

## Appertif (included)

### SPARKLING ROSE'

STRAWBERRIES, ROSES



## Glass or Flight of 3

SECOND GLASS OR FLIGHT \$15 PLUS TAX.  
ADDITIONAL DESSERT WINE(2OZ) \$8 PLUS TAX.  
SELECT FROM THE FOLLOWING FLIGHT MENUS:

### Classic Flight

#### CHARDONNAY 2019 RESERVE

TOASTED ALMOND, TROPICAL FRUIT

#### MERLOT 2014 RESERVE

COFFEE BEANS, BLUEBERRY, OAK

#### CABERNET SAUVIGNON 2016 RESERVE

PLUM, DARK CHOCOLATE, BLACK PEPPER

### Library Flight

#### VIOGNIER 2015\*

ALMOND MILK, HONEY

#### MERLOT 2013 RESERVE\*

PEPPERCORN, BLACK CURRANT, OAK

#### CINSAULT PETITE SIRAH 2014\*

CURRANTS, DARK CHOCOLATE, SAGE

\*LIBRARY WINES- LIMITED QUANTITY BOTTLES ARE  
AVAILABLE FOR PURCHASE, ONLY IN THE FOUNDER'S ROOM.  
LIMIT 3 PER PERSON, PER VISIT.

## Winemaker's Selection

Our winemaker, Rodrigo Gonzalez, enjoys the crisp acidity of the Sparkling Brut from Chile. The Centennial Cuvee' is both elegant and smooth, and food-friendly to him. And the Petite Sirah 2013 Reserve is one of his favorite wines, with super ripe tannins and interesting complexity. Each wine lends itself to a perfect flight encompassing all that Lynfred's wines represent.

### SPARKLING BRUT CHILE

CITRUS, STONE FRUITS, TOASTED ALMONDS,  
HINTS OF HONEY AND GINGER

### CENTENNIAL CUVEE'

BLUEBERRY, VANILLA, BAKING SPICES

### PETITE SIRAH 2013 RESERVE\*

BLACK CURRANT, ESPRESSO, DARK CHOCOLATE

## Digestif (included)

SELECT FROM THE FOLLOWING:

### LATE HARVEST MERLOT\*

HONEY, CANDIED FRUIT

### APRICOCIOUS

FORTIFIED APRICOT WINE

### BARREL RESERVE

WINEMAKER'S SELECTION