

# June 2024: Variety Tasting

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



## Duet 1

Both grapes are known for their bright acidity, but Sauvignon Blanc tends toward fresh, grassy styles, while Chardonnay leans toward richness.

### Blanc de Blanc



Green Apple Peach Lemon Flowers Pear



**ORIGIN**  
California  
**PERSONALITY**  
Lush & Clean  
**PAIRING**  
Fried Foods  
& Light Seafood

18.99

### Sauvignon Blanc



Lemon Green Apple Grass Grapefruit



**ORIGIN**  
California  
**PERSONALITY**  
Clean & Crisp  
**PAIRING**  
Citrusy Flavors  
& Fresh Produce

19.99

### Chardonnay



Yellow Apple Toast Pineapple Butter Banana



**ORIGIN**  
Lodi, California  
**PERSONALITY**  
Creamy & Rich  
**PAIRING**  
Grilled Seafood,  
Chicken &  
Creamy Sauces

19.99

### Gewürztraminer

(geh-VERTZ-trah-mee-nur)



Lychee Melon Grapefruit Roses White Flowers



**ORIGIN**  
San Bernabe,  
California  
**PERSONALITY**  
Perfumed & Fruity  
**PAIRING**  
Spicy Dishes, Indian  
& Thai Foods

18.99

## Duet 2

Shiraz, known as Syrah in France, is a major part of Côtes du Rhône wines, adding its signature peppery notes to the blend.

WINE CLUB EXCLUSIVE

### Côtes du Rhône Rouge

FEATURING THE VINAER AERATOR COPPER



Plum Red Cherry Fig Herbs Roses



**ORIGIN**  
France  
**PERSONALITY**  
Rich & Herbal  
**PAIRING**  
Classic French  
Brasserie Cuisine

22.99 Member Pricing through June 30  
28.99 Retail Pricing starting July 1

### Shiraz



Blackberry Olive Licorice Vanilla Violets



**ORIGIN**  
Barossa Valley,  
Australia  
**PERSONALITY**  
Bold & Dark  
**PAIRING**  
Short Ribs  
& Pork Belly

29.99

### Cabernet Sauvignon



Blackberry Black Cherry Vanilla Bay Leaf Bell Pepper



**ORIGIN**  
California  
**PERSONALITY**  
Dark & Rich  
**PAIRING**  
Anything From  
Burgers to Steak

24.99

### White Sangria



Passion Fruit Apricot Tangerine Yellow Apple Pineapple



**PERSONALITY**  
Tropical & Fruity  
**PAIRING**  
Paella &  
Summer Salads

16.99