



Wine Tasting - \$15

Le Rocher Des Violettes “Touche-Mitaine” *New Arrival!*

2017 Montlouis-sur-Loire, France (100% Chenin Blanc)

According to Wine Spectator which gave this lovely wine 91 points: “Fresh and pure, featuring white ginger, jasmine, verbena, yellow apple and quince notes streaming through. Offers a racy, filigreed finish, with a light, mouthwatering feel. Drink now through 2024.” **\$23.99/btl**

Kieu Hoang Rose of Pinot Noir

2016 Carneros, Napa Valley, CA

The cool climate of the Carneros allows the Pinot Noir to mature evenly, and the reward is aromas of cherry juice, citrus, guava accented by floral notes. The bright cherry flavors are refreshing. Even though the body is light, or we could call it elegant, it holds a firm richness across the pallet into a clean flavorful finish. **\$21.99/btl**

Iris Vineyards Pinot Noir

2014 Willamette Valley, Oregon

Showcasing aromas of raspberry, cranberry, salmonberry and wet stone; this refreshing wine offers a perky acidity, crisp tannins, and a smooth finish. Despite its youth, this is a soft, round, totally accessible wine with pretty flavors of sassafras, pie cherries and cooked plums. It skirts close to an impression of jam, and almost begs for near-term consumption. **\$24.99/btl**

Parrone Cabernet Sauvignon *New Arrival!*

2012 Colchagua Valley, Chile (85% Cabernet Sauvignon, 15% Carmenere)

This cabernet casts aromas of ripe cherries, cassis and black pepper. On the palate, it shows toasted oak, wild plum and spice. With soft, well-integrated tannins, good acidity and lots of extraction, this medium-to-full bodied wine has nice balance and complexity. It has a lengthy finish with fruit and toasted notes. Serve with red meats, meat sauces, oven roasted meats, or grilled Portobello mushrooms, eggplant and zucchini. **\$12.99/btl**

Bueyes Malbec

2015 Uco Valley, Mendoza, Argentina

This wine club selection from January is fermented in stainless steel and aged for 8 months in French and American oak barrels. Aromas of juicy plum and raspberry meet a melange of rosemary and fresh violets. Medium-bodied and luxuriously smooth, flavors of red currants and crushed blueberries lead to a lingering finish of with notes of slate, followed by delicate tannins. **\$22.99/btl**

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