



Wine Tasting - \$15

Acumen Sauvignon Blanc

2016, Napa Valley, California

This pleasing wine begins with a bouquet of citrus blossoms, lemon zest, honeysuckle, beeswax and jasmine. On the palate this medium-bodied wine continues with flavors of kumquat and Meyer lemon along with hints of white peach, starfruit, pineapple rind, pastry cream, sweet hay and limestone. A fresh acidity frames the pure, clean finish. **\$29.99/btl**

Aranwa Rose of Malbec

2015 Mendoza, Argentina

This wine shows intense raspberry color, captivating tropical and red fruit aromas with floral hints. This wine of interesting structure and sweet tannins feels fresh, unctuous and has a well-balanced acidity. Ideal as an aperitif to pair with lighter fish & poultry dishes. **\$13.99/btl**

Stangland Vineyards Pinot Noir

2016 Eola-Amity Hills, Willamete Valley, Oregon

From the 40 year-old vines on this small family owned vineyard, this wine shows impressive structure that hints at its aging potential. Aged in French oak, with old world techniques. This Oregon Pinot has flavors of rich red berries, cured tobacco and floral aroma. Pair with smoked trout, game birds and wild mushroom risotto. **\$23.99/btl**

Archium "Dissident" G-S-M Blend

2015 Santa Barbara County, CA (43% Grenache, 36% Syrah, 21% Mourvedre)

Take the road less travelled with this Rhone style blend. Very light in the glass, this blend offers fairly simple yet likable berry aromas. There's a surprising amount of textural grip to the palate and loads of earthy minerality, with hibiscus, red plum and gravel flavors proving more complex than the nose implied. **\$29.99/btl**

Viti di Mezzo Cabernet Sauvignon

2017 Abruzzo, Italy

This is a complex and sophisticated Cabernet Sauvignon with flavors of ripe red fruits and just the right amount of acid. This features a soft and smooth mouthfeel with velvety tannins. Old world Cabernet Sauvignon at its finest. More demure and elegant than its American counterparts. **\$18.99/btl**

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