

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.

Chardonnay [2023]

WITH LIME ZEST, LEMON VERBENA, AND ORANGE BLOSSOM, THIS STAINLESS STEEL FERMENTED CHARDONNAY FINISHES WITH CRISP NOTES OF RIPE PEAR, WET STONE, AND FRESH GREEN APPLE ON THE PALATE.

Cabernet Sauvignon [2022]

A BOUQUET OF CHERRY WOOD, PLUM, & A HINT OF VANILLA ENCOMPASS THIS MEDIUM-BODIED CABERNET SAUVIGNON. SMOOTH FLAVORS OF BLACKBERRY AND SMOKE ARE FINISHED WITH RUSTIC, PLAYFUL TANNINS.

MERLOT [2022]

The 2022 Merlot has a beautiful nose highlighting medjool 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.

PHILOSOPHY [2022]

This elegant Bordeaux-Style blend begins with notes of black cherry, clove, and cedar. On the palate, layers of fresh blueberry, violet, dried strawberry and a touch of Tahitian vanilla lead to a lingering, complex finish with well-integrated tannins.

Riesling [2023]

Entirely dry and pale straw in color, this refreshing and beautiful expression of Virginia Riesling expresses fresh lemon zest, musk melon and white flower. The palate exhibits flavors of tangerine, lemon cream pie and apricot, finishing with a beautiful balanced acidity.