



# Cellars Select Flight

## TASTING FLIGHT

\$10.00

### \*2016 Vidal Blanc **STAFF PICK**

\$7 Glass - \$18 Bottle

Our 2016 Vidal Blanc has aromas suggesting fresh pineapple, lilac, confectioner's sugar, vanilla bean, and melon. The palate has beautiful weight, slight sweetness, fruit flavors suggesting nectarines and peaches, and wonderful balance.

## *CROW CELLARS FARM WINE SERIES*

### \*Silo White

\$7 Glass - \$14 Bottle

This wine is a blend of Vidabl Blanc, Chardonnay, Pinot Gris and Sauvignon blanc, it features tropical aromatics of pineapple, guava, passion fruit, and lemon rind. The palate is round and features good weight in the middle with a clean, crisp, balanced finish. It exhibits flavors of mango, confectioner's sugar, and pineapple.

### \*Trellis Rosé

\$7 Glass - \$14 Bottle

Trellis Rosé features Barbera, Sauvignon Blanc, Vidal Blanc and Malbec with fresh aromatics of cherry blossom and raspberry give way to a round palate with flavors of peach, pineapple, pear, and blackberry.

### Barn Door Red

\$7 Glass - \$18 Bottle

Subtle French Oak aromas, crushed red raspberries, and hints of cinnamon transition to vanilla, spice, black raspberry, and black cherry on the palate. This wine has a nice round mouthfeel with good supporting acidity.

### \*2016 Sparkling Vidal Blanc, *Silver Medal*

\$9 Glass - \$30 Bottle

Our 2016 Sparkling Vidal Blanc is made in using the traditional méthode champenoise. This wine exhibits aromas of nectarine, pear, green apple and baker's yeast. It has a silky mouthfeel with flavors of lemon zest and honey notes with hints of mango.

Prices do not include tax

À LA CARTE - \$1.50 per tasting ~ \$2.00 Sparkling Vidal and Dessert Vidal

\*Indicates wines made from grapes grown at Crow Vineyard

Prices to not include tax