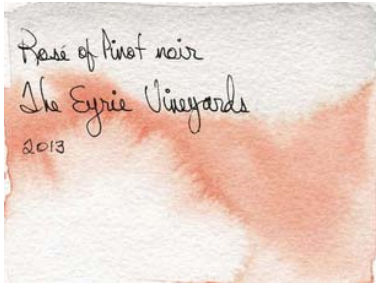


Wines from Pacific Northwest



Eyrie Vineyard Rose of Pinot 2018
Appellation: Willamette Valley
Varietals: 100% Pinot Noir
Aged: Neutral Oak & Stainless Steel

"Not just another fruit bomb, the aromatics of this wine create an aromatic spectrum ranging from bright strawberries and pink grapefruit, to fresh turned loam and savory herbs. The palate is long and precise with a round, silky texture. The evolving finish compliments and echoes the primary fruit of the palate."

Tapas Pairing:

Poached Shrimp, Mango Mint Salsa

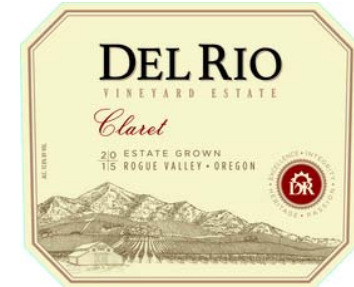


Angela Estate Pinot Noir 2014
Appellation: Yamhill-Carlton AVA
Varietal: 100% Pinot Noir
Aged: 11 Months Oak Aging

"This vintage was drier and warmer than usual, resulting in large, ripe clusters and a lot of it. Yields were almost double in some cases, resulting in four to five tons per acre! Harvest officially began in early September, nearly three weeks earlier than previous vintages with low bird effects and disease pressure. Pinots from 2014 will display pronounced aromas, deep color, ripe developed favors, with alcohols ranging from 13 – 14%."

Tapas Pairing:

Crawfish Ravioli,
Blackened Lime Cream



Del Rio Claret 2015
Appellation: Rogue Valley, Oregon
Varietals: 60% Merlot, 30% Cabernet,
5% Malbec and 5% Cab Franc
Aged: 15 Months Oak Aging

"Complex and rich, with deep flavors of red raspberry and ripe strawberry flavors, with herbal elements of thyme and rosemary. Framed with toasty oak notes and balanced tannins that provide structure for this rich and elegant blend. Intricately designed for enjoyment now or to be cellared for aging."

Tapas Pairing:

Mini Pork Ramen,
Pork Belly, Egg, Noodles