



Aperitif (included)

SPARKLING BRUT

GREEN APPLE, GRAPEFRUIT, PEACH

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

MERLOT 2014 RESERVE

COFFEE BEANS, BLUEBERRY, OAK

CABERNET SAUVIGNON 2018 RESERVE

BLACK CURRANT, DARK CHOCOLATE, BLACK PEPPER

PETITE SIRAH 2014 RESERVE

RAISINS, CEDAR, CLOVES, MOCHA

Library Flight

VIOGNIER 2016 RESERVE*

APRICOT, WALNUT, MANGO

SYRAH 2015*

TART BLACKBERRY, HERBS, VANILLA

CARMENERE/SYRAH/CAB SAUV RSV*

BLUEBERRY, VANILLA, COCOA

Founder's Room Menu

SELECTION OF WINES TO CREATE THE PERFECT FLIGHT FOR ENJOYMENT IN THE FOUNDER'S ROOM.

ADDITIONAL EXPERIENCE AVAILABLE FOR \$15.00.

Winemaker's Selection

Specially curated by Rodrigo Gonzalez, Head Winemaker at Lynfred Winery

CENTENNIAL CUVEE

BLUEBERRY, VANILLA, BAKING SPICES

***ASSEMBLAGE 2017**

GROUND COFFEE BEAN, COCOA

CABERNET SAUVIGNON 2019 RESERVE

BLUEBERRY, PLUM, OAK, PEPPER

Digestif (included)

SELECT FROM THE FOLLOWING:

MERLOT LATE HARVEST

HONEY, CANDIED FRUIT

RUBY RESERVE

FORTIFIED PETITE SIRAH, ZINFANDEL, SANGOIVESE
SWEET OAK, VANILLA, CHOCOLATE, DRIED FIGS

BARREL RESERVE

WINEMAKER'S SELECTION
(BARREL SERVICE ONLY)

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