

WINE EXPERIENCES

Explore the world through wine as Copper Vine sommelier, Lydia Kurkoski, and Executive Chef Amy Mehrtens guide you through a private, coursed dinner or wine tasting featuring hand-selections from regions around the world, curated just for you.



Wine Tastings

Wine Selections by Copper Vine Sommelier Lydia Kurkoski
Tasting Pairings By Chef Amy Mehrstens

CALIFORNIA PINOT NOIR \$40 per person

Discover the rich history of Pinot Noir in California. Our Sommelier will explain how varying terroir, climate, and decisions in the cellar create distinctly different styles of wine from a single grape varietal.

Au Bon Climat Pinot Noir — Santa Barbara
Wente Vineyards Pinot Noir — Monterey County
Hope & Grace Pinot Noir — Sonoma Coast

Tasting Pairings: Mozzarella Caprese, Aged Copa, Brie & Apple | \$12 per person

LIGHT REDS pinot noir alternatives \$35 per person

Discover refreshing and interesting wines perfect for replacing your comfort zone Pinot Noir. Become an expert on the lesser known varietals and styles of light-bodied red wine from around the world.

Premices le Millisime Gamay — Beaujolais, France
Vino Lauria Frappato — Sicily, Italy
Bodegas Borsao Garnacha — Campo de Borja, Spain

Tasting Pairings: Blackberry & Blue Cheese Canapé, Mozzarella Caprese, Olives & Rosemary | \$12 per person



RHONE VALLEY REDS \$95 per person

Rhone Valley is a region often attributed to changing the way individuals view wine. Producers from Rhone Valley have dedicated their lives to winemaking. Each glass is an expression of art, meticulously crafted from planting to bottling. Discover the grapes, vineyards, and people behind the most exceptional wines of the region.

David Reynaud — Crozes-Hermitage
Domaine du Vieux Lazeret — Chateauneuf-du-Pape
Domaine du Terme — Gigondas
Famille Perrin — Cotes du Rhone

Tasting Pairings: Aged Copa, Blackberry & Blue Cheese Canapé, Caponata, Mortadella & Pickle | \$12 per person

ROSÉ AROUND THE WORLD \$30 per person

Ditch your go to glass of Provence and take a trip with our sommelier to some of the lesser known regions for rosé production. We have hand-picked wines from producers creating bright and refreshing styles of rosé breaking the industry standard.

Hans Wirsching
Bodegas Borsao
Broadbent
Prisma

Tasting Pairings: Mozzarella Caprese, Shrimp Cocktail, Olives & Rosemary, Deviled Egg | \$12 per person

SPARKLING WINE \$35 per person

Explore sparkling wines outside of Champagne, France. Discover the flavors and characteristics of a few of the most popular styles of sparkling wine around the world.

Castellroig Corpinnat — Spain
Toffoli Superiore DOCG Prosecco — Italy
POPUP, Evergreen Vineyard — Washington State
Comte de Lafayette Blanc de Blancs — France

Tasting Pairings: Pork Belly & Corn Fried Oyster, Mozzarella Caprese, Brie & Apple, Deviled Egg | \$12 per person

Wine Tastings, cont.

INTERSTING WHITES \$35 per person

Discover varietals and styles you never knew existed. Explore the niche wines of the world. Our sommelier will highlight wines, grapes, and producers deserving of recognition.

Dr. Kinstantin Frank — Rkatsiteli
LOLA — Malvasia
Niepoort — Vinho Verde

Tasting Pairings: Olives & Rosemary, Mortadella & Pickle, Brie & Apple | \$12 per person

CABERNET FRANC \$50 per person

Cabernet Franc is commonly known for its presence in some of the world's most famous blended wines. However, the grape also produces quality single varietal wines in a variety of climates. Cabernet Franc's diverse styles create the perfect tasting. Revel in the tart fruit flavors, romantic aromatics, and higher acidity from the cooler climate Loire Valley. Enjoy the ripe, fresh fruit, dark berries, and soft tannins from the warmer vineyards of California. Discover the dark masculine tones of leather and mocha from the lesser known South Africa region.

Clau de Nell — Loire Valley
de Trafford — South Africa
Lieu Dit — Santa Barbara

Tasting Pairings: Mortadella & Pickle, Olives & Rosemary, Bacon-Wrapped Date | \$12 per person

CHARDONNAY \$40 per person

Chardonnay is the world's most planted white grape. Styles of wines from this varietal can range from lean and fresh to rich and creamy. Discover the factors of climate, terroir, fermentation, and aging which allows this varietal to offer such a variety of flavors.

Miner Family Chardonnay — Napa Valley
Nicolas Potel Macon Villages — Burgundy, France
Au Bon Climat Chardonnay — Santa Barbara

Tasting Pairings: Bacon Wrapped Date, Deviled Egg, Brie & Apple | \$12 per person

NATURAL WINE \$35 per person

Natural wine has become a common feature on beverage menus around the world. While the natural method isn't new, rather it is the traditional way of making wine, consumer interest has blown up in recent years. Discover the art and process behind these lively and delicious wines.

Vina Echeverria, Chardonnay — Chile
Niepoort Vinho Verde — Portugal
Electium Petillant Naturel — Spain

Tasting Pairings: Brie & Apple, Mozzarella Caprese, Tuna Tartare | \$12 per person

SPANISH REDS \$45 per person

Spanish wines present exceptional quality for the price point. Every bottle tells a unique story of the terroir and grapes used to produce the wine inside.

CVNE Gran Reserva — Rioja
Losada Mencia — Bierzo
Bodegas Emilio Moro Ribera del Duero — Castilla y Leon
Bodegas Rafael Cambra, Garnacha Siplo — Valencia

Tasting Pairings: Aged Copa, Blackberry & Blue Cheese Canapé, Olives & Rosemary, Mortadella & Pickle | \$12 per person

NEW WORLD CALIFORNIA SAUVIGNON \$35 per person

California Cabernet has become an essential for any wine drinker. Learn about the major growing regions, and how factors of climate, terroir, and winemaking decisions change the style of wine in each glass.

Copper Vine — Napa Valley
Daou Vineyards — Paso Robles
Silver Totem — Washington

Tasting Pairings: Dark Chocolate, Toasted Nuts, Bacon-Wrapped Date | \$12 per person

Wine Tastings, cont.

SAUVIGNON BLANC \$40 per person

Sauvignon Blanc is grown around the world. Discover the three major styles produced by the varietal. Enjoy three fresh, bright, yet strikingly different examples of Sauvignon Blanc while learning about the unique terroir and conditions of the regions producing each wine.

Copper Vine — Napa Valley
Dog Point — New Zealand
Lucien Crochet — Loire Valley

Tasting Pairings: Brie & Apple, Olives, Deviled Egg | \$12 per person

PINOT NOIR OF BURGUNDY \$110 per person

Burgundy is one of the most historically significant wine growing regions in the world. Discover the history of Pinot Noir in France. Learn how the styles of wine produced in each vineyard vary based on the intricate terroir and climate.

Michel Juilot — Mercury
Jean Marc Bouley — Volnay
Henri Gouges — Nuits — St. Georges
Daniel Rion — Vosne Romanee

Tasting Pairings: French Shallot Soup, Aged Copa, Mortadella & Pickle, Olives & Rosemary | \$12 per person

WOMEN WINEMAKERS

\$40 per person

Celebrate women who are driving change and innovation in the world of winemaking. Taste through a flight of enchantingly crafted wines. Hear the stories of experiences that inspired the philosophy and style of wine in each glass. You will find these incredible lady vitners are producing wines with lasting quality and appeal, all while fighting for more available opportunity, inclusion, and diversity in the

Crios Malbec Rose — Mendoza, Argentina
Penner-Ash Pinot Noir — Willamette Valley, OR
Anne Amie Pinot Gris — Willamette Valley, OR
Domaine Carneros Rose Brut — Carneros, CA

Tasting Pairings: Cucumber Tea Sandwich, Blackberry & Blue Cheese Canapé, Brie & Apple, Tuna Tartare | \$12 per person

