in the midpalate, in many ways this wine uses Cru Beaujolais as a touchstone. Refreshing to drink.*

*Luke Red Blend, Columbia Valley, WA; 2018*

*\$74 with a 30% off out the door at \$51.80*

*Showcases the opulence and synergy that a Bordeaux red blend can be when a thread of Syrah is layered in. Dark fruits flavors of blackberry and plum integrate with hints of Asian spices, coffee, chocolate, and vanilla. Tannins are silky smooth woven with good acidity and a long lingering finish.*

