

## Ellerbe Fine Foods Curbside Wine Menu

### SPARKLING WINE & CHAMPAGNE

**J. P. CHENET** Brut Blanc de Blancs France **\$11**

*Fresh and lively on the palate, a perfect balance between fruit and acidity*

**SEROL “TURBULENT” Sparkling Rose** France **\$24**

*Vivid pink color. Ripe grape pear and raspberry aromas. Flavors of watermelon, fresh raspberry*

**G. H. MUMM BRUT GRAND CORDON**- Champagne, France **\$30**

*Lush aromas of ripe peach, apricot and pineapple. Intense flavors of caramel and fresh fruit*

### WHITES

**KING ESTATE** - Pinot Gris Willamette Valley, Oregon 2017 **\$16**

*Aromas: lemon, lime, pineapple Flavor: Pear fruits and green apple*

**AMICI** - Sauvignon Blanc Napa Valley, California 2018 **\$23**

*This shows lots of fresh pears and green apples, as well as hints of lemons and a sherbet undertone*

**WILLIAM FEVRE**- Chardonnay Chablis, Burgundy, France 2018 **\$24**

*Aroma: citrus fruits, flowers, green apple Flavors of green apple, kafir lime with a clean finish.*

**MELVILLE** - Chardonnay Sta. Rita Hills, California 2017 **\$20**

*Aromas of white peach, pineapple, citrus, and floral notes. Medium-bodied richness, flavors of pear and lemon*

### RED

**ROSE GOLD** – Rosè Cotes de Provence, France 2018 **\$19**

*Beautiful pale pink in color with aromas of rich, fresh fruits, followed by hints of white flowers.*

**OLEMA** - Pinot Noir Sonoma, California 2018 **\$19**

*Crushed strawberries and hints of raspberries Forest flowers, too. Full body Pinot with a lovely finish*

**VAN DUZER** - Pinot Noir Willamette Valley, Oregon 2017 **\$21**

*Toasty oak on the nose with an array of red berries and raspberries. Sweet cranberry and cherries on the finish*

**GABRIEL D’ARDHUY** - Pinot Noir Burgundy, France 2017 **\$28**

*Fruity, soft in the mouth and easy to drink with very charming and expressive aromas of strawberry & cherry*

**CASTELLO DI NEIVE** – Nebbiolo Barbaresco Piedmonte, Italy 2016 **\$39**

*Aromas of red fruits and cassis, licorice, smoke, and caramel. Small tannins with cherry, spices and balsamic note*

**TREFETHEN** – Red Blend “Dragon’s Tooth” Napa Valley, California 2017 **\$47**

*Blackberry and cracked pepper aromas with hints of cinnamon and baking spice. Vanilla, raspberry and toasty oak flavors*

**ERMITAGE DU PIC SAINT LOUP** – Rhone Blend “Tour de Pierres” Languedoc, France 2017 **\$21**

*Both ripe and showing a great freshness. Favors of spice, tobacco, and dark fruits*

**NINE HATS** - Cabernet Sauvignon Columbia Valley, Washington 2015 **\$22**

*Aromatics and flavors of red currants, black cherries, dark chocolate and oak spices.*

**GROUND EFFECT** - Cabernet Sauvignon Santa Ynez, California 2017 **\$23**

*With upfront dark fruit, balanced tannins, and a long finish with hints of vanilla, this is a crowd pleaser.*

**MOUNT VEEDER**- Cabernet Sauvignon Napa Valley, California 2017 **\$38**

*Ripe black cherry and currant. Plum, clove, dark chocolate with a toasty oak finish*