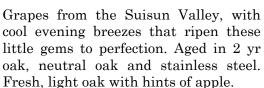








## 2021 Chardonnay



Pairs with seafood, sushi, simply seasoned poultry and pork dishes

> **\$36** *plus tax* per 750 ml bottle

### 2019 Grand Durif

**CAYMUS-SUISUN** 

A vibrant, velvety purple, the 2019 vintage features scents of supple leather and earthy wood. The nose is layered with notes of ripe blackberries, rose petals and a hint of clove. Dark chocolate carries over to the finish alongside bright fruit and a luxurious, delicate texture.

Pairs with steak, ribs, BBQ, blue cheese and Gouda

> **\$60** plus tax 750 ml bottle

## 2017 Quattro Red Blend



The club members' named blend. Every year the winemaker changes up the fourth varietal to balance out the Quattro. Petite Sirah, Zinfandel, Syrah and hint of Gamay! An explosion of berries, with the feel of velvet! Pairs with steak, lamb, pasta, Mexican food

> **\$49** *plus tax* per 750 ml bottle

## 2021 Riesling

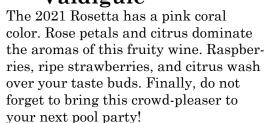


On the nose, you'll get honey and tropical aromas like pineapple and mango. Peach and tangerine flavors highlight this off-dry wine on the palate. Light in body but rich in taste is a mouth-filling Riesling that's ready to drink now. It's fruit-forward, but it's also well balanced with a zesty, crisp profile.

Pairs with Asian food, roasted pork, Thai food, pumpkin pie and apple pie.

> **\$22** plus tax 750 ml bottle

## 2021 Rosetta Rose Valdiguié



Pairs with seafood, especially salmon, veggie pizza, hummus, and soft cheeses

> **\$22** plus tax 750 ml bottle



### **NV Dessert Syrah**

A blend of 2013 and 2014 late harvest Syrah from the southern part of Suisun Valley. Aged in a blend of American and French Oak for 4 years. You can see the extended aging in the color with its brick hue. Rich and full flavors of blackberry jam, dried orange peel, reduced caramel, vanilla bean and fresh baked spices. Roughly 5% residual sugar, balanced alcohol, lively acidity and grippy tannins

> \$59 plus tax per 375 ml bottle

# Orange Creamsicle **Fudge**

**Chocolate Shoppe** 

Creamy, smooth and delicious... this fudge will take you back to the summer days of listening for the ice cream truck to make its way to your street! Our white chocolate fudge is combined with orange extract to remind you of those sweet, yummy days.

## **Dark Chocolate Truffle**

**Chocolate Shoppe** 

Made from Ganache, our truffles are a balanced mixture of chocolate and cream containing a slightly higher chocolate content to ensure a smooth and creamy texture.

# **Dark Chocolate** Apricot

**Chocolate Shoppe** 

Our premium imported Glace Apricots are dipped in luscious dark chocolate, creating a perfectly sweet and tender combination. Indulge in this mouth watering delightful duo.

# **Chocolate Raspberry** Swirl Fudge

**Chocolate Shoppe** 

Made here in our Visitor Center Chocolate Shoppe and rich in raspberry flavor, this decadent fudge will melt in your mouth. The sweetness of the chocolate and raspberry pairs wonderfully with the sweetness of the Riesling.

## Milk Chocolate Cherry

**Chocolate Shoppe** 

Luscious maraschino cherries are covered in creamy milk chocolate for a juicy, sweet treat that pairs wonderfully with the fruity notes of the Rosetta.

### Dark Chocolate

Lever du Soleil 61% Cacao **Chocolate Shoppe** 

Warm, fragrant chocolate flavor with a light, spicy note upfront leading into cherry and complex raisin flavors. Ends with a refreshing chocolate finish. \*Chocolate cup not included with non-alcoholic tasting\*