



GREENHILL

VINEYARDS

WINE TASTING

\$20

CHOCOLATE PAIRINGS \$12

SEYVAL BLANC [2022]

THIS LOVELY CRISP WHITE WINE OPENS WITH AROMAS OF LIME ZEST, LEMONGRASS, AND GREEN APPLE. FLAVORS OF LEMON CURD, ASIAN PEAR, AND KUMQUAT ON THE PALATE ARE WRAPPED IN BALANCED ACIDITY, FINISHING REFRESHINGLY CLEAN.

CHARDONNAY [2022] *WITH CARAMEL TRUFFLE*

PRIMARILY SOURCED FROM OUR NAKED VALLEY VINEYARD AND FERMENTED IN STAINLESS STEEL. HAS AROMAS OF GREEN APPLE, CITRUS AND JASMINE LEADING TO A PALATE OF RIPE PEAR NECTAR, HONEYSUCKLE, AND SUBTLE NOTES OF FLINT. THE ACIDITY IS BRIGHT AND THE FINISH IS CRISP.

SUPERSTITION [2021]

A BOUQUET OF RIPE BING CHERRY, VIOLET, & CHARRED CEDAR IS FOLLOWED BY A PALATE THAT IS LIVELY & APPROACHABLE WITH NOTES OF BLUEBERRY COMPOTE, SMOKE, AND CARDAMOM. THE TANNINS ARE SUPPLE, MAKING THIS A FOOD FRIENDLY RED WINE.

MERLOT [2021] *WITH DARK CHOCOLATE TRUFFLE*

COMPLEX AND CAPTIVATING, THE 2021 MERLOT OPENS WITH AROMAS OF PLUM, CIGAR BOX, TAR, COBBLESTONE, AND COLA, COMPLIMENTED BY CHARACTERISTICS OF CHOCOLATE-COVERED CHERRIES, CACAO, CASSIS, AND CHARCOAL.

TANNAT [2021] *WITH RASPBERRY TRUFFLE*

THIS VINTAGE OF TANNAT HAS INTOXICATING WHIFFS OF DARK CHOCOLATE CHERRY, DRIED MEDJOO DATE, TAMARIND, CINNAMON AND BURNT CARAMEL. THE STRUCTURED PALATE HAS WELL DEVELOPED TANNINS INTEGRATED WITH DRIED LEATHER, CHARCOAL, RED RASPBERRY, & DRIED STRAWBERRY TO CREATE A BEAUTIFULLY BALANCED WINE.

PETIT VERDOT [2021] *WITH TIRAMISU TRUFFLE*

THIS RUSTIC WINE DISPLAYS AROMAS OF VIOLET, LAVENDER, ANISE, & ROASTED COFFEE BEAN. TART PLUM, BRAMBLE FRUIT & CHOCOLATE ARE HIGHLIGHTED ON THE PALATE'S STURDY TANNIC STRUCTURE BALANCED BY A TOUCH OF ACIDITY.
