

Wine Tasting

Thursday, March 28th
promptly at 6:00pm

President's Room Fireplace

This is an opportunity to try our New bottle only wines!

Ca Furlan Dry Prosecco, Veneto Italy

Balanced and lightly juicy, this creamy Prosecco offers textbook notes of white peach, almond skin and orchard blossom, as well as lemon zest and spice details on the bone dry finish.

2021 Revelry Merlot, Columbia Valley

Much more Bordeaux like with aromas of blackberry, black cherry, plum with earthy forest, dark cocoa and saddle leather. Dry, earthy tannins surround a bevy of dark red berry fruits, spice and dry finish. Pair it up with grilled or roasted beef, game bird or smoked meats.

2020 Guigal Côtes du Rhône Rouge, Southern Rhône

A benchmark entry-level Côtes du Rhône from a classic Rhône Valley producer. A medium aromatic intensity of blackberries, spice, and black pepper. The palate is textured and serves the same dark fruit plus spice notes. The wine (like most Côtes du Rhône) shines with food.

2018 Ser Jacobo Brunello di Montalcino, Tuscany

Crushed rose, new leather, wild berry and a potpourri of baking spice come to the forefront on this full-bodied Brunello along with whiffs of underbrush. Showing a great combination of structure, flavor and an earthy finesse, the delicious palate doles out fleshy black cherry, licorice, tobacco leaf and almond liqueur alongside velvety tannins.

2020 L'Ecole Cabernet Sauvignon, Columbia Valley

Classically Cabernet! Layers of bittersweet chocolate, espresso, barrel spice, and bright cherry are well-balanced by significant dusty tannins and a persistent finish in this precise and focused wine from Washington State.

Brian Demarke will be in attendance to educate about the wines and their flavor profiles. Small bites provided as palate cleansers..

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\$45 Per Person

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RESERVATIONS CALL
(937) 399-4215

