



merlot

[mehr-loh] • red wine

a red wine with flavors of plums, black cherries, and herbal notes. known for its smooth, velvety texture.

Welcome: Merlot, Silver Creek Vineyards

Bordeaux, Château Fleur de Cazeau, Saint Émilion
90% Merlot

*Roasted Rainbow Carrots on a Bed of Butter Lettuce
with a Lemon Tahini Drizzle*

Bordeaux, Château Cazeau, Gold Medal AOC Bordeaux,
70% Merlot

*Brie Stuffed with Dried Fruit, Nuts & Honey
And an 18-Month Aged Mimolette Cheese Wedge*

Merlot, Napa Valley Red, Hidden Vines, 80% Merlot

*Chicken Salad Duo with Club Crackers and
Mini Croissants*

Merlot, Schug Winery, Sonoma Valley,
100% Merlot

Tiramisu



Fleur de Cazeau, Saint Emilion 2018

Varietal A classic Right Bank-style red blend primarily of Merlot (90%), with Cabernet Sauvignon & Cabernet Franc.

Appellation Saint-Emilion (Bordeaux) Contrôlée

Tasting Notes

- Dark purple red wine with slow legs. Fruity nose with just the right amount of spice on the palate.

Food Pairing

- Pairs with rich, savory dishes that balance its soft Merlot fruit and firm Cabernet Sauvignon structure; including:
 - **Meat Dishes**
 - Roasted Lamb Chops: The gamey richness of the meat cuts right through the wine's structured tannins.
 - Grilled Ribeye Steak: The high fat content in the steak softens the Cabernet Sauvignon components.
 - Beef Bourguignon: This slow-cooked dish mirrors the earthy notes of the blend.
 - Pan-Seared Duck Breast: The sweet fruit notes of the Merlot complement the rich, dark duck meat.
 - **Vegetarian & Cheese Dishes**
 - Mushroom Risotto: Earthy wild mushrooms harmonize with the subtle graphite and oak flavors in the wine.
 - Roasted Root Vegetables: Caramelized carrots and beets match the natural sweetness of the ripe plum notes.
 - Aged Gouda or Cheddar: Hard, savory cheeses balance the dry finish without overpowering the fruit.



Chateau Cazeau Bordeaux 2020

Varietal

A classic Right Bank-style red blend primarily of 70% Merlot, 30% Cabernet Sauvignon & 10% Cabernet Franc.

Appellation

Saint-Emilion (Bordeaux),
Appellation D'Origine Protégée

Tasting Notes:

- Deep ruby color, aromas of ripe red fruits such as cherry or plum, sometimes underlined by slightly spicy notes and a subtle touch of wood or undergrowth.
- On the palate, the attack is supple, the substance balanced and the tannins often round and melted, for a soft and harmonious finish.

Food Pairing

- Pairs with a wide range of traditional dishes.
- It will sublimates a grilled prime rib, a spiced duck breast, a platter of artisanal charcuterie or a hard cheese



Schug Sonoma Valley Merlot 2016

Varietal 95% Merlot; 3% Cabernet Franc;
2% Cabernet Sauvignon

Appellation Schug Carneros Estate Winery
AVA of Carneros in California

Tasting Notes

- A spicy bouquet, deep color.
- Exhibits full-bodied flavors of cherry, blackberry and spice.
- Vanilla and tobacco undertones.
- Supple tannins and balanced acidity due to the cooler Carneros microclimate.

Food Pairing

- **Meat Dishes**
 - Lamb dishes, such as lamb chops or roasted lamb that complement the wine's dark fruit and spice.
 - Steak or pasta bolognese
 - Hearty Stews
 - Grilled Meats
- **Vegetarian & Cheese Dishes**
 - Mushroom dishes or grilled poultry for lighter, earthy matches.



Shelter Napa Valley Merlot 2017

Varietal

100% Merlot or a Merlot-dominant variety

Appellation

Napa Valley in California

Tasting Notes

- Bold, fruit-forward red wine
- Expressive and explosive, featuring dried red plums, black raspberries, dark chocolate, and spicy oak.
- Full-bodied and rich, with other flavors of candied cherry, cassis, and licorice, rounded out by subtle notes of cinnamon spice.
- Well-rounded, smooth tannins with a clean, balanced structure; that carry into a long, lingering finish.

Food Pairing

- **Meat Dishes**
 - Grilled Meats: Seared ribeye steak, barbecued beef brisket, or grilled lamb chops.
 - Roasted Poultry: Pan-roasted duck breast with a plum sauce glaze.
 - Pot roast
- **Vegetarian, Pasta & Cheese Dishes**
 - Rich Pasta: Rigatoni with a hearty, slow-cooked beef bolognese sauce.
 - Grilled portobello mushroom burgers with melted provolone cheese.
 - Hard Cheeses: Aged Gouda, sharp Cheddar, or creamy Gruyère.



Les Lunelus Touraine Sauvignon Blanc 2023

Varietal

100% Sauvignon Blanc

Appellation

Touraine, Loire Valley, France
(Appellation D'Origine Contrôlée)

Tasting Notes

- **Bright, citrus-driven, mineral** with crisp acidity and classic Touraine freshness.
- **Citrus aromas** — lemon, lime, and grapefruit dominate both nose and palate.
- **Green apple** and **white blossoms** add lift and freshness.
- **Gooseberry** and **fresh herbs** contribute a classic Loire Sauvignon character.
- **Minerality** — wet stone, subtle chalk, and clean mineral edges.
- **Exotic fruit** — hints of pineapple and other tropical notes appear in producer descriptions.
- **Dry, supple**, and **medium-bodied** with vibrant acidity.
- **Fresh, crisp finish** with lingering citrus and minerality.

Food Pairing:

- Oily fish, shellfish, salads, and goat cheese.

