

Tasting Flights

100% estate grown grapes

\$15 per flight ~ 4 tastes

(tasting fee waived with purchase of 2 bottles)

Your Choice ~ Pick 4

Whites ~

- ☐ 2019 Verdejo
Bright, crisp, dry, a bit tart with light acids.
- ☐ 2019 Sauvignon Blanc
Creamy, green apple and lemon. Lightly acidic.
- ☐ 2023 Viognier
Violets & lavender nose; soft, dry floral finish.

Rosé and Blends ~

- ☐ 2025 Carménère Rosé
Peach nose and flavors; creamy citrusy finish.
- ☐ 2016 "Vionillo"
Medium body; ripe cherries, pepper & vanilla.

Reds ~

- ☐ 2016 Mourvèdre
Light - medium; dry rustic juicy currant taste.
- ☐ 2018 Carménère
Medium bodied; spicy, earthy, cherry flavors.
- ☐ 2016 Tempranillo
Cranberry, raspberry spice and dark chocolate.
- ☐ 2017 Malbec
Deep dried cherry and a hint of black pepper.
- ☐ 2017 Tannat
Rich layers of dried fruits and dark chocolate.

Dessert ~

- ☐ 2018 Late Harvest Viognier
Juicy ripe peaches and honey. Not too sweet.
- ☐ 2016 Tempranillo Dessert Wine
Port-style; rich, smooth and velvety.

