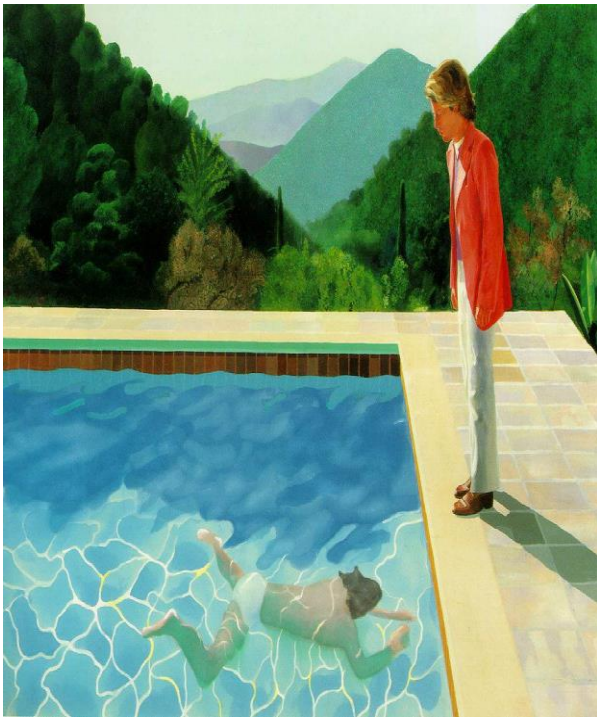


the Cabaret at the square

Wine Flight
February 1, 2017

California
Dreamin'



"Pool with Two Figures"

All artwork by David Hockney

2013 Vine Cliff Chardonnay Los Carneros Napa Valley

Vine Cliff Winery was established in 1871 when 500 acres were carved out of the George Yount estate. It was one of the first bonded wineries in the United States and the first in Napa to plant Bordeaux varietals on a commercial scale. A series of natural problems drove the winery under in the early 20th century, with the land remaining fallow until it was purchased by Nell Sweeney for her family in 1985, who turned the vineyard into a success.

Tasting Notes:

With a bright, medium light gold color, this white has aromas of oak, yellow apples, tree bark, and turned earth. This full bodied wine has a voluptuous entry with pineapple, Asian pear and layered oak on the palate. It has a crisp and warming long finish with firm tannins. This is a robustly flavorful chardonnay with fresh minerality.

Food Pairing:

Pair with Hawaiian tuna tartar, which is a spicy timbale of Ahi tuna tartar tossed with citrus juice, Bermuda red onions, chives and micro greens; serve with potato gaufrettes.

PLCB 78383 @ \$19.99*
14.8% ABV
(*Chairman's Selection quoted @ \$40)

2015 La Crema Pinot Gris Monterey Sonoma



"Two Deck Chairs"

Tasting Notes:

This white offers bright aromas of lemon zest, complemented by subtle notes of honeysuckle, tart green apple, Asian pear and spice. There's slight effervescence in the glass and yellow pear and sour apple skins also show on the palate, lifted with nuances of lemongrass. The balanced, broad palate is also layered with flavors of ripe apricot, lemons and cantaloupe, finishing with Monterey's classic mineral undertones of wet river stones.

Food Pairings:

Try with chili lime grilled shrimp over Israeli cous cous with cucumbers, mango, and topped with fresh parsley and cilantro.

PLCB 6503 @ \$19.99
13.5% ABV

2012 Clos LaChance Estate Syrah Central Coast

Tasting Notes:

With blackberry, plum, blueberry, a touch of cocoa and a dusty quality on the nose, this red has lots of tannic structure on the sip, with mouthfuls of black and purple fruit, some black pepper and a touch of bitter coffee.



"Red Pots in the Garden"

Food Pairings:

Try this red with Pot-au-Feu vegetable mélange; a combination of rabbit ballotine, pork or veal sweet breads served with stewed seasonal vegetables and cannellini beans in a rich veal and vegetable broth, and garnished with applewood smoked bacon crackling brioche.

PLCB 78469 @ \$9.99*
13.5% ABV
(*Chairman's Selection quoted @ \$18)

2013 Martinelli Pinot Noir "Bella Vigna" Russian River Valley

In the 1880's, at the ages of 19 and 16, Giuseppe Martinelli and Luisa Vellutini eloped from their small village in the Tuscany to California and started a winery. Working side by side on a 60 degree slope, they planted a small area of Zinfandel and Muscat Alexandria vines, which later became known as the Jackass Hill vineyard. This south easterly exposure remains the steepest non-terraced vineyard in Sonoma County.

Tasting Notes:

This wine has a mineral-driven nose along with hints of raspberry, vanilla, underbrush, smoke and bacon notes. On the palate, there is lovely red cherry and tart raspberry with a delicious mouth feel. It has perfect balance and has a finish that is velvety with good length and strong cherry flavor.

Food Pairings:

Pair with Strawberry Napoleon, a flaky pastry filled with Chantilly and Bavarian cream and seasonal strawberries and topped with strawberry coulis and fresh mint.

PLCB 78272 @ \$29.99
15.2% ABV
(*Chairman's Selection quoted @ \$45)