



Taste of the Season

TASTING EXPERIENCE

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

Spring EDITION

Choose 4 wines:

- Seyval Blanc**
An aromatic wine with abundant citrus tones and a crisp, clean finish.
Pair with: Seafood, creamy pasta dishes, or serve before dinner.
- Gewürtztraminer**
An easy-to-drink, fruit-forward wine based in the German style, featuring notes of tropical fruit and soft spices.
Pair with: Asian fare, a cheese course, or sausages and sauerkraut.
- 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.
- Sangria Rosé**
A blend of white and red grapes results in a fruit-driven, delightfully refreshing wine.
Alternate Serving Suggestion: Add a touch of brandy and sparkling water.
- Blueberry**
Made with local blueberries and aged with French Oak, this wine drinks like a light Merlot in body and style.
Pair with: Grilled meats and pasta.
- Red Alchemy**
Winemaker Amy LaBelle blends three red grapes to create this crowd-pleasing, easy red dinner wine full of fruit, spice and woodland notes that is neither too light nor too heavy.
Pair with: Poultry, beef or salmon.
- Malbec**
Made with grapes from Washington State, this deep, rich red wine is bold and approachable on the palate with ripe plum and a dry velvety finish. Aged in French Oak barrels.
Pair with: Grilled meats and tomato-based dishes.

Four 1-oz pours – \$14 + tax



To learn more about our clean crafted, minimal intervention winemaking, visit our Beyond The Bottle Blog.

