

Wine Tasting Notes & Pairings

BROADBENT CABERNET

After harvesting these grapes are cold-soaked for color and flavor extraction, then fermented in stainless steel. Post fermentation they are aged for 10 months in a combination of American and French oak. The final product presents with aromas of blackcurrant, plum and dark cherry. This medium-bodied wine has a palate of rich, dark fruit flavors with a lingering fruit and spice finish.

pairs well with

Apple Popovers + the Meatball Calzone

SANDY COVE SAUVIGNON BLANC

Straight from New Zealand, this wine is elegant, unrestrained and undeniably Marlborough. This white presents with the grassy element one loves from a New Zealand Sauv Blanc but presents with a well rounded and rich flavor. It tastes like a summer beach cocktail, presenting with notes a passionfruit and tropical undertones.

pairs well with

Harvest Skewers

MELEA ORGANIC TEMPRANILLO

This Spanish red presents with black fruit on the palate, including notes of cocoa and is balanced by it's silky texture

pairs well with

Petit Assorted Sandwich Bites

MELEA ORGANIC TEMPRANILLO

made with grapes from the Castilla y Leon appellation of Spain, with refreshing blend boasts aromas of tropical fruit and white flowers with a lively citrus mouthfeel and a persistent finish.

pairs well with

Chai Cheesecake Bars