

WINE BASICS

& Tasting

SPARKLING/CHAMPAGNE TASTING NOTES



BRAND / NAME

Moet & Chandon Imperial

VARIETAL

Champagne

APPELATION

France

TASTING NOTES

The delicious sumptuousness of whitefleshed fruits (pear, peach, apple)

FOOD PAIRING SUGGESTIONS

Mixed salads, plates of seafood, white fish, raw or only slightly cooked, to keep them juicy and plump, dumplings, pasta, poached or roasted white meat, in light sauces.



SPARKLING/CHAMPAGNE TASTING NOTES



BRAND

La Marca

VARIETAL

Prosecco

APPELLATION

Prosecco DOC, Italy

TASTING NOTES

Crisp clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

FOOD PAIRING SUGGESTIONS

Seared tuna with sesame, avocado, crab and yuzu jelly, and a petit four of candied raspberry almonds



SPARKLING / CHAMPAGNE TASTING NOTES



BRAND / NAME

Dom Perignon Champagne Brut

VARIETAL

Champagne

APPELATION

France

TASTING NOTES

Fragrant notes of toasted brioche and grilled nut. Smooth, balanced with the fine mousse caressing the palate, lasting finish

FOOD PAIRING SUGGESTIONS

Smoked foods or slightly spicy dishes



ROSÉ WINETASTING NOTES



BRAND / NAME

Notorious Pink Rosé

VARIETAL

Rosé - Grenache

APPELATION

France

TASTING NOTES

Soft sents of peach, honeydew and a touch of raspberry. Palate is light and bright with refreshing acidity, clean finish

FOOD PAIRING SUGGESTIONS

Soft cheese, grilled or fried chicken, veggies and salad



ROSÉ WINE TASTING NOTES



BRAND / NAME

The Pinot Project

VARIETAL

Rosé

APPELATION

France

TASTING NOTES

Dry, crisp acidity and good structure. Floral and fruity bouquet of raspberries and rose petals. Lively on the palate and a long, seamless finish.

FOOD PAIRING SUGGESTIONS

Soft cheese, grilled or fried chicken, veggies and salad





BRAND / NAME

Proverb

VARIETAL

Chardonnay

APPELATION

California, USA

TASTING NOTES

Ripe citrus, apple, pear, melon, vanilla notes and creamy toasty. Overall bright and balanced.

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Clos Du Bois

VARIETAL

Chardonnay

TASTING NOTES

Brilliant silver straw yellow in color.

Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream. Tastes of bright, juicy ripe apple and pear.

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Simi

VARIETAL

Chardonnay

APPELATION

Sonoma County, California

TASTING NOTES

Aromatics of citrus, lightly spiced with toasty oak and hints of buttery cream add a savory character with nectarine and peach.

FOOD PAIRING SUGGESTIONS





BRAND

Chateau St. Jean

VARIETAL

Chardonnay

APPELATION

California

TASTING NOTES

Aromas of apple and pear with tropical notes of pineapple topped with lemon and lime zest. Flavors of oak spice notes with hints of hazelnut.

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Mieomi

VARIETAL

Chardonnay

TASTING NOTES

Layers of stone fruit, and hints of citrus and apple. Ripe Tropical fruit, honey and baking spice on the nose. Highlighted by minerality

FOOD PAIRING SUGGESTIONS

Lobster, scallop, corn chowder, soft cheeses





BRAND / NAME

Sonoma-Cutrer

VARIETAL

Chardonnay

APPELLATION

Russian River Valley

TASTING NOTES

Flavors of crisp, zesty lemon, green apple, lime and barrel spice.

FOOD PAIRING SUGGESTIONS

Lobster, scallop, corn chowder





BRAND / NAME

Cakebread

VARIETAL

Chardonnay

APPELATION

Napa Valley, California

TASTING NOTES

Medium-bodied with crisp acidity. Aromas of peach, sliced apple and crushed stones.

