



Taste of the Season

TASTING EXPERIENCE

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

Summer EDITION

Choose 4 wines:

- **Amherst Vineyard Estate White**
Made with grapes grown on our Amherst estate, this wine boasts crisp, cool mineral notes on your palate and great structure.
Pair with: Salads, seafood and poultry dishes.
- **Dry Pear**
The humble pear expresses with elegance and a delicate acidity in this dry, fragrant table wine filled with soft fruit and floral tones.
Pair with: Salads, vegetables, seafood or chicken.
- **Moscato**
This lovely semi-sweet wine melts into tastes of ripe peaches, apricots, and honey, balanced by a crisp acidity that keeps this semi-sweet wine lively on the palate.
Pair with: Seafood and spicy dishes.
- **Sangria Blanca**
Refreshing and balanced with a touch of sweetness, this wine will delight your senses with the fresh taste of apricot, peach and green apple tones, layered with robust white wine.
Alternate Serving Suggestion: Add a touch of brandy and sparkling water.
- **Rosé**
This dry, Provence-style blend of Grenache and Syrah grapes exhibits notes of strawberry, watermelon, hibiscus and herbs. On the palate, expect refined elegance and acidity.
Pair with: Poultry, seafood, or salads.
- **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.
- **Verano Sangria**
A delicate red blend is the base of this versatile, refreshing wine that is bursting with bright citrus notes.
Alternate Serving Suggestion: Add a touch of brandy and sparkling water.

Four 1-oz pours – \$14 + tax



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