

central coast


WINE TASTING MENU | \$28

WHITES

 **BROADSIDE, CHARDONNAY WILD FERMENT**
CENTRAL COAST, CA

Pear and nectarine aromas. Ripe tropical flavors of mango and pineapple with a firm seam of fresh acidity (Medium-plus) Lush wine with great complexity. Medium to full body. Sur Lie aged in Tank and oak.

14 GLASS / 58 BOTTLE

 **HALTER RANCH, GRENACHE BLANC**
ADELAIDA DISTRICT, PASO ROBLES, CA

Elegant and vibrant. Aromas of orange blossoms, stone fruit and honey with delicate flavors of honeydew melon, pear and lime rind. Clean with fresh acidity. Medium to full body. Sur Lie aged for six months.

22 GLASS / 89 BOTTLE

 **MARGERUM WINE COMPANY, SAUVIGNON BLANC**
"SYBARYTE" HAPPY CANYON
SANTA BARBARA COUNTY, CA

Fresh and clean. Medium high acidity, this Sauvignon Blanc is very refreshing, expressive and beautiful. Some tropical fruit and citrus. Its texture offers a bit of oily richness. Medium body.

13 GLASS / 52 BOTTLE

ROSÉ

 **CHERRY HOUSE BY VILLA CREEK CELLARS,**
ROSÉ OF GRENACHE/MOURVÉDRE
PASO ROBLES, CA

Lush and intense. Aromas of rhubarb, black tea, anis, raspberry and melon. On the palate, grippy, cherry skin and herbs. Savory and chewy. Refreshing Medium-plus acidity. Medium body. Sur Lie aged in Stainless Steel for 5 months. Partial Malolactic

13 GLASS / 52 BOTTLE

REDS

 **FOLK MACHINE, PINOT NOIR**
CENTRAL COAST, CA, 2018

Beautiful and expressive. Dark cherry, floral and some cola spice. Elegant and delicate with a wonderful punch of fruit. Expressive minerality and a great refreshing acidity. Medium to light body.

16 GLASS / 65 BOTTLE

 *organic*

flights include 1.5 ounce pours of each of the wines listed

smashing
grapes

KITCHEN + WINE BAR

