



LE VIGNE WINERY

CLASSIC WINE FLIGHT \$10
TASTING FEE WAIVED WITH PURCHASE OF 2 BOTTLES OR MORE

ADD CHEESE PAIRED WITH YOUR FLIGHT FOR \$5
PAIRED FLIGHTS NOT WAIVED WITH PURCHASE

VINEYARD SERIES

2019 BARREL SELECT CHARDONNAY

Vineyard - Domenico

A bouquet of lemongrass & toasted coconut with notes of jasmine and chamomile. Creamy & rich caramel & almond flavors followed by tropical fruits & refreshing acidity.

\$35.00 retail

VINEYARD SERIES

2017 MERLOT

Vineyard - Acquarello

The sandy-soiled Acquarello Vineyard creates a soft enjoyable wine with aromas of raspberry, blueberry & amaretto. Smooth with bright acidity.

\$39.00 retail

HERITAGE SERIES

2015 SANGIOVESE

Vineyard - Domenico

Opens lavishly with raspberry and cherry, touched with hints of orange blossom and delicate rosewater. Orange & crème emerge on a sprawling palate of multifaceted tannins, culminating in its rustic redwood finish.

\$50.00 retail

VINEYARD SERIES

2017 NIKIARA

70% Cabernet Sauvignon, 20% Cabernet Franc,
5% Merlot, 5% Petit Verdot

Vineyard - Acquarello & Ranchita Vista

Bordeaux-style blend with essence of clay and cedar followed by secondary notes of currant, cream soda and fennel. The palate offers tobacco, sun-dried tomato and moderate tannins with a spicy oak and macaroon finish.

\$53.00 retail

VINEYARD SERIES

2017 PETITE SIRAH

Vineyard - Ranchita Vista

Deep, inky in color with a diverse bouquet. Full-bodied on the palate with dried fig and dark fruits. Grippy tannins and firm acidity create structure and finesse.

\$45.00 retail

CABOT PRIVATE STOCK

Firm cow's milk Cheddar cheese. Aged for 18 months, pasteurized and made in Vermont.

\$3.42 per 1/4 lb

HOLEY COW

Soft-soft cow's milk Swiss style cheese. Aged for 2 months, pasteurized and made by Central Coast Creamery in Templeton.

\$5.31 per 1/4 lb

PARRANO

Hard cow's milk Gouda cheese with Parmesan enzymes. Aged for 5 months, pasteurized and made in Uniekaas, Holland.

\$4.89 per 1/4 lb

ZAMORANO

Firm sheep's milk cheese. Aged for 6 months, unpasteurized and made in Spain.

\$5.72 per 1/4 lb

SAXONY ALPINE

Semi-firm cow's milk Alpine cheese. Aged for at least 9 months, pasteurized and made in Wisconsin.

\$5.36 per 1/4 lb



WHITE WINES

	Retail	<i>La Famiglia Club Pricing</i>		
		Classico	Superiore	Riserva
2019 <i>BARREL SELECT</i>	\$35	\$26.25	\$24.50	\$22.75
CHARDONNAY				
2019 VIOGNIER	\$22	\$16.50	\$15.40	\$14.30
2019 SAUVIGNON BLANC	\$19	\$14.25	\$13.30	\$12.35
LE VIGNE SPARKLING WINE	\$29	\$21.75	\$20.30	\$18.85

RED WINES

	Retail	<i>La Famiglia Club Pricing</i>		
		Classico	Superiore	Riserva
2017 MERLOT	\$39	\$29.25	\$27.30	\$25.35
2015 SANIOVESE - <i>HERITAGE</i>	\$50	\$40	\$40	\$40
2017 NIKIARA	\$53	\$39.75	\$37.10	\$34.45
2017 PETITE SIRAH	\$46	\$34.50	\$32.20	\$29.90
2017 CABERNET FRANC	\$45	\$33.75	\$31.50	\$29.25
2017 AME DE LA VIGNE	\$48	\$36	\$33.60	\$31.20
2016 <i>Domenico</i> CABERNET SAUVIGNON	\$49	\$36.75	\$34.30	\$31.85
2015 RISERVATO CABERNET SAUVIGNON - <i>LIMITED</i>	\$59	\$44.25	\$41.30	\$38.35
2016 <i>Acquarello</i> CABERNET SAUVIGNON	\$50	\$40	\$40	\$40
2017 ZINFANDEL	\$38	\$28.50	\$26.60	\$24.70
2016 PETITE SIRAH	\$45	\$33.75	\$31.50	\$29.25
2016 TANNAT	\$48	\$36	\$33.60	\$31.20
2015 RISERVATO TANNAT	\$59	\$44.25	\$41.30	\$38.35
2017 AMERHONE - <i>LIMITED</i>	\$48	\$36	\$33.60	\$31.20
2016 GRENACHE - HERITAGE	\$50	\$40	\$40	\$40
2014 CUORE DELLA VIGNA	\$47	\$35.25	\$32.90	\$30.55