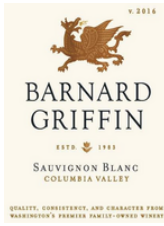


West Coast



Barnard Griffin Sauvignon Blanc

Husband and wife team, Rob Griffin and Deb Barnard, have been growing grapes in Columbia Valley since the 70s. Here they make a fresh Sauvignon Blanc filled with pear, cantaloupe, and orange zest. Like most Sauvignon Blanc, it has racy acidity and an underlying minerality. Perfect with seared scallops with beurre blanc, ceviche, and roasted porkchops with apples.



Ancient Peaks Chardonnay

Paso Robles may be the wild west of California wine making, but this Chardonnay is anything but wild. Classic notes of baked apple, tropical fruit, and caramelized spices are complimented by fresh apricot and fresh acidity. Pairs well with fried chicken, roasted rockfish, and roasted summer vegetables.

UNCONDITIONAL
BATTLE CREEK CELLARS



Battle Creek Unconditional Pinot Noir

Pinot Noir is Willamette Valley's premier grape, and this is a great example of it. On the nose this wine is filled with red plum and autumn leaves which are accented by subtle notes of lavender and boysenberry. On the palate, the classic cherry notes, and ripe raspberry shine through accented by well-integrated tannins. Compliments cedar plank salmon, duck with cherry sauce, and mushroom risotto.



Meiomi Cabernet Sauvignon

Dark, rich and classically California, Meiomi Cabernet Sauvignon is filled with boysenberry, toasty vanilla, and graham cracker notes. In California, Cabernet is king and this one is a wealthy king with a big belly, weighty and rich full of power. Try it with grilled flank steak, dark chocolate bon bons, and sausage pizza.