

DISCOVERY TASTING

Duet Tasting: Discover the subtle differences between two similar wines in a side-by-side tasting.

Standard tasting \$10 | Tasting & souvenir wine glass \$13

DUET #1

Green flavors are highlighted in these two grassy, citrusy wines: Grüner Veltliner from Austria and Sauvignon Blanc from California.

GRÜ-V

FROM THE CELLAR



GREEN APPLE LEMON & LIME GRASS HERBS WHITE PEACH



ORIGIN
AUSTRIA

PERSONALITY
FRESH & GREEN

PAIRING
BALMY SUMMER NIGHTS

SAUVIGNON BLANC



LEMON GREEN APPLE GRASS GRAPEFRUIT



ORIGIN
CALIFORNIA

PERSONALITY
CLEAN & CRISP

PAIRING
CITRUSY FLAVORS & FRESH PRODUCE

DUET #2

Primitivo is the Italian cousin of Zinfandel. Try our California Old Vine Zin alone and in a blend with its cou-ZIN!

PRIMZIN

FROM THE CELLAR



BLUEBERRY JAM PLUM BLACKBERRY PIE CLOVE VANILLA



ORIGIN
ITALY & CALIFORNIA

PERSONALITY
JAMMY & RIPE

PAIRING
RICH TOMATO SAUCE DISHES

OLD VINE ZIN



RASPBERRY CRANBERRY BLACKBERRY PEPPER SPICES



ORIGIN
LODI, CALIFORNIA

PERSONALITY
DENSE & JAMMY

PAIRING
MEAT STEWS THAT COOK ALL DAY LONG

DUET #3

The Iberian Peninsula is famous for chewy and rich wines. Tempranillo from Spain and Rio de Ouro from Portugal both showcase these flavors.

RIO DE OURO

FROM THE CELLAR



BLACK PLUM BLACKBERRY FENNEL SEED CHOCOLATE DRIED FIGS



ORIGIN
TOURIGA NATIONAL FROM THE DOURO VALLEY

PERSONALITY
DARK & CHOCOLATY

PAIRING
HEARTY STEWS & BRAISED MEAT

TEMPRANILLO



RED PLUM BLACK CHERRY VANILLA LEATHER POTTING SOIL



ORIGIN
RIOJA, SPAIN

PERSONALITY
LUSH & SPICY

PAIRING
BRAISED OR STEWED MEAT DISHES

DUET #4

Vin Velouté is a velvety smooth wine that offers lovers of Sweet Red a stepping-stone to drier wines.

VIN VELOUTÉ

WINE CLUB EXCLUSIVE



BLACKBERRY PIE CHERRY COLA VANILLA CARAMEL RASPBERRY JAM



ORIGIN
CALIFORNIA

PERSONALITY
JAMMY & LUSCIOUS

PAIRING
BARBECUE & DARK CHOCOLATE

*21.99 Member pricing through June 30
24.99 Retail pricing starting July 1*

ROMANCE RED



GRAPE JELLY PURPLE GRAPES ROSES RED CHERRY VANILLA



ORIGIN
NEW YORK

PERSONALITY
JUICY & FRESH

PAIRING
DATE NIGHT WINE: PAIR WITH THE ONE YOU PAIR WITH