



EST. 1999

## Featured Wines

### DUCKHORN

Co-founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has spent the last forty years establishing itself as one of North America's premier producers of Napa Valley wine. From its modest inaugural vintage of 1600 cases combined of Merlot and Cabernet Sauvignon in 1978, to its first vintage, of Chardonnay in 2012, Duckhorn Vineyards has crafted a tradition of quality and excellence that continues today.

#### 2015 CHARDONNAY - NAPA VALLEY

GLASS 18 | BOTTLE 72

From its gorgeous aromas of nectarine, vanilla, and cream to its bright entry and rich, silky texture, this is a vibrant and complex Chardonnay. On the palate, flavors of pear, peach, chai, and wildflowers are elegantly framed by delicate hints of French oak, all leading to a long mineral-driven finish. Pair with Pan Seared Scallops & Pork Belly, Miso Marinated Chilean Sea Bass or a Colossal Lobster Tail.

---

### PACIFIC RIM

This Pacific Rim wine is 100% Gewurztraminer grape. The Vineyards are located in the Yakima Valley, Washington. The winemakers put the juice and skins from the grapes in contact for 12 hours to extract the exquisite Gewurztraminer aromas locked in the skin. A fraction of the blend is fermented as an orange wine on the skin and the remainder is fermented for 20 days with native yeasts at cool temperatures.

#### 2015 GEWURZTRAMINER - YAKIMI VALLEY

GLASS 10 | BOTTLE 40

This Gewurztraminer portrays a powerful bouquet of roses and lychees with lively flavors of passion fruit and melon. All Pacific Rim wines are fermented exclusively in stainless steel to preserve the truest varietal expression.

---

### CASAS DEL BOSQUE

The Casas Del Bosque Vineyard is located within the coolest, westernmost reaches of the Casablana Valley. Grapes are sourced from 12 to 15 year old hillside blocks planted on red clay mixed with decomposed granite. Upon arrival at the winery the grapes are first subjected to whole cluster selection. This is followed by individual berry selection before being dropped into open top tanks where the grapes are fermented for twelve days. After completion of fermentation the wine is aged in French oak barrels for 15 months.

#### 2014 PINOT NOIR GRAN RESERVA - CHILE

GLASS 13 | BOTTLE 52

This wine is ruby red in colour and has intense aromas of red cherry, liquorice and cinnamon with a hint of cedar. A well integrated oak backbone is backed-up by fresh acidity with soft, well rounded tannins which give the wine excellent structure and length.