

TASTING CHARGES

\$10 NON-MEMBER

\$7 ONE BOTTLE MEMBERSHIP

MONTHLY WINE TASTING FOR TWO INCLUDED

WITH TWO BOTTLE MEMBERSHIP

Village Vintner

Dry Tasting - May 2025

WE SUGGEST

WHITE BEFORE RED

SWEET BEFORE DRY

LIGHTER BEFORE HEAVIER



VIOGNIER

Color: Dry White
Origin: Lodi CA
An amazing, full-bodied aromatic wine with a creamy mouth feel. Unbelievable aromas and flavors of apricot, mango, pineapple, and spiced pear absolutely dazzle the senses.
Foods: Beautiful with spicy Asian foods and amazing with Thai curry.

BOTTLE: \$30.00, MEMBER: \$27.00

MAJESTIC *Wine of the Month*

Color: Off-Dry White
Origin: Australia
This medium bodied blend of Sémillon, Sauvignon Blanc & Moscato is fruit driven with flavors of Apples, Pears, Gooseberry and Honey.
Foods: An enchanted match for oven roasted cherry tomato salmon, trout, grilled garlic & herb prawns or creamy chicken risotto.

BOTTLE: \$30.00, MEMBER: \$27.00

SPARKLING ROSE'

Color: Brut-Blush
Origin: California
Crafted from 90 percent Grenache and 10 percent Chardonnay. The wine is crisp with flavors of red berries and cranberry with delicate floral notes.

BOTTLE: \$30.00, MEMBER: \$27.00

PINOT NOIR

Color: Dry Red
Origin: San Benito, CA
Our Pinot Noir has aromas of plump red cherries, bitter chocolate and spice that define this Pinot Noir. The palate is rich and oaky supported by blackberries and herb flavors layered over silky, integrated tannins.
Foods: The most versatile food wine. Pairs well with poultry, beef, fish, ham, lamb and pork. It plays well with creamy sauces.

BOTTLE: \$39.00, MEMBER: \$35.10

TEMPRANILLO

Color: Dry Red
Origin: Rattlesnake Hills, WA.
Our 2019 Tempranillo is dusky and dark with aromas of smoke, tobacco and espresso. Flavors include all the above around black fruits and slightly gritty tannins.
Foods: Dishes with tomato-based sauces. Smoked meats and Mexican food.

BOTTLE: \$36.00, MEMBER: \$32.40

CARIGNAN

Color: Dry Red
Origin: Oakley, CA
From 120-year old vines with aromas of berry, spice and plum. The palate greets you with big red fruit and earthy-meaty notes that leads to a delightful pepper finish.
Foods: Ideal with richer poultry dishes (turkey, duck), roasted pork, or even a meaty beef brisket.

BOTTLE: \$36.00, MEMBER: \$32.40

OOMPA LOOMPA

Color: Sweet Red Dessert Wine
Bursting with rich flavors of dark chocolate and orange peel.
Foods: Very nice served with tiramisu, cheesecake, dark chocolate or Crème Brûlée. It's also wonderful by itself

BOTTLE: \$32.00, MEMBER: \$28.80