

the. wine shepherd



LUMEN

STANDARD FLIGHT 15

PINOT GRIS, Sierra Madre Vineyard, 2017
GRENACHE, Los Alamos, 2015
PINOT NOIR, Santa Maria Valley, 2015

PREMIUM FLIGHT 25

STANDARD FLIGHT PLUS:
PINOT NOIR, Sierra Madre Vineyard, 2015
PINOT NOIR, Garey Vineyard, 2016

JOIN THE LUMEN VINTAGE CLUB for 25% OFF LUMEN WINES + A FREE PREMIUM LUMEN FLIGHT

UNICORN FLIGHT



RARE SIGHTINGS OF
OLD VINTAGE GEMS

VALLANA, Nebbiolo, Gattinara, Piedmont, Italy, 2008
RED CEDAR, Cabernet Sauvignon, SLO Co, 2000
COLD HEAVEN, Syrah, Santa Barbara Co, 2008

36

BUBBLES

EXTRA BRUT, Colet 'Gran Cuvée,' Penedés, Spain, NV 16
fresh citrus fruit, roasted nuts and a creamy texture

BRUT ROSÉ, Francois Montand, France, NV 11
strawberries and raspberries with crisp and dry on the finish

PINK

GRENACHE ROSÉ, Lumen, Santa Ynez Valley, 2017 11
snappy strawberry, cherry and currant fruit with a silky texture and a long, lingering finish

WHITE

GEWURZTRAMINER, Stolo, Cambria, SLO, 2017 13
from a small, family-owned vineyard just 3 miles from the Pacific Ocean; jasmine, peach and quartz

VERMENTINO, Argiolas, Sardinia, Italy, 2017 10
from the oldest vines of a third-generation, family-owned vineyard; peach, melon, almonds and honey

CORTESE, Broglia, Gavi, Italy, 2016 11
rich and racy from Piedmont's renowned Gavi region; honeydew melon, granny smith apple and crushed flint

LOUREIRO, Quinta do Ameal, Portugal, 2016 13
organically farmed varietal native to Vinho Verde region; minerality, fresh citrus notes, salt and sweet grass

SAUV BLANC, Fevre, St. Bris, Chablis, France, 2017 14
the only white Burgundy not made from Chardonnay; black-currant leaves and exotic fruit

GRENACHE BLANC, Lumen, Santa Ynez Valley, 2016 13
from Camp 4 Vineyard; honeydew, pear and cotton candy

CHARDONNAY, Lumen, Sierra Madre Vineyard, 2017 18
lychee & pineapple fruit with striking acidity & minerality

CHARDONNAY, Heritage de Calcaire, Macon, 2016 13
organically farmed; fresh pear fruit and sweet cream with a flinty minerality

RED

MONICA, Argiolas 'Perdera,' Sardegna, Italy, 2015 9
Indigenous Sardinian grape, organically farmed; pepper and smoked meat with dusty cherry and blackberry

PINOT NOIR, Lumen, Santa Maria Valley, Ca, 2015 15
sustainably farmed; raspberry & strawberry fruit with thyme, sandalwood and cardamom

NEBBIOLO, Vallana, Gattinara, Piedmont, Italy, 2008 30
a library selection from far Northern Piedmont at the base of the Alps; tar, roses, cranberry and red currant

LIATIKO 'Dafnios,' Douloufakis, Crete, 2015 10
Cretan variety, med body with strawberry & earth

CABERNET BLEND, Nuclear 'Red,' California, NV 7
Sonoma blend of Cab, Syrah, and Pinot; sustainably farmed

GRENACHE, Lumen, Los Alamos, California, 2015 15
biodynamic from Martian Ranch; dark cherry, plum, cranberry, nutmeg & brown sugar

SYRAH, Tensley Santa Barbara County 2017 16
from cooler climate vineyards producing bright red fruit and great acidity, notes of plum, blackberries & smoked meats

CAB SAUV, Acre, Napa Valley, 2013 22
classic Napa Cab with jammy fruit and a hint of earth

BEER

ALPINE 'DUET' IPA 6

THIRD WINDOW 'SPRING SAISON' (500ML) 15

BARRELHOUSE OATMEAL STOUT (22oz) 14

PABST BLUE RIBBON 3

CIDER

EDEN 'TWO ELLIES' GRAVENSTEIN (750ML) 22

SCAR OF THE SEA DRY-HOPPED CIDER (375ML) 16

SHACKSBURY 'ARLO' APPLE CIDER 9

EATS

The Black Sheep limited menu is available at The Shepherd after 5pm.



HOST YOUR EVENT AT THE SHEPHERD

Birthdays, weddings, rehearsal dinners, holiday celebrations, or corporate events. The Shepherd can host them all in style.

#wineshepherdsb #lumenwines
#picosalamos

VISIT OUR TASTING ROOM & RESTAURANT

*
pico

458 Bell Street Los Alamos CA
805.344.1122 picosalamos.com