Creamy and straightforward

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Chateau Montelana

VARIETAL

Chardonnay

APPELATION

Napa Valley, California

TASTING NOTES

Crisp, refreshing acidity with apple, pear and citrus notes. Finish is lengthy and tart

FOOD PAIRING SUGGESTIONS

Pork, rich fish like salmon and tuna, veggies, cheese and mixed nuts





BRAND / NAME

Stag's Leap Karia

VARIETAL

Chardonnay

APPELLATION

Napa Valley

TASTING NOTES

Citrus and subtle tropical fruit notes along with apricot, toasted almonds and orange blossom.

FOOD PAIRING SUGGESTIONS

Grilled chicken with lemon aioli, grilled salmon with a cucumber, tomato and fresh dill salsa or roast chicken breast stuffed with spinach and feta cheese.





BRAND / NAME

Tom Gore

VARIETAL

Sauvignon Blanc

APPELATION

California

TASTING NOTES

Favors of simple citrus and light bitter notes. Subtle tropical hints of citrus and pear.

FOOD PAIRING SUGGESTIONS

Shellfish, veggies, goat cheese, flatbreads





BRAND / NAME

Kim Crawford

VARIETAL

Sauvignon Blanc

APPELLATION

New Zealand

TASTING NOTES

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

FOOD PAIRING SUGGESTIONS





BRAND

Ecco Domani

VARIETAL

Pinot Grigio

APPELLATION

Italy

TASTING NOTES

Delicate floral aroma and a crisp, refreshing finish. Fruit complexities on the palate of lemon, apple, apricot and pineapple

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Terlato

VARIETAL

Pinot Grigio

APPELLATION

Friuli, Italy

TASTING NOTES

A creamy white, featuring a rich hint of marzipan, layered with flavors of poached apricot, grapefruit peel, lentil and ground ginger. Light- to medium-bodied and lightly juicy on the delicate, minerally finish.

FOOD PAIRING SUGGESTIONS

Blue House Salmon, Vegetable Stir-Fry





BRAND / NAME

Santa Margherita

VARIETAL

Pinot Grigio

APPELATION

Italy

TASTING NOTES

Dry white wine, clean, intense aroma and bone-dry taste with an appealing flavor of Golden Delicious apples

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Pinot Project

VARIETAL

Pinot Grigio

APPELATION

California

TASTING NOTES

High acidity and heavy oak, mediumbodied with hints of fresh grass on the nose and creamy on the palate

FOOD PAIRING SUGGESTIONS

Pork, rich seafood, poultry, veggie





BRAND / NAME

Chateau Ste. Michelle

VARIETAL

Riesling

APPELLATION

Columbia Valley

TASTING NOTES

Range of flavors and styles in our Riesling. The warmer sites add more tropical flavors while the cooler sites bring more pear and lemon-lime notes.

FOOD PAIRING SUGGESTIONS

Light pasta and rice dishes, grilled fish, and a wide array of cheese.





BRAND:

Proverb

VARIETAL:

Cabernet Sauvignon

APPELLATION:

California

TASTING NOTES:

Flavors of rich blackberry meld with hints of mocha, vanilla, and oak.

FOOD PAIRING SUGGESTIONS:





BRAND

Storypoint

VARIETAL

Cabernet Sauvignon

APPELLATION

California

TASTING NOTES

Expressive notes of dark fruit and fragrant baking spices. Rich layers of blackberry, dark cherry, mint, sage, and black tea and finished with unique oak signature of cocoa, molasses, and gingerbread.

FOOD PAIRING SUGGESTIONS

Veal, pork, beef, lamb, duck, game, roast chicken, ribs, hamburgers, barbecue, roasted, braised, grilled dishes and stews.





BRAND

Sterling Vintner's Collection

VARIETAL

Cabernet Sauvignon

APPELLATION

California

TASTING NOTES

Aromas of blackberries, with accents of caramel and mocha. Smooth, balanced flavors of plum, blackberry pie, and toffee

FOOD PAIRING SUGGESTIONS

Veal, pork, beef, lamb, duck, game, roast chicken, ribs, hamburgers, barbecue, roasted, braised, grilled dishes and stews.





