

# Favorites of 2018!!



**Steele "Block N" Pinot Noir 2014**  
Appellation: Bien Nacido Vineyard, S. Barbara  
Varietal: 100% Pinot Noir  
Aged: 12 Months French Oak

"This vineyard, given its coastal influence, produces a wine with freshly picked strawberry, Bing cherries, cloves, and spice, aromas and flavors. But still has a balance of acidity and a finish that lingers of sweet tobacco and spices."

Tapas Pairing:

Short Rib Stuffed Piquillo,  
Red Wine Demi

**Intrinsic Red Wine 2016**  
Appellation: Columbia Valley, WA  
Varietals: 52% Cabernet Franc, 44% Malbec,  
3% Cabernet Sauvignon, 1% Merlot  
Aged: 9 Months French Oak

"This wine opens with refined notes of raspberry, white tea leaves, a hint of fresh mint and lavender. The flavors are layered with milk chocolate, fig reduction, dark plum and licorice root, and the texture is angular, yet sophisticated, with chocolate ganache details in the finish."

Tapas Pairing:

Finocchiona & Arugula Flat Bread,  
Pickled Shallot, Shaved  
Hickory Groves Cheese

**Marietta Cellars "Armé" Cabernet 2015**  
Appellation: Sonoma County  
Varietals: 83% Cabernet, 9% Merlot,  
6% Malbec, 2% Petit Verdot  
Aged: 20 Months Oak

"The 2015 Armé, Marietta's Cabernet Sauvignon-based blend, is fabulous, not to mention a tremendous value. Grilled herbs, plums, blueberry jam, spice, mint and leather give the 2015 its nuance and complexity. Supple and beautifully layered in the glass, the 2015 hits all the right notes. What a gorgeous wine this is."

Tapas Pairing:

Mole Pork Loin, Yellow Rice,  
Cherry-Red Wine Reduction