

# Wine Tasting

### Blanc de Blancs [2021]

100% Chardonnay made in the traditional Méthode Champenoise, with bright acidity illuminating beautiful flavors of honey crisp apples and fresh citrus notes. Refreshing, sophisticated, and balanced.

## ROSÉ [2023]

A BEAUTIFUL SUMMER WINE BURSTING WITH GUAVA, WATERMELON, AND POMELO ON THE NOSE, WITH A PALATE OF FRESH STRAWBERRY, PEPINO MELON, AND MARASCHINO CHERRY, FINISHING WITH MOUTH WATERING ACIDITY.

### Chardonnay [2022]

FERMENTED AND AGED ENTIRELY IN STAINLESS STEEL, THIS CHARDONNAY EXPRESSES AROMAS OF GREEN APPLE, LIME ZEST AND JASMINE LEADING TO A PALATE OF RIPE PEAR NECTAR, HONEYSUCKLE, & SUBTLE NOTES OF FLINT WITH A CRISP FINISH.

### Chardonnay Reserve [2022]

AGED FOR 8 MONTHS IN FRENCH OAK, STARTING 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.

### Superstition [2022]

OPENING WITH A BOUQUET OF AROMAS INCLUDING BLACKBERRY, VIOLET, CEDAR, AND TANNED LEATHER, THE VERSATILITY OF THIS CABERNET FRANC-BASED BLEND IS COMPLEMENTED BY PRONOUNCED NOTES OF RASPBERRY COMPOTE, PLUM, AND TOASTED BRIOCHE ON THE PALATE.

#### MERLOT [2022]

THIS MERLOT BEGINS WITH BEAUTIFUL NOSE HIGHLIGHTING MEDJOOL DATES, FRESH HERBS, & BLACK TEA. THE PALATE OF OVER RIPENED BRAMBLE FRUIT, BLUEBERRY PIE AND DARK CHOCOLATE MAKE THIS AN EASY DRINKING, STAND-ALONE WINE, A UNIQUE EXPRESSION OF WHAT WE SHOULD EXPECT FROM MERLOT.