



# GREENHILL

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## VINEYARDS

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### WINE TASTING

\$20

#### PETIT MANSENG [2022]

AROMAS OF HONEYSUCKLE, MELON, PINEAPPLE, AND DELICATE PENCIL SHAVINGS ON THE NOSE. LEAD TO FLAVORS OF DRIED APRICOT ON THE PALATE WITH BALANCED ACIDITY AND AN ALMOST CHEWY TEXTURE MID-PALATE.

#### VOIGNIER [2022]

STAINLESS STEEL FERMENTED & AGED IN NEUTRAL FRENCH OAK BARRELS FOR AN ENHANCED MOUTHFEEL, THIS WINE OPENS WITH NOTES OF HONEYDEW, STARFRUIT, & EUCALYPTUS, FOLLOWED BY RIPE PEAR, WHITE PEACH, AND DRIED PINEAPPLE ON THE PALATE.

#### 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, AND SUBTLE NOTES OF FLINT. THE ACIDITY IS BRIGHT AND THE FINISH IS CRISP.

#### MERLOT [2022]

THE 2022 MERLOT HAS A BEAUTIFUL NOSE HIGHLIGHTING MEDJOOOL DATES, FRESH HERBS, & IRRESISTIBLE BLACK TEA. THE PALATE OF OVER RIPENED BRAMBLE FRUIT, BLUEBERRY PIE & DARK CHOCOLATE MAKE THIS AN EASY DRINKING WINE, A UNIQUE EXPRESSION OF WHAT WE SHOULD EXPECT FROM MERLOT.

#### CABERNET FRANC [2022]

THIS MEDIUM BODIED WINE PRESENTS AROMAS OF POMEGRANATES, NUTMEG, AND CRANBERRY WALNUT TART. AGED FOR 18 MONTHS IN FRENCH OAK, THE PALATE IS LIVELY WITH NUANCED NOTES OF BOYSENBERRY, FRESH CUT PINE, AND BLACK PEPPER, FINISHING WITH MODERATE TANNINS.

#### ONTOLOGY [2022]

A BALANCED AND APPROACHABLE EXPRESSION OF CHAMBOURCIN WITH BAKING SPICE, RIPE STRAWBERRY AND NEW LEATHER ON THE NOSE FINISHING WITH FLAVORS OF CHERRY COLA AND CRANBERRY COMPOTE LEADING TO A SOFT SUBTLE MOUTH FEEL, WELL-INTEGRATED TANNINS AND ACIDITY.

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