

Heritage Flight with Pintxos

2014 Codorníu Napa Grand Reserve Brut, Artesa Estate Vineyard, Los Carneros, Napa Valley

Finesse and intensity define this lively wine which opens with enticing notes of pear, honeydew melon, peach, guava and apricot.

Paired with Manchego, Quince Paste and Honey

2017 Albariño, Los Carneros

Notes of key lime and orange blossom are integrated with lilac and stone fruit. A smooth, bright entry leads to distinct minerality with hints of white nectarine and floral notes.

Paired with Skewered Boquerón

2016 Chardonnay, Estate Vineyard, Los Carneros, Napa Valley

An intense aromatic intricacy with subtle notes of vanilla and honeysuckle. A well-balanced mouthfeel and flavors of Asian pear, meyer lemon with a vibrant acidity.

Paired with Egg Salad & Smoked Salmon

2016 Pinot Noir, Estate Vineyard, Los Carneros, Napa Valley

Delicate aromas of raspberry, plum, and a hint of classic Carneros rose petals set the tone for this beautiful Estate grown Pinot Noir.

Paired with Stuffed Peppadew Pepper

2014 Tempranillo, Alexander Valley, Sonoma County

Intense aromas of boysenberry, blueberry and cassis. Rich tannins complement the lushness of the fruit, and the subtle oak notes adds to the length of the finish.

Paired with Serrano Ham, Chorizo, and Spanish Cheeses

2014 Limited Release Cabernet Sauvignon, Napa Valley

Aromas and flavors of black cherry, blackberry and blueberry with hints of espresso bean. Supple tannins lead to a finish that is long and elegant.

Paired with Chorizo & Potato