

### El Coto Rioja Blanco

Pale gold-yellow with greenish hues, this wine is intensely aromatic, well balanced, with body and the fruit has a refreshing tart character. Pleasant acidity combines perfectly with an exquisite aftertaste of flowers, fruit and fine herbs. Pairs well with desserts and poultry.

### Kendall Jackson Chardonnay

Tasty tropical flavors such as mango, papaya and pineapple with citrus notes, delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the finish, pairs well with BBQ, beef

### Copper Ridge Chardonnay

Showcases ripe tree fruit with notes of pineapple and mango. The wine is enhanced with notes of toasted oak and brown spice, pairs well with light, summer salads and grilled chicken

### Cave de Lugny Macon Lugny Les Charmes Chardonnay

Has an attractive bouquet of apple-blossom and lime flower hints of Alpine stream and a touch of almond. The palate is well-balanced with tangerine and orange zest on the entry, leading to some subtle honey notes, pairs well with smoked fish, roasted salmon or trout

### Tiefenbrunner Pinot Grigio

Straw yellow in color with lemon highlights, this Pinot Grigio is youthful and lively. On the nose, this wine has aromas of citrus, white flowers, pears, apples, and meadow grass. Up-front citrus flavors give way to stony minerality and a crisp finish, pairs well with grilled fare, from fish and vegetables to veal and poultry

### Eppa White Sangria Suprafruta

An antioxidant rich blend of mangosteen, peach, mango, and blood orange juices. Peach and mango aromas burst from the glass. On first sip, clean, fresh flavors of lemon, lime and orange delight followed by rich tropical flavors of mango and peach pairs well with smoky grilled foods, hard cheeses and deli meats, toasted flatbread and hummus

### Grgich Hills Fume Blanc

A crisp, elegant white wine with flavors of passion fruit, lemon grass and a hint of minerality followed by a long finish, pairs well with buttery and lightly spiced foods, grilled chicken, rice

### Firesteed Reisling

Aromas of green apple and pear blossom combine with rich flavors of vanilla and lemon tart, which expand on the palate and intensify as the wine warms in the glass.

### Senda Verde Godello

Notes of white peaches and pear with some mineral hints. Full and persistent with lush texture on the palate and a fruity mineral finish. Pairs well with grilled fish or poultry.

### Adelsheim Pinot Gris

This wine serves up aromas and flavors of dried peach skin and lively mineral notes. On the palate, it is crisp and lively, pairs well with spicy foods

### Matua Savignon Blanc

Bright, aromatic herbal notes of sage and fresh mint, followed by vibrant citrus and pineapple flavours with great length and structure, pairs well with seafood, root vegetables, poultry

### Cook's Sparkling Wine

Semi-dry, with crisp fruit flavors, complexity, and a long, smooth finish. The aromas of apple and pear are balanced with a bouquet of toasty yeast notes and floral nuances, pairs well with fruit, seafood, salty dishes/appetizers

### Mionetto Prosecco

Floral and fresh, this offers a lively bead and good cut to the flavors of apricot, pickled ginger and honey, pairs well with prsciutto, fried foods, creamy sauces

### Royal Tokaji - The Oddity

Made with the grape variety, Furmint. Waxy stone fruits with honey and lanolin aromas suggest richness, however this is totally dry and surprisingly crisp. Flavours of juicy mandarin and apricots with a herbal tinge extend into a fresh, mineral finish, pairs well with olives, dishes with chili and warm spices as well as cream sauces or garlic

### Seaside Cellars Vinno Verde

This wine is dry, crisp on the palate yet offers unique citrus fruit flavors. Pairs well with appetizers.

### Twisted Moscato

This enchanting refresher offers up a swirl of citrus blossom, honeysuckle and honeydew melon on the nose, complemented by flavors of white peach, orange blossom and sweet nectar. Pairs well with chopped salads, chicken dishes, or fruity desserts.

### Josh Rose

Aromas of fresh strawberries, white flowers and stone fruits. On the palate, the wine is light-bodied, dry, and bursts with citrus, white peach and strawberries, finishing with a crisp, mouthwatering citrus, pairs well with sandwiches, salads, grilled fish and poultry, fresh fruit

### Merriam Vineyards Rose of Pinot Noir

Hints of rose petals on the nose. Strawberry shortcake with a blood orange glaze and just-picked raspberries dance across your tongue with grapefruit on the finish. Pairs well with pork, poultry or fish, summer barbecue

### Copper Ridge White Zinfandel

Delicate strawberry bouquet, with a crisp finish. Light-bodied with perfect balance of sweetness and acidity, pairs well with spicy foods and asian cuisine

# WHITE WINES