

## WHITE & ROSÉ WINES

### ☐ EFFERVESCE 7/30

#### **Sparkling Brut**

Citrus, pear and floral aromas with a hint of yeast. The effervescence brings forth light citrus and a smooth, round mouth feel.

### ☐ 2019 TREBBIANO 5/18

#### **Light-Bodied, Dry White wine**

Delicate floral and herbal aromas give way to refreshingly crisp citrus. Floral and lemon flavors are accented by an almond finish. Trebbiano pairs well with seafood, pestos, and Italian cheeses.

### ☐ 2019 VIOGNIER 6/22

#### **Medium-Bodied, Dry White wine**

Rich pear and apricot flavors accent floral aromas to create a complex yet refreshing wine. This Viognier will pair well with seafood, roasted vegetables and salads.

### ☐ NECTAR 4/16

#### **Sweet, White wine**

Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. This wine pairs well with soft cheeses and fresh fruit. Nectar is sure to be the life of the party.

### ☐ 2019 MOURVEDRE ROSÉ 5/18

#### **Light, Dry Rosé**

Delicate floral and pink grapefruit aromas give way to refreshingly crisp acidity. Dominated by red plum and melon, it has subtle notes of green apple and dried herbs. Paired with Mediterranean or Mexican food, this dry rosé is the perfect feature for a twilight dinner with friends.

### ☐ FRÄULEIN VON 4R 5/15

#### **Sweet Blush**

Citrus aromas give way to bright dragon fruit and strawberry flavors in this teasingly sweet blush.

## RED WINES

### ☐ RANCH RED 6/22

#### **Light-Bodied, Dry Red wine**

With fruit forward flavors of plum and black cherry and a smooth finish, this wine is sure to appeal to almost anyone. This wine pairs well with barbecue, and grilled pork. Ranch Red is the perfect red wine for a summer cook-out.

### ☐ TEMPRANILLO/MALBEC 7/26

#### **Medium-Bodied, Dry Red wine**

Dark plum and black cherry flavors are accented with subtle oak and light tannins. Tempranillo/Malbec will pair well with Mexican food, pizza, and barbecue.

### ☐ 2019 MALBEC 7/26

#### **Medium-Bodied, Dry Red wine**

This Malbec is filled with dark, red fruit and plum flavors accented with a subtle tobacco finish and medium tannins.

### ☐ 2018 CABERNET SAUVIGNON 7/26

#### **Medium-Bodied, Dry Red wine**

Rich dark, red fruit flavors are accented with subtle oak and a smooth finish. This Cabernet will pair well with steak, lamb, or even a grilled hamburger.

### ☐ 2019 PETIT VERDOT 7/26

#### **Medium-Bodied, Dry Red wine**

This Petit Verdot has notes of dried herbs and leather with subtle baked plum and a dry finish. Pair it with grilled flank steak or barbecue for an outstanding meal.

### ☐ 2018 ZINFANDEL 7/26

#### **Full-Bodied, Dry Red wine**

This Mature Zinfandel is brimming with notes of toasted oak and baked plum complimented with soft tannins. It pairs well with red meats or hearty stews.

### ☐ BLACKBERRY & RED WINE 5/18

#### **Semi-Sweet Blend**

Notes of blackberry and pomegranate give way to a subtle sweet finish. This wine is sure to appeal to anyone.

## DESSERT WINES

### ☐ NECTAR NERO 5/18

#### **Dessert Rosé**

With a rich aroma of rose petal and flavors of apricot and tangerine peel, this wine is deceptively complex for a sweet wine. Pair it with salty desserts or let it stand as dessert on its own.

### ☐ PORTEJAS 8/38

#### **Port Style Red wine**

Blended from multiple vintages of Texan-grown Touriga Nacional grapes. This tawny beauty warms the heart with round sweetness and a finish that lasts until long after sunset.