LaBelle WINERY

Taste of the Season

TASTING EXPERIENCE

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

-Valentine's Day- EDITION

Choose 4 wines:

- **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 imparts aromas of freshly picked grapes, 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.
- **Amherst Vineyard 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.
- **Rosé**
  This dry, Provence-style blend of the red grapes Grenache and Syrah exhibits notes of strawberry, watermelon, hibiscus and herbs. On the palate, expect refined elegance and acidity.
  Pair with: Salads, vegetables, seafood or chicken.
- **Amherst Vineyard Red**
  Made with grapes grown on our Amherst estate, this oak-aged wine presents deep, rich tones, with fruit-forward flavor, then subsides to a dry lingering finish..
  Pair with: Cheese and charcuterie or beef.
- **Cabernet Sauvignon**
  Notes of dark cherries, chocolate, and blackberries are balanced by medium tannins and earthiness in this dry and full-bodied deep red wine.
  Pair with: Red meat - prime rib and NY strip.
- **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

Read Winemaker Amy LaBelle's Valentine's Day blog and wine guide.