



Wine Tasting - \$15

Varichon & Clerc Privilege Blanc de Blancs

NV, France (*Ugni Blanc, Colombard, Chenin, Chardonnay and Jacquère*)

This pale and brilliant gold wine has white fruit aromas with numerous fine bubbles. The palate is elegant, long-lasting and well balanced between freshness and fruit. Lively mineral attack giving way to aromas of white flowers and exotic fruit. This sparkler was made in the traditional method (AKA Method Champenoise), meaning that it undergoes a secondary fermentation in the bottle which produces the bubbles. **\$15.99/btl**

Toblar Pinot Grigio

2015 Friuli Isonzo DOC, Italy

A beautiful yellow color with copper reflections, this wine is intense and complex, with floral notes of wild roses and acacia. It is elegant and full with a balanced acidity. This is a great pre-dinner (or beach) drink but also pairs well with light appetizers. **\$19.99/btl**

Obvious Wines No. 3 "Light and Lively" Made with Organic & Biodynamic Grapes

2018 Central Valley, Chile (78% Pinot Noir, 22% Tempranillo)

This is an awesome little blend from our friends at Obvious Wines. Sourced from sustainably farmed vineyards in Chile, this wine is the perfect amount of fruit, acid and spice to go with just about anything on the lunch or dinner table. **\$17.99/btl**

Arabella Pinotage

2013 Western Cape, South Africa

I bet the first question in your mind when you read the word Pinotage was "What the hell is a Pinotage?!" Well Pinotage is a grape variety that was created in South Africa in 1925 by Abraham Izak Perold, the first Professor of Viticulture at Stellenbosch University. It is a cross between Pinot Noir and Cinsault and is now known as South Africa's signature red grape! This one possesses inviting aromas redolent of mocha and chocolate. On the palate lovely fruity notes of bananas and blueberries dance on the front end while a nice spicy, smoky undertone rounds out the back end of the wine. A great value at only **\$14.99/btl**

Ammunition Wines "The Equalizer" Red Blend

2015 Sonoma County, CA

Versatile and pleasing to a variety of palettes, this wine consistently delivers the goods. The Equalizer is medium to full-bodied with a fruit-forward character. The nose has plenty of blackberry, black cherry, baking spice and vanilla notes that are both intense yet elegant. The finish is both long and complex with a balance of sweet fruit and tannic structure. Pairs wonderfully with skirt steak, carne asada & any type of grilled meat. This wine loves spicy and blackened foods. **\$22.99/btl**

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