



# Taste the Season

## TASTING EXPERIENCE

Limited-time, winemaker-curated tastings featuring the season's favorites.

### New Year's

#### EDITION

##### Choose 4 wines:

- **Chardonnay**  
Aged in stainless steel tanks with a light oak infusion, this wine with soft fruit and beautiful florals on the nose and crisp apples and pears on the palate.  
Pair with: Poultry or fish.
- **White Alchemy**  
Four of our gold medal winners are the stars of this blend, created with Seyval Blanc, Dry Pear, Chardonnay and Riesling. With a crisp acidity and dry minerality, this lush white is sure to please any wine lover.  
Pair with: Shellfish and creamy sauce dishes.
- **Seyval Blanc**  
An aromatic wine with abundant citrus tones and a crisp, clean finish.  
Pair with: Seafood, creamy pasta dishes, or serve before dinner.
- **Riesling**  
An off-dry and complex, aromatic white wine with floral and honey tones, and peach nuances on your palate.  
Pair with: Almost anything, especially seafood and poultry.
- **Petit Verdot**  
This bold red wine expresses strong floral and fruit tones, in particular, violet, dark cherries, and leather with a deep tannin structure.  
Pair with: Grilled beef, but is also surprisingly good with dark chocolate.
- **Syrah**  
With a deep plum color and aromas of blackberries, violets, and earthy undertones.  
Pair with: Grilled meat, hard cheeses and chocolate.
- **Red Raspberry**  
This sinfully indulgent dessert wine is sweet but balanced by fresh raspberry acidity.  
Pair with: Cheesecake, crème brûlée and chocolate.

Four 1-oz pours – \$14 + tax



BEYOND THE BOTTLE

View Winemaker Amy LaBelle's quick guide to wine pairing during the holidays!