



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 2016 RESERVE

DRIED PLUMS, DARK CHOCOLATE, VANILLA, OAK

CABERNET SAUVIGNON 2020 RESERVE

DRIED PLUMS, VANILLA, OAK

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

RESERVE*

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 \$16.00.

Winemaker's Selection

*Specially curated by Andres Basso, Director of
Winemaking and General Manager at Lynfred Winery*

CINSAULT PETITE SIRAH 2014*

CURRANTS, DARK CHOCOLATE, SAGE

CABERNET SAUVIGNON 2019 RESERVE

BLUEBERRY, PLUM, OAK, PEPPER

PETITE SIRAH 2019 RESERVE

CHERRY, ESPRESSO, DARK CHOCOLATE, TOASTED OAK

Digestif (included)

SELECT FROM THE FOLLOWING:

CHERRIVINO

FORTIFIED CHERRY WINE

"DIRTY SHIRLEY" ALSO AVAILABLE

LATE HARVEST MERLOT

HONEY, CANDIED FRUIT

*SPECIALLY SELECTED BY ANDRES BASSO, DIRECTOR OF
WINEMAKING AND GENERAL MANAGER*

BARREL RESERVE

WINEMAKER'S SELECTION

(BARREL SERVICE ONLY)

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