



Aperitif (included)

SPARKLING ROSE' (BRUT)

FRUIT FORWARD, REFRESHING AND INVITING ACIDITY

Glass or Flight of 3

SECOND GLASS OR FLIGHT \$15 PLUS TAX.
ADDITIONAL DESSERT WINE(3OZ) \$10 PLUS TAX.
SELECT FROM THE FOLLOWING FLIGHT MENUS:

Classic Flight

VIOGNIER 2019 RESERVE

HONEYSUCKLE, MANGO, HONEY

CABERNET SAUVIGNON 2018 RESERVE

BLACK CURRANT, DARK CHOCOLATE, BLACK PEPPER

PETITE SIRAH 2014 RESERVE

RAISINS, CEDAR, CLOVES, MOCHA

Library Flight

VIOGNIER 2015*

ALMOND MILK, HONEY

CABERNET SAUVIGNON 2016 RESERVE*

CASSIS, EPSRESSO, DRIED PLUMS

PETITE SIRAH 2013 RESERVE*

BLACK CURRANT, DARK CHOCOLATE, ESPRESSO

Winemaker's Selection

*Specially curated by Andres Basso, our
Director of Winemaking and General Manager*

SYRAH 2015*

DELICIOUS OAK FLAVORS AND UNIQUE SMOKY AROMA

CABERNET SAUVIGNON 2019 RESERVE

BLUEBERRY, PLUM, OAK, PEPPER

MANGOVINO

FORTIFIED MANGO WINE
MANGO, HONEY WHISKEY, PEACH, LYCHEE

Digestif (included)

SELECT FROM THE FOLLOWING:

PETITE SIRAH 2017 LATE HARVEST

FIG SPREAD, BLACK CURRANT JELLY

APRICOCIOUS

FORTIFIED APRICOT WINE
SUN-RIPENED APRICOTS, WILDFLOWER, HONEY

BARREL RESERVE

WINEMAKER'S SELECTION
(BARREL SERVICE ONLY)

*LIBRARY WINES— LIMITED QUANTITY BOTTLES ARE
AVAILABLE FOR PURCHASE, ONLY IN THE FOUNDER'S ROOM.