



Wine Tasting

Sunday, Dec 21st

Featuring Sparkling Wines and Champagne to celebrate your Holiday gatherings!

**We'll Be Pouring The Following Sparkling Wines & Champagne
Sunday, December 21st at 4 P.M.**

**\$15 Per Person Includes Appetizers - Bring Your Own Glass (BYOG)
Limited Availability - Advance Registration Required**



Pierre Peters Champagne

Crystalline, jewel-like firmness and immense mealy depth give this a Krug-like profile nearly unique among Blanc de Blancs. This Champagne shows the classic white-flower flavor along with generous chalkiness and orange-blossom; palate is fluffy and extroverted. This has superb aromas: a riot of flowers and brioche. It's unusually ripe, dynamic and powerful, and also quite settled-tasting, with a long deep clinging finish. As good as many others' vintage wines.



Graham Beck Brut

A Graham Beck classic. This Méthode Cap Classique is made at the Robertson Cellar from a blend of Chardonnay and Pinot Noir. The two varieties were blended separately and then crossblended, bottled and left for 24 months to undergo secondary fermentation in the bottle. Light yeasty aromas, good fruit on the nose, and rich creamy complexity on the palate. Fine mousse gives freshness and finesse.



Brut Dargent

Amber instead of pink in color with a toasty, nicely decadent nose and assertive, mature flavors of earth, nuts and toast. The bouquet is elegant and complex, with a wide range of aromas, intense hints of rose, fresh fruit, citrus and lycis. On the palate it is crisp and balanced, with good sapidity and a dry long finish. Due to its "brut" personality, this wines makes an ideal aperitif, perfect for appetizers and canapés at reception and cocktail parties, or even to accompany the entire meal (pastas with vegetables, white meat dishes and the most varied seafood dishes.)



Crystalino Brut

Crisp and toasty nose, this wine shows beautiful citrus and green apple fruit with a supple, yet lively mouth feel of very fine bubbles and a very clean finish. Straw color, smooth and fresh aromas; fine and fruity palate with a dry aftertaste. Clean, dry and crisp with citrus and apple flavors. The ultimate celebration wine, it is excellent on its own or with a wide array of foods including fried foods, seafood, Asian dishes, caviar and sushi.