

Signature Wine Dinner Series



May 23, 2017

Featuring

WINEMAKER MARCUS NOTARO OF STAG'S LEAP WINE CELLARS

HORS D'OEUVRES



Stag's Leap Wine Cellar, Sauvignon Blanc, Aveta, Napa Valley, 2015

ASPARAGUS, TOMATO, BURRATA & WATERMELON

basil balsamic



Stag's Leap Wine Cellar, Chardonnay, Karia, Napa Valley, 2014

WHEATGRASS NOODLES

wild mushrooms, ramps, peas, fava beans, parmesan



Stag's Leap Wine Cellar, Artemis, Cabernet Sauvignon, Napa Valley, 2013

DRY-AGED SIRLOIN

charred onion bordelaise, potato rosti, creamed spinach



Stag's Leap Wine Cellar, SLV, Cabernet Sauvignon, Napa Valley, 2014

SELECTION OF CHEESES

dried fruits & nuts



Stag's Leap Wine Cellar, Cask 23, Napa Valley, 2012

\$150 PER PERSON
(tax and gratuity not included)

The Wines

SAUVIGNON BLANC, AVETA, 2015

Aromas of orange blossom, tangerine and a hint of grass. On the palate, the wine has bright citrus flavors with lingering fruit on the finish. The wine is refreshing with a nice weight and texture and the crisp acidity makes it a perfect food wine.

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CHARDONNAY, KARIA, 2014

This graceful Chardonnay shows how grapes from select cool-climate vineyards in southern Napa Valley can be vinified and blended into a seamless integration of fresh-fruit aromas and flavors, crisp acidity and subtle oak spice. Light and graceful.

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CABERNET SAUVIGNON, ARTEMIS, 2013

Opens with intriguing plum, ripe fig and allspice aromas. On the palate, the wine offers flavors of ripe blackberry, chocolate covered cherry and hints of cedar. There's a nice palate weight and texture with ample, yet fine-grained tannins and a soft finish.

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CABERNET SAUVIGNON, SLV, 2014

Generous aromas of cocoa powder, graphite, blackberry and baking spice. A broad, silky entry fills the mouth with dark berry fruit and dark chocolate flavors. The palate is rich and concentrated with round tannins that are present but enjoyable and inviting.

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CABERNET SAUVIGNON, CASK 23, 2012

Combines the signature perfume notes of FAY vineyard with the structure and minerality of S.L.V. The wine opens with aromas of black cherry, dark plum, espresso and spice. A rich, ripe fruit entry leads to a concentrated core of dark fruit (plum, black cherry, dried currant).

TAVERN 62
BY DAVID BURKE