



### Wine Tasting - \$15

#### **Arabella Chenin Blanc**

2016 Robertson, Western Cape, South Africa

This wine is pure and racy. It's a perfect step up from Pinot Grigio for folks looking for a bit of extra aroma, body and spice. A multiple-award winning wine in South Africa, we're confident you won't find a Chenin Blanc of this quality for less anywhere else. A great value! **\$15.99/btl**

#### **Pier Avenue Rose**

2016 Solano County, CA (100% Tannat)

This rose is a beautiful deep salmon color in the glass with a bright nose of watermelon and strawberry. Our rose drinks similar to a Bandol (Provence) style rose: Bone dry with electric acidity and a full, lengthy finish! **\$19.99/btl**

#### **Aranwa Bonarda**

2016 Mendoza, Argentina

Bonarda is the second most planted grape variety in Argentina (after Malbec), and is thought to be the same grape as the Italian Charbono. The grape originally hails from Piedmont, and was brought to Argentina by immigrants. Picture a grape almost the size of a golf ball that's Bonarda. Predictably, with such huge fruit, the variety is super juicy, fruity, and easy drinking. This vintage shows balanced herb and fruit aromas combined with soft tannins and a long finish. Yum. **\$14.99/btl**

#### **Russian Hill "Top Block" Syrah**

2010 Russian River Valley, California

Reminiscent of a Rhone wine with beautiful aromas of licorice, tobacco, cocoa powder, blueberry and plum hint of a complex wine to follow. Silky in texture, the flavors of the aroma profile follow through on the palate with a small touch of purple floral notes. The 2010 vintage is at it's peak now. **\$29.99/btl**

#### **Sean Minor Napa Valley Cabernet Sauvignon**

2016 Napa Valley, California

Sophisticated and refined, Cabernet is always a dinner party favorite. Aromas of ripe blackberry, red and black currants. Flavors of blackberries and ripe plum fill the mid-palate, entwined with black currant, mocha and black pepper, providing for a full-bodied and rich wine experience. The soft tannins and sweet oak balance lead to a long and lingering finish. Pair it with a juicy rib eye! **\$24.99/btl**

**\*1 Tasting fee waived with Purchase of 3 or more bottles\*  
(3 bottles must collectively be valued at \$60 or more to qualify)**