

Wines from Sonoma

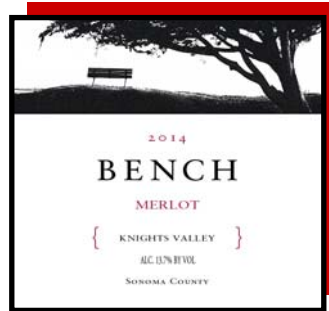


Banshee Pinot Noir 2016
Appellation: Sonoma County
Varietal: 100% Pinot Noir
Aged: 11 Months French Oak

“The 2016 edition is an exciting, yet friendly wine, bursting at the seams with aromas of macerated wild berries and an elegant, soft earth undertone. The flavors combine both sweet and tart, reminiscent of Santa Rosa plums and wild blackberries that grow so commonly in Sonoma Wine Country. The finish is bright, slightly herbal, and savory making this an excellent food wine, as well as a charming drinking experience by itself.”

Tapas Pairing:

Grilled Prime Sirloin, Mushroom Polenta, Red Wine-Cherry Reduction



Bench Knights Valley Merlot 2016
Appellation: Knights Valley
Varietal: 100% Merlot
Aged: 18 Months French Oak

“Brilliant ruby red hue, the nose is expressive with cherry cream, blackberry reduction and cedar. The palate is creamy and lush, flavors of pie crust, dark forest fruits and tangy Marion-berries meld together on a lasting, elegant finish.”

Tapas Pairing:

Whipped Goat Cheese Crostini, Berry Compote



Highway 12 Red Blend 2015
Appellation: Sonoma County
Varietals: 61% Merlot, 12% Cabernet, 12% Petit Verdot, 5% Cab Franc, 4% Syrah, 4% Malbec
Aged: 15 months in French Oak

“A fruity, leathery nose offers a glimpse into what unfolds on the palate. Hefty bright notes of ripe plum, currant jelly and a tinge of sweet tobacco fill the senses with the first sip. As this breathes, it morphs into something exceptionally smooth and round, a result of the introduction of soft tannins and lightly burnt toffee oak. The fig jam finish lingers but just long enough to go in for the next sip.”

Tapas Pairing:

Tagliatelle Pasta with Braised Short Rib and Roasted Oyster Mushroom