

SALEM WINE CO., PINOT NOIR, EOLA-AMITY HILLS, OREGON

Grape Varietal: Pinot Noir

Region: Eola-Amity Hills, Willamette Valley, Oregon

Vintage: 2017

Aged: Fermented in stainless tanks and matured in 15 months in neutral oak barrels.

Aroma: Violet, strawberry, ripe cherry, potting soil.

Taste: Earthy, strawberry, cranberry, cherry, and oak.

Finish: Round, earthy and structured.

Price on Menu: \$18

Possible Pairings:

Additional Notes: Sustainable, biodynamic, and dry-farming.



AMICI CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CA

Grape Varietal: Cabernet Sauvignon

Region: Napa Valley, California

Vintage: 2016

Aged: Aged 22 months in 100% new French Oak barrels.

Aroma: Blackberry, black currant, and blueberry, cedar.

Taste: Fruit-forward, black raspberry, black plum, and blackberry cobbler, with spice, savory herbs, vanilla, and hazelnut.

Finish: Drying tannins linger on the medium-long finish.

Price on Menu: \$26

Possible Pairings:

Additional Notes:



MARQUES DE RISCAL, TEMPRANILLO, RIOJA, SPAIN

Grape Varietal: 90% Tempranillo, 10% Graciano

Region: Rioja, Spain

Vintage: 2012

Aged: 2 years in American Oak barrels.

Aroma: Dried berry, chocolate, spice, and earthy.

Taste: Plum, blackberry, dark berries, light toast, oak, tobacco, vanilla, leather, earthy, smoke.

Finish: Structured and powerful. Long with slight reminder of fine oak.

Price on Menu: \$25

Possible Pairings:

Additional Notes: This was the first winery in the Rioja to produce wines following the Bordeaux method. Planted in the best clay-limestone soils of Rioja.