BRAND / NAME

Simi

VARIETAL

Cabernet Sauvignon

APPELATION

Alexander Valley, California

TASTING NOTES

Flavors of red plum, cassis, blackberry and cherry. Aromas of baking spices, hints of cedar, chocolate and toasty oak.

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Louis Martini

VARIETAL

Cabernet Sauvignon

APPELATION

Alexander Valley, Sonoma County

TASTING NOTES

Smooth, full-bodied with notes of black plum and currant, tight and polished tannins, flavorful finish

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Jordan

VARIETAL

Cabernet Sauvignon

APPELATION

Alexander Valley, California

TASTING NOTES

Plush mouthfeel, silky and supple tannins with hints of espresso and dark black cherry.

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Silver Oak

VARIETAL

Cabernet Sauvignon - Napa

APPELATION

Alexander Valley, California

TASTING NOTES

Flavors of black currant, jam, rose petals, chocolate and sandalwood. Medium-bodied with mocha and cedar on the finish

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Stag's Leap Artemis

VARIETAL

Cabernet Sauvignon

APPELLATION

Napa Valley

TASTING NOTES

Rich, dark chocolate, black cherries, cassis and espresso.

FOOD PAIRING SUGGESTIONS

Veal, pork, beef, lamb, duck, game, roast chicken, ribs, hamburgers, barbecue, roasted, braised, grilled dishes and stews.





BRAND / NAME

Pinot Project

VARIETAL

Pinot Noir

APPELATION

California

TASTING NOTES

Balanced on the palate with notes of black cherry and five spice with a smooth lingering finish. Cool garnet in color with aromas of pomegranate and fresh roses.

FOOD PAIRING SUGGESTIONS





BRAND

Mark West

VARIETAL

Pinot Noir

APPELLATION

California

TASTING NOTES

Aromas of dark berry and cassis with notes of sweet baking spice and savory oak. A pleasing mix of black cherry, cola, strawberry, plum, and soft tannins balanced out by a round mouthfeel.

FOOD PARIING SUGGESTIONS

Salmon, roasted chicken, pasta dishes, stews, brie cheese and fruits





BRAND / NAME

Erath

VARIETAL

Pinot Noir

APPELLATION

Dundee Hills, Oregon

TASTING NOTES

Cherry candy, pomegranate, candied orange peel and a touch of anise concluding with a nicely uplifting finish.

FOOD PAIRING SUGGESTIONS

Poultry and pasta dishes and medium cheeses





BRAND / NAME

Sonoma Cutrer

VARIETAL

Pinot Noir

APPELATION

Russian River Valley

TASTING NOTES

Flint and mineral aromas on the nose give way to ripe apple and stone fruit notes. The finish is spiked with lime and honey.

FOOD PAIRING SUGGESTIONS

Poultry, beef, hard cheeses, nuts, pasta, bread and chocolate





BRAND / NAME

Gascon

VARIETAL

Malbec

APPELATION

Mendoza, Argentina

TASTING NOTES

Full-bodied wine with deep color, flavors of blackberry, plum, dark cherry and a hint of mocha. Elegant and rich in texture with soft, velvety finish

FOOD PAIRING SUGGESTIONS





BRAND / NAME

BV Costal

VARIETAL

Merlot

APPELATION

California

TASTING NOTES

Lighter bodied with acidity and tannins that emerge and fade quickly, Notes of cranberry, plum, red fruit and mocha

FOOD PAIRING SUGGESTIONS





BRAND / NAME

Amarone

VARIETAL

Malbec

APPELATION

Italy

TASTING NOTES

Complex, full-bodied wine with medium tannins. Notes of cherry, strawberry, tobacco and vanilla create a long taste and finish

FOOD PAIRING SUGGESTIONS

Blue cheese, lamb, steak, burgers, pasta, pizza and nuts





BRAND

19 Crimes

VARIETAL

Red Blend

APPELLATION

Australia

TASTING NOTES

Flavors of vanilla complemented by subtle flavors of chocolate and a cedary spice with rich mouthfeel and a soft, lingering finish.

FOOD PAIRING SUGGESTIONS

