

"May" Wine Club

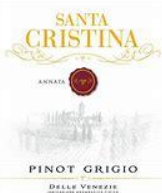


*will feature 6 wines from Ste. Michelle Wine Estates.
Each Full-sized Food Course will be paired with 2
different wines of similar styles.*

Tuesday, April 30, 2019 - 7:00 PM

Course 1

Santa Cristina Pinot Grigio delle Venezie (Italy)



The 2018 Pinot Grigio is straw yellow in color. The nose is delicate with aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Prayers of Saints Chardonnay (Washington State)



Bright aromas of slightly toasted pears with underlying citrus notes lead to a heavenly mix of fresh pear and ripe melon flavors. The creamy yet juicy mouthfeel will have you thinking this wine was made with divine intervention.

Course 2



Prayers of Sinners Red Blend (Washington State) **90% Syrah 10% Merlot**

This Red Blend is for the sinner in all of us; the dark side that craves decadent, smooth and luxurious red wine. This broody red wine is deeply layered with blackberry, dark fruit, violet and cocoa.



Tenet (The Convert) Red Blend (Columbia Valley, WA)

Dense dark plum color with scarlet hues. Bright bramble and red cherry aromas, hints of black pepper and baking spices. Blackberry and black cherry flavors on the palate, complemented by toasted oak with gentle American spice influence. The palate is plush and round with excellent length and finesse.

**56% Syrah, 19% Merlot, 10% Grenache, 9% Malbec,
2% Cabernet Sauvignon, 1% Barbera, 1% Cinsault, 1% Mourvèdre, 1% Viognier**

Course 3



Chateau Ste. Michelle Rosé (Columbia Valley, WA)

The Chateau Ste. Michelle Rosé is a dry elegant style rosé with a beautiful light pale pink color. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long crisp finish.



Saint M Riesling (Pfalz Region, Germany)

The 2017 Saint M Riesling beautifully captures the peachy fruit and stony structure that are characteristic of Rieslings grown in the sandy loam soils and sunny climate of the Pfalz region. The light touch of sweetness amplifies the gorgeous fruitiness of this superb vintage and balances the brisk natural acidity