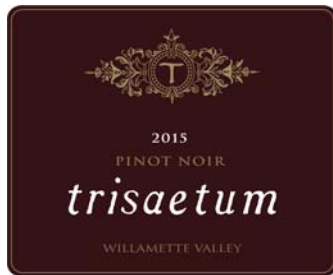


# Wines from the Pacific Northwest

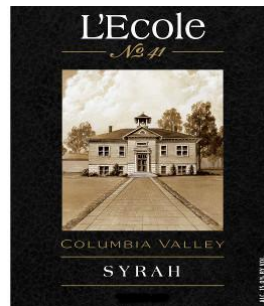


**Trisaetum Pinot Noir 2015**  
Appellation: Willamette Valley, OR  
Varietal: 100% Pinot Noir  
Aged: Stainless Steel

"This Pinot Noir is a combination of barrels from our three estate vineyards, representing the best AVAs of Oregon's Willamette Valley. Ruby garnet in color with striking aromas of freshly ground nutmeg, Marionberry, and wood spices. The palate exudes grace with red fruit flavors that finish with a hint of toasted oak. The lively acidity is balanced by finely-textured tannins and a firm, long finish."

Tapas Pairing:

Seared Sonoma Duck Breast,  
Roasted Red Potatoes,  
Red Wine-Cherry Reduction

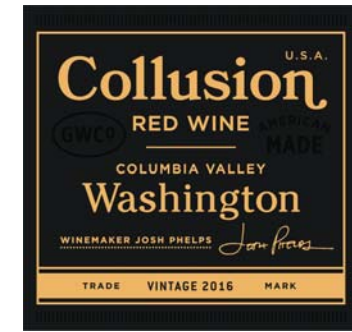


**L'Ecole No. 41 Syrah 2015**  
Appellation: Columbia Valley  
Varietals: 82% Syrah, 16% Grenache,  
2% Mourvedre  
Aged: 18 Months French Oak

"Dark, robust and spicy this full bodied Syrah shows rich flavors of black & blue berries, peppercorn, and licorice through an earthy finish."

Tapas Pairing:

Grilled Prime Sirloin,  
Red Wine-Mushroom Risotto,  
Green Peppercorn Demi



**Collusion Red Wine 2016**  
Appellation: Columbia Valley, WA  
Varietals: 43% Merlot, 34% Cabernet,  
19% Malbec, 4% Syrah  
Aged: French Oak

"Garnet red in color, the wine opens with warm, sweet and inviting scents of blackberry jam, raspberry, forest floor, vanilla and cedar. The wine is very broad and open on the palate, with mingling flavors of fresh, ripe black cherry, restrained oak, vanilla and clove that continue well into the lingering finish. The luxurious mouthfeel provided by velvety, mature tannins assures that this wine will continue to improve in the bottle."

Tapas Pairing:

Whipped Goat Cheese Crostini,  
Berry Compote