

Wine Not? No, Wine YES!



Pinot Noir

Is the classic red grape from Burgundy that exhibits strawberry, cherry and raspberry flavors bursting with fresh fruit and tight tannins that please your palate.



Zinfandel

Zinfandels feature flavors of blackberry, black cherry, plum and licorice. If it is barrel-aged, you may taste vanilla, chocolate and leather. With its high acidity levels and alcohol content, it pairs well with burgers, steak and red sauces.



Cabernet Sauvignon

Is probably the most famous red grape variety that demonstrates flavors of black cherry, currant, cedar and spices. Simply prepared red meats are a perfect match for Cabernet.



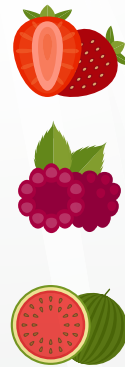
Port Wine

Port is a fortified wine, meaning a neutral spirit is added to the wine then it is generally aged. The most popular Ports are ruby port, tawny port and white port. Flavors range from sweet red berries to chocolate nut flavors.



Rosé

Rosé wines are fresh strawberry, raspberry and watermelon flavors and are typically lighter-bodied. Most roses are crisp, vivid and are normally consumed chilled.



Chardonnay

There are mainly two styles of Chardonnays, unoaked and oaked. The flavors are influenced by many things like clone, climate, terroir, barrel aging and fermentation process. Flavors in cooler climates range from green apple, citrus to mineral notes and in warmer climates they range from tropical fruit, melon to buttery flavors.



Champagne & Sparkling Wine

All Champagne is sparkling wine, but not all sparkling wines are Champagne. Champagne is a region in France and sparkling wine is carbonated wine anywhere outside of the Champagne region. These wines have a nice balance of dryness, bubbles and fruit flavors that are fun to drink and very food friendly.



Sauvignon Blanc

Sauvignon Blanc has zesty, herb flavors. In cooler climates, Sauvignon Blanc has grassy, grapefruit and citrus flavors and in warmer climates it has asparagus and melon flavors.

