

THE TOASTED BARREL

Saturday Wine Tasting, November 18th 3-5pm

5-Flights, 1.5oz pours (7.5-ozs.) - \$13.25; 6-Flights including Quilt Cab - \$17.25

Are you tired of sitting around the house Saturday afternoons with nothing fun to do? Every first and third Saturday of the month from 3-5pm, The Toasted Barrel will be pouring 5-6 interesting wines, and everyone is invited. We pick only the best wines of each winery eliminating most of the need for spitting, LOL. Our Wine Club is FREE so there's no obligation to buy. Selling wine at retail isn't our business and that's why our pricing to you at the tasting event is so competitive! What is our business? *"Providing Great Food, Wine, Cocktails and Ambience!"* Any bottle you might purchase Saturday can be brought to dinner that night with no corkage charge, saving you \$15.00. Doors open at 3:00 with Happy Hour appetizers, hope to see you! *CHEERS!*

CREMANT DE BOURGOGNE SPARKLING BRUT ROSE, FRANCE - \$12.00/Glass

No. 69 is a seductively light and refreshing Pinot Noir Brut Rose. Vibrant aromas of raspberry and red current evolve into aromatic jammy notes. This wine is tender in the mouth with crisp flavors entwining masculinity & femininity. Each JCB vintage is numbered and this one represents the creators (Jean-Charles Boisset) birth year and mankind's first went to the moon. **\$15 Wine Club**

BORG MAGREDO PROSECCO, ITALY - \$8.00/Glass

Wine maker notes: Pleasant and lively on the palate with hints of green apples and wisteria flowers. Light straw-yellow color with refreshing effervesce. The perfect aperitif but also enjoyable with delicate first courses. **\$12**

2015 LA CREMA CHARDONNAY, RUSSIAN RIVER - \$11.00/Glass

Aromas of Meyer lemon, nectarine and jasmine. Flavors of yellow plum, d'Anjou pear, tangerine and toasted hazelnut. Richly textured, velvety and concentrated with balanced acidity and subtle toast.

Wine Spectator (92 points) said "Pure and lively, with flavors of lemon meringue, green apple, honeydew and spice. Though rich and dense, this is also elegant. The vibrancy keeps the flavors dancing".

Great pairing with our butter Seared Scallops! **\$20 Wine Club**

2015 DE LOACH PINOT NOIR, RUSSIAN RIVER - \$10.00/Glass

A delightful ruby color in the glass offering aromas of sweet red fruits with hints of vanilla. Flavors of cherry, raspberry, plum and clove mingle upon the palate, displaying balanced structure, medium body and moderate tannins. Good pairing with our Mushroom Risotto. **\$14 Wine Club**

2015 SEGHEISIO ZINFANDEL, SONOMA - \$12.00/Glass

WS-90, this wine presents a bold nose that teems with aromas of blueberry, nutmeg and baked strawberry, intertwined with hints of brambly spice and lush black fruit typical of Alexander Valley. The palate leads smoothly with flavors of briery, black cherry, cocoa and coffee, while the finish is balanced and elegantly structured. **\$15**

2015 QUILT CABERNET SAUVIGNON, NAPA VALLEY - \$16.00/Glass

Full-bodied with Blackberry preserves, stewed rhubarb, hazelnut and charred meat with notes of dark licorice, vanillin and spice. Decadent chocolate brownie, yogurt and molasses flavors are in perfect balance with the high-toned fruit. Copper Cane Winery by Joe Wagner of Belle Glos and Caymus fame. **\$25 Wine Club**