

# April 2024: Variety Tasting

Standard Tasting \$12 · Tasting & Souvenir Wine Glass \$17



## Pear Seltzer

Premium Wine-Based Seltzer

Green Apple Golden Pear White Flowers Lemon Green Pear

**PERSONALITY**  
Refreshing & Bright

**PAIRING**  
Everything!

15.99

FROM THE CELLAR

## Artist's White Blend

Yellow Apple Meyer Lemon Pineapple Cream White Flowers

**ORIGIN**  
California

**PERSONALITY**  
Aromatic & Creamy

**PAIRING**  
Rich Seafood & Roast Chicken

24.99

### Duet 1

Aging Chardonnay in oak barrels adds touches of nuttiness and spice. Not using oak barrels means that nothing masks the fresh fruit flavors.

## Unoaked Chardonnay

Yellow Apple Lemon Green Apple Melon

**ORIGIN**  
Washington

**PERSONALITY**  
Bright & Clean

**PAIRING**  
Light Seafood & Poultry Dishes

18.99

## Chardonnay

Yellow Apple Toast Pineapple Butter Banana

**ORIGIN**  
Lodi, California

**PERSONALITY**  
Creamy & Rich

**PAIRING**  
Grilled Seafood, Chicken & Creamy Sauces

19.99

### Duet 2

While Malbec is famous in Argentina, Bonarda — the second most planted grape — is less known. See how it shows up in this blend by comparing it to Malbec.

WINE CLUB EXCLUSIVE

## Bonarda Malbec

FEATURING THE CONUNDRUM AERATOR

Black Plum Cherry Raspberry Jam Tobacco Coffee

**ORIGIN**  
Argentina

**PERSONALITY**  
Bold & Juicy

**PAIRING**  
Steak With Chimichurri

22.99 Member Pricing through April 30  
28.99 Retail Pricing starting May 1

## Malbec

Blackberry Blueberry Black Cherry Pepper Spices

**ORIGIN**  
California

**PERSONALITY**  
Dark & Juicy

**PAIRING**  
Smoky or Grilled Steak

24.99

## Tempranillo

Red Plum Black Cherry Vanilla Leather Coffee

**ORIGIN**  
Rioja, Spain

**PERSONALITY**  
Lush & Spicy

**PAIRING**  
Braised or Stewed Meat Dishes

26.99

## Vin Chocolat Noir

Chocolate Red Cherry Raspberry Vanilla Blackberry

**PERSONALITY**  
Rich & Chocolaty

**PAIRING**  
A Roaring Fire & A Good Book

16.99