

VINA ROBLES

VINEYARDS & WINERY

—Wine & Food Experience—

\$60.00 Members | \$75.00 Non-Members

2021 SAUVIGNON BLANC

light-bodied ~ tropical and stone fruits ~ crisp finish

pairing: shrimp ceviche with house-made tortilla chip

2021 VIOGNIER

medium-bodied ~ peach and mandarin orange ~ quenching finish

pairing: prosciutto and arugula with Dijon vinaigrette

2020 GRENACHE

medium-bodied - red cherry and pomegranate ~ soft, juicy finish

pairing: sweet potato medallion with bacon jam and chèvre

2018 SUENDERO

full-bodied ~ black raspberries and violets ~ structured finish

pairing: shiitake, oyster and portobello medley with triple cream brie crostini

2018 FORE, PETITE SIRAH

full-bodied ~ boysenberry and mocha ~ creamy finish

pairing: blue cheese stuffed dates with white balsamic gastrique