Wines (and pricing)

bottle (full price / wine club price) by the glass ~ red \$10 (\$9): white \$8 (\$7)

Whites

- 2019 Sauvignon Blanc (\$25 / \$20)
 Creamy green apple and lemon. Lightly acidic.
- 2019 Verdejo (\$25 / \$20)
 Bright, crisp, dry, slightly tart with light acids.
- 🧚 2019 Viognier (\$25 / \$20)
 - Balanced, floral and smooth; citrus/pear notes.
- 2018 Late Harvest Viognier (\$32 / \$25⁶⁰) (dessert) Juicy ripe peaches and honey. Not too sweet.
- 2021 Vino Miércoles (\$25 / \$20)Citrus forward, floral, soft honeysuckle finish.

Rosé and Blends

- 2020 White Tempranillo (\$25 / \$20)
 Soft, smooth, slightly sweet; citrus/pear notes.
- 2016 "Vionillo" (\$30 / \$24)Medium body; ripe cherries, pepper & vanilla.

Reds

- 2015 Tempranillo (\$35 / \$28)
 - Spicy nose, soft and mellow with light tannins.
- 2016 Malbec (\$35 / \$28
 - Bold; cherry, plum and raspberry flavors.
- 🧚 2015 Mourvèdre (\$35 / \$28)
 - $Smoky, velvety-soft, with \ hints \ of \ cranberry.$
- 2018 Carménère (\$35 / \$28)
 - Medium bodied; spicy, earthly, cherry flavors.
- 2017 Tannat (\$35 / \$28)
 - Rich layers of dried fruits and dark chocolate.
- 2016 Tempranillo Dessert Wine (\$40/\$32) Port-style; rich, smooth and velvety.



