

G<u>REENHIL</u>L VINEYABDS

Wine Tasting

\$20

VIOGNIER [2022]

Fermented in stainless steel and aged in neutral French oak barrels, the 2022 Viognier opens with notes of honeydew, starfruit, & eucalyptus, followed by ripe pear, white peach, & dried pineapple on the palate.

Chardonnay Reserve [2022]

Aged for 8 months in French Oak, this wine starts with baked golden apples, dry leaves, & fresh fig. The flavors are smooth & clean with notes ripe pear, lemon curd, toasted marshmallow & a touch of vanilla extract.

Chardonnay Skin Contact [2022]

Chardonnay Skin Contact is essentially a white wine produced as a red wine. Fermented at low temps, the impact of this process was subtle, showing off the fruit in the front, light tannins around the mid palate, finishing as a beautifully structured, clean wine.

MERLOT [2021]

Complex and captivating, the 2021 Merlot displays aromas of plum, cigar box, tar, cobblestone, and cola, complimented by characteristics of chocolate-covered cherries, cacao, cassis, and charcoal.

CABERNET FRANC [2021]

MEDIUM BODIED WITH CHERRY, ANISÉ, AND BLACKBERRY ON THE NOSE, TRANSITIONING TO A PALATE FILLED WITH NOTES OF FIG, RHUBARB, ALMOND, AND NUTMEG WITH A LINGERING FINISH OF CRACKED PEPPER.

INTUITION [2022]

INSTINCTUALLY REFRESHING, THIS WINE OPENS WITH CRISP AROMAS OF PINEAPPLE, FRESH-CUT GOLDEN DELICIOUS APPLES, & MAGNOLIA BLOSSOM. WITH BALANCED ACIDITY, THE NOTES OF STEWED WHITE PEACHES, LEMON CURD, & LILAC CASCADE TO A CLEAN FINISH